

Item No.	
Project	
Quantity	

60" Electric Range With Twin Standard Oven Base

Model: R60S Series



Model R60S-ATC shown

SHORT/BID SPECIFICATION

Range shall be a LANG Manufacturing Model R60S____ [Specify one]:

- □ -ATA, with 5 ea. 12" X 24" X 3/4" thick Hot Plates;
- -ATB, 2 ea. 8" diameter French Plates and 4 ea. 12" X 24" X 3/4" thick Hot Plates;
- -ATC, with 24" wide Griddle, 2 ea. 8" diameter French Plates & 2 ea. 12" X 24" X 3/4" thick Hot Plates;
- -ATD, with 36" wide Griddle, 2 ea. 8" diameter French Plates & 1 ea. 12" X 24" X 3/4" thick Hot Plate;
- -ATE, with 48" wide Griddle & 1 ea. 12" X 24" X 3/4" thick Hot
- -ATF, with 48" wide Griddle and 2 ea. 8" diameter French Plates:
- -ATG, with 60" wide Griddle; or
- □ -ATH, with 10 ea. 8" diameter French Plates
 a 60" wide heavy duty electric heated unit with twin standard
 ovens in base and 37-kW total power input; all stainless steel
 exterior; two fully insulated ovens with aluminized steel interiors,
 heavy duty drop-down doors and one chrome plated oven rack
 [each] standard; individual oven and cook-top component controls;
 plus all the features listed and options/accessories checked:

STANDARD PRODUCT WARRANTY

One year, parts & labor

CONSTRUCTION FEATURES

- One piece heavy duty 430 Series stainless steel exterior, with attractive
 No. 4 finish
- 12" high oven cooking compartments are aluminized steel
- · Ovens are insulated on six sides
- · Heavy duty hinge-down oven doors
- · Adjustable oven rack slide supports
- · One chrome-plated oven rack provided for each
- · 6" adjustable legs standard
- · Full width 2" high combination back riser & vent
- 3" wide full width front and back grease troughs
- 6" wide full width plate landing
- · G rease drain in front & back trough with full width & depth spillage drawers
- Griddle Configurations include a one piece splash guard, back & sides

PERFORMANCE FEATURES

- · 1-piece unit fits through 36" wide door. No assembly required.
- Choice of cook top configurations, to include:
- [-ATA] 5 ea. 12" wide Hot Tops
- [-ATB] 2 ea. 8" diameter French Plates & 4 ea. 12" wide Hot Tops
- [-ATC] 24" wide 3/4" thick Griddle, 2 ea. 8" diameter French Plates & 2 ea. 12" wide Hot Tops
- ☐ [-ATD] 36" wide 3/4" thick Griddle 2 ea. 8" diameter French Plates & 1 ea. 12" wide Hot Tops
- [-ATE] 48" wide 1" thick Griddle & 1 ea. 12" wide Hot Tops
- [-ATF] 48" wide 1" thick Griddle & 2 ea. 8" diameter French Plates
- ☐ [-ATG] 60" wide 1" thick Griddle
- ☐ [-ATH] 10 ea. 8" diameter French Plates
- Full front & rear grease troughs, grease drain & spillage drawers speed cleanup
- Full front landing simplifies and speeds plating
- · Separate, independent controls allows simultaneous multi-function cooking

CONTROLS [Varies By Top Configuration]

- · 450°F thermostat
- · Top & bottom element 3-heat switches
- ☐ [-ATA] Five thermostats [ea. Hot Top]
- [-ATB] Four thermostats [ea. Hot Top] & two 6-heat level switches [ea. French Plate]
- [-ATC] Two thermostats, one per 12" of Griddle, two thermostats [ea. Hot Top] & two 6-heat level switches [ea. French Plate]
- ☐ [-ATD] Three thermostats, one per 12" of Griddle, one thermostat for Hot Top & two 6-heat level switches [ea. French Plate]
- ☐ [-ATE] Four thermostats, one per 12" of Griddle, one thermostat for Hot
- [-ATF] Four thermostats, one per 12" of Griddle & two 6-heat level switches [ea. French Plate]
- ☐ [-ATG] Five thermostats, one per 12" of Griddle
- ☐ [-ATH] Ten 6-heat level switches [ea. French Plate]



