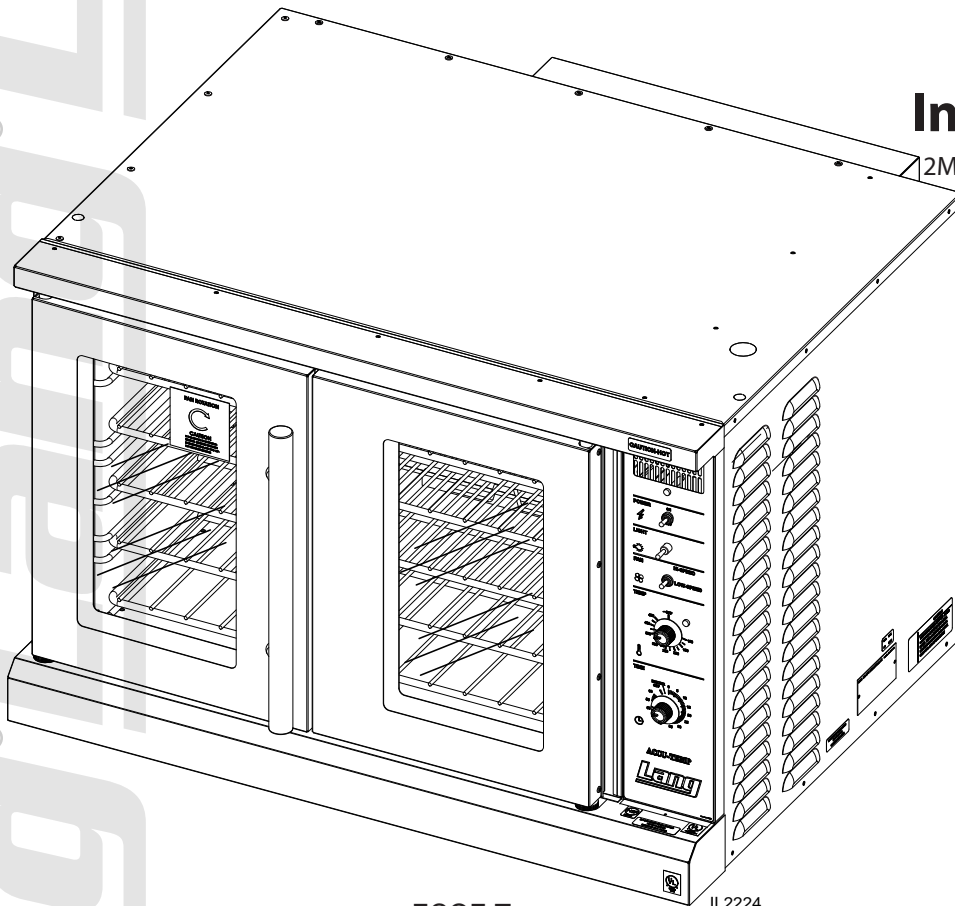




# ELECTRIC FULL SIZE CONVECTION OVEN ECOF-T

## Installation and Operation Instructions

2M-W1348 Rev. - 8/30/11



ECOF-T

IL2224

## SAFETY SYMBOL



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

### FOR YOUR SAFETY

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINTY OF THIS OR ANY OTHER APPLIANCE.**

### POST IN PROMINENT LOCATION

**INSTRUCTIONS TO BE FOLLOWED IN THE EVENT USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER. AS A MINIMUM, TURN OFF THE GAS AND CALL YOUR GAS COMPANY AND YOUR AUTHORIZED SERVICE AGENT. EVACUATE ALL PERSONNEL FROM THE AREA.**

### WARNING

**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATION & MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**



### WARNING

**RISK OF FIRE OR ELECTRIC SHOCK  
DO NOT OPEN**



**WARNING, TO REDUCE THE RISK OF ELECTRICAL SHOCK, DO NOT REMOVE CONTROL PANEL. NO USER-SERVICABLE PARTS INSIDE.  
REPAIRS SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.**

### NOTICE

Using any part other than genuine Lang factory supplied parts relieves the manufacturer of all liability.

Lang reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Lang exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

## MAINTENANCE AND REPAIRS

Contact your local dealer for service or required maintenance. Please record the model number, serial number, voltage and purchase & Installation Information in the area below and have it ready when you call to ensure a faster service.

Model No.: \_\_\_\_\_

Purchased From: \_\_\_\_\_

Serial No.: \_\_\_\_\_

Location: \_\_\_\_\_

Voltage: \_\_\_\_\_

Purchase Date: \_\_\_\_\_

1-Phase or 3 Phase: \_\_\_\_\_

Installed Date: \_\_\_\_\_



## PROBLEMS, QUESTIONS or CONCERNS

Before you proceed consult you authorized Lang service agent directory  
or  
Call the Lang Technical Service & Parts Department at (314)-678-6315.

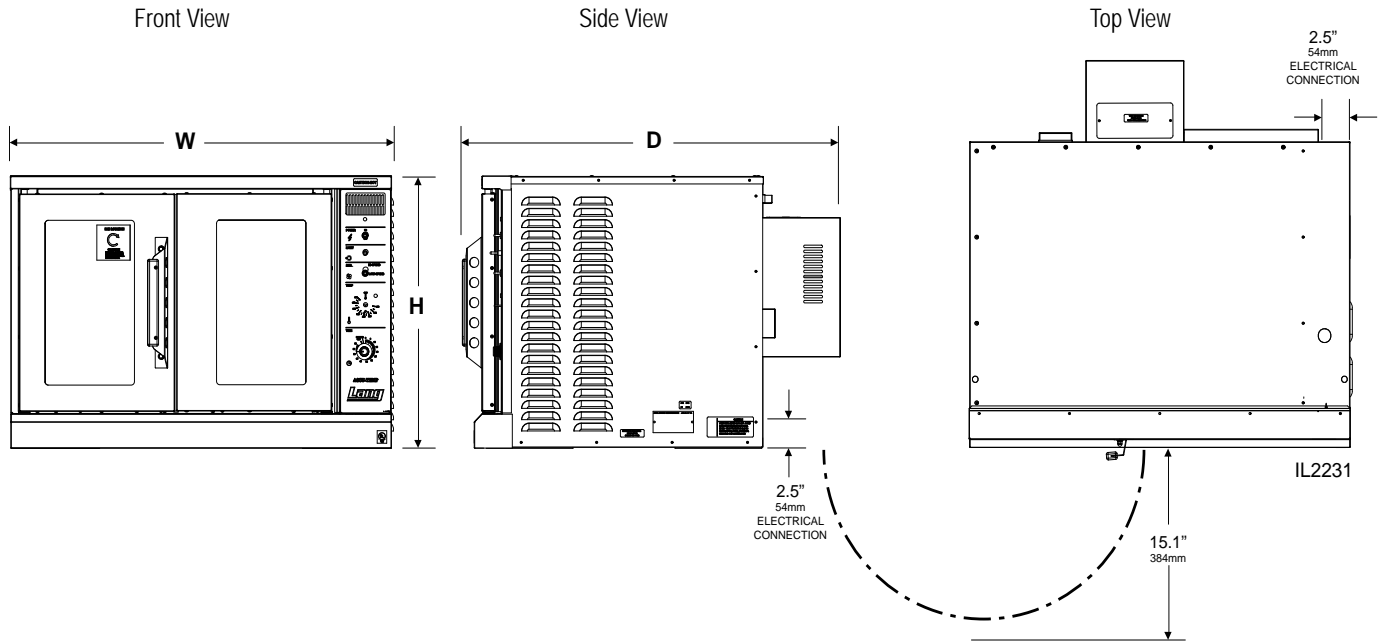
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**NOTICE** Service on this or any other Lang appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory. You can call our toll free number 314-678-6315 or visit our website [www.langworld.com](http://www.langworld.com) for the service agent nearest you.

## SPECIFICATIONS

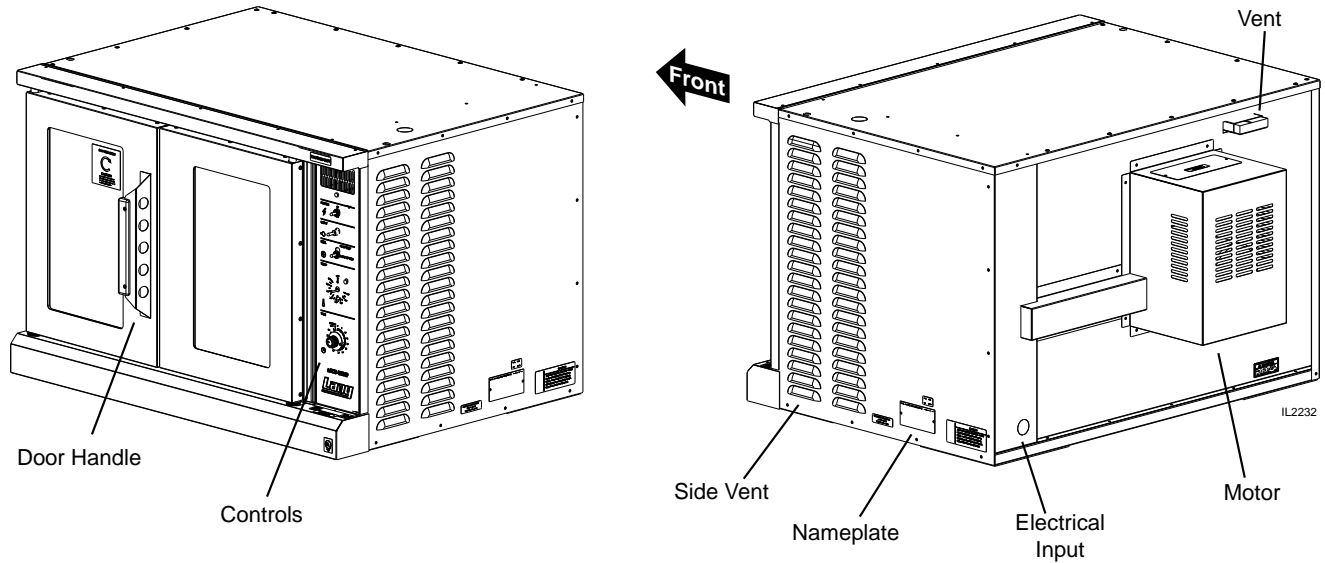
Model No.	Height x Width x Depth	Clearance from combustible surface (without optional stand)	Weight		Freight Class
			Installed	Shipping	
ECOF-T	27" x 40.25" x 39.7"	Side: 6", Back: 6", Floor: 6"	380 lbs.	420 lbs	70
	685mm x 1022mm x 1008mm		(173 kg)	(191 kg)	



## ELECTRICAL SPECIFICATIONS

Model No.	VOLTS AC	Oven Qty	Hz.	MOTOR AMPS	PHASE	AMPS 3PH / NEUTRAL	KW TOT.	AMPS 1 PH	SUPPLY WIRE 1 PH	L1	L2	L3	SUPPLY WIRE 3 PH
ECOF-T	208V	1	50/60	3.3	1/3		11.5		6 GA.	6.0	2.7	2.7	8 GA.
		2			1/3		23		1 GA.	8.8	8.8	5.5	4 GA.
	240V	1			1/3		11.5		6 GA.	4.2	3.7	3.7	10 GA.
		2			1/3		23		2 GA.	7.8	7.8	7.3	4 GA.

## EQUIPMENT DESCRIPTION



### Exterior Construction

The oven exterior dimensions are listed in the Specification Section. The Top, Front, Back, and Sides are constructed of heavy duty 430 stainless steel, with an attractive No. 4 finish.

The ovens simultaneous-opening heavy duty doors come standard with double pane windows.

The door handle is constructed of Stainless Steel and Phonolic Tubing.

The oven cavity is insulated with high temperature insulation for efficiency and reduced heat loss.

### Interior Construction

The ECOF oven cavity dimensions are 29" (72.5 cm) Wide, 20" (50.84 cm) High, 21" (53.38 cm) Deep.

The interior of the oven is constructed of porcelainized stainless steel.

### Operation

The ECOF-T ovens are forced air convection ovens with a vented oven cavity.

The air is driven by a 1/3 HP fan motor.

### Controls

Easy to use manual control knobs.

Solid state temperature sensing and controls.

Pulse and two-speed fan.

### Technical

The ECOF-T ovens come in voltages of 208/240V.

Floor space required is 48" (122.6 cm) wide, 44" (112.5 cm) deep.

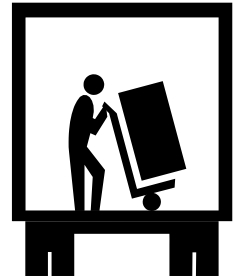
The oven weighs 430 lbs.

**NOTICE** The data plate is on the back side of the oven above the power cord. The oven voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.

## UNPACKING

### Receiving the Oven

Upon receipt, check for freight damage, both visible and concealed. Visible damage should be noted on the freight bill at the time of delivery and signed by the carrier's agent. Concealed loss or damage means it does not become apparent until the merchandise has been unpacked. If concealed loss or damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within 15 days of delivery. All packing material should be kept for inspection. Do not return damaged merchandise to Star Manufacturing Company. File your claim with the carrier.



### Location

Prior to un-crating, move the oven as near to its intended location as practical. The crating will help protect the unit from the physical damage normally associated with moving it through hallways and doorways.

### Un-crating

The oven will arrive completely assembled inside a wood frame and strapped to a skid. Cut the straps and remove the wood frame.

The oven can now be removed from the skid.



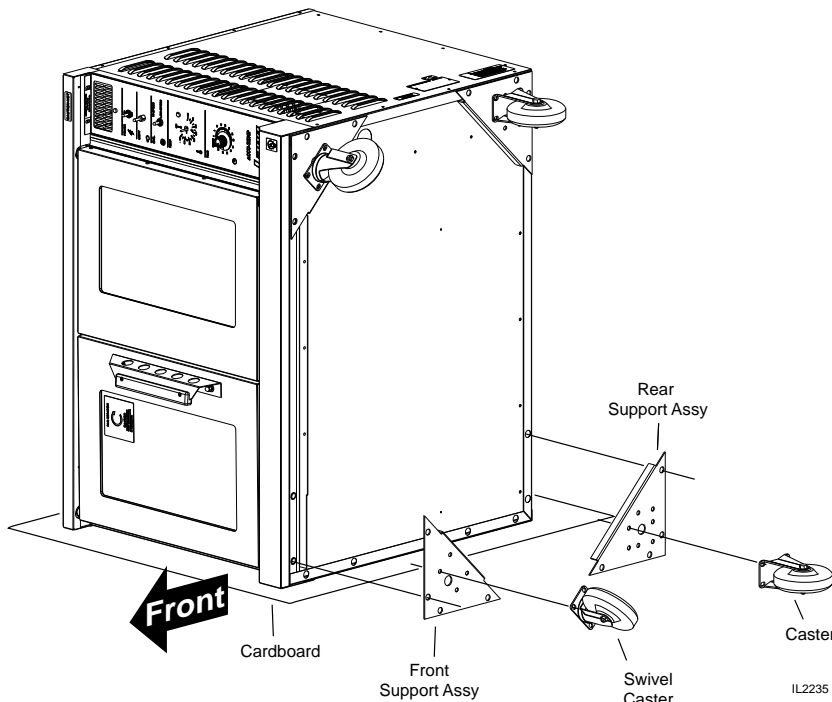
**CAUTION**

**EACH UNIT WEIGHS 420 or 500 LBS. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.**

**ANY STAND, COUNTER OR OTHER DEVICE ON WHICH OVEN WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE OVEN.**

**SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.**

# INSTALLATION



**Above:** typical leg and caster installation.

**Below:** accessory options, legs, casters & equipment carts sold separately. Follow installation instructions with the each specific kit.

## 27" Leg Installation

With unit in position, fasten the two legs to the front left & rear left corner pads then to the oven using the four 5/16 inch bolts provided in the leg kit. See leg pad adapter illustration to determine differences between front & rear support assemblies.

Lift the oven onto its two legs and block the right side up using one of the 27-inch legs set upside down in the center right side of the oven body. Install the third 27-inch leg onto the oven body on the control side rear. Gently lift the oven to remove the temporary support leg & install it on the last rear corner.

## Leg Installation

Legs are available separately for both the single and double deck installations. Single deck installations require a 27-inch leg or equipment cart. Double deck installations require 6-inch legs or casters. All these are available separately.

Place some cardboard on the ground and with assistance carefully lay the unit on its side as shown here.

The adjustable feet may be screwed in or out as necessary to level the oven. A torpedo level placed on an oven rack will assist in leveling the oven.

## Double-Stack Ovens

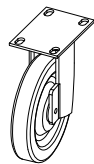
To install the 6-inch legs, adj. feet or casters on the lower unit, follow the Leg Pad instructions in the following section or in the instructions included with the leg pads.

## Single Oven

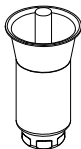
To install 27" legs or cart to your unit, place the unit laying on its side onto a piece of cardboard. Be sure to read & follow all the instructions which came with the kit.

## Accessory Options

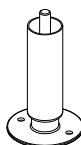
### Stacked Units



Caster Sets



6" Adj. Leg Sets

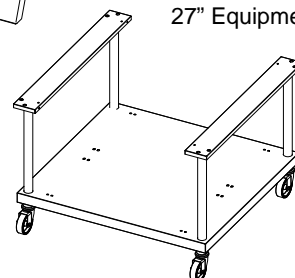


6" Adj. Bolt Down Leg Sets  
(marine only)

### Single Units

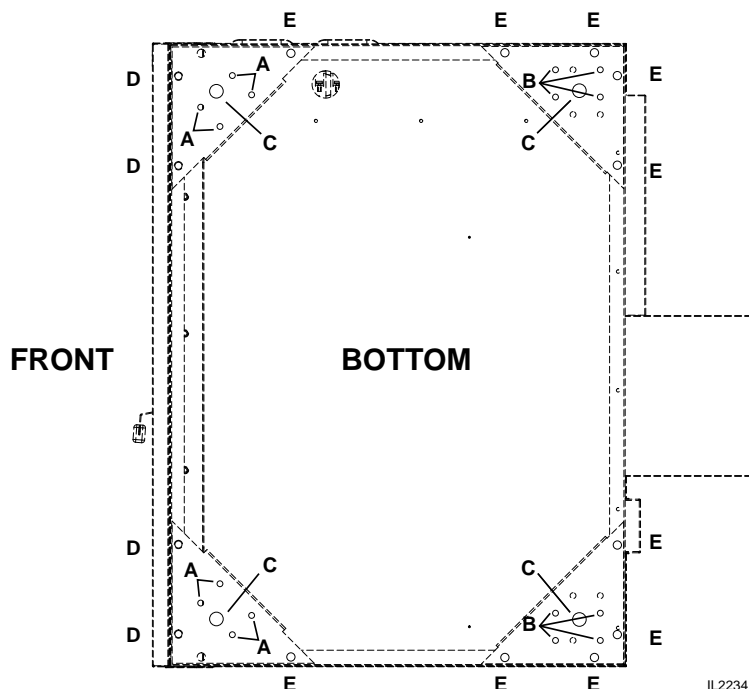


27" Leg Set  
(marine also)



27" Equipment Cart

IL1525



**Above:** Bottom on unit showing the placement of the leg adapters and their hole assignment.

## Leg Pad Adapter

Identify the front and rear leg adapters (the front adapters have two threaded inserts, the rear has four). The leg adapters are included with each specific accessory kit.

## Leg to Adapter Installation:

Install the leg's threaded stud through the hole in the adapter labeled "C" with the bent flange of the adapter facing away from the leg.

Screw the 3/4-inch nut supplied in the adapter kit onto the leg stud and tighten. Secure to oven using hardware provided.

## Caster to Adapter Installation:

Place the swivel caster against the front leg pad adapter with the flange of the adapter facing away from the caster.

Install the four 5/16 inch bolts through the caster base and the adapter holes labeled "A" then install the 5/16 inch nuts with washer and lock washers.

Place the rigid casters against the rear leg adapter with the flange of the adapter facing away from the caster.

Align the caster to the holes in the adapter labeled "B". NOTE: There are two sets of "B" holes set at 90° from the each other. One set

will create a left rear adapter and the other set will create a right rear adapter.

Install four 5/16-inch bolts through the caster base and the adapter holes labeled "B" then install 5/16-inch nuts with lock washers and flat washers.

## Adapter to Oven Installation:

Gently tip the oven onto its left side. Place the front leg adapter into the front corners of the oven. The holes without the threaded inserts face the front of the oven and the flange on the adapter points toward the bottom of the oven.

The edge of the leg adapter with the threaded insert slips under the flange on the oven side, while the edge without the inserts sits on top of the threaded angle on the oven front.

Install two 3/8-inch bolts with lock washers and flat washers through the front holes "D" in the leg adapter and into the threaded inserts on the oven.

Thread one 3/8-inch bolt with lock washer and flat washer into the rear threaded hole labeled "E" on each of the leg adapters.

The forward threaded hole on the front leg adapter does not get a bolt installed.

Place the rear leg adapters into the rear corners of the oven so that the adapter is under the flange of the oven side and back.

**NOTE:** If installing a caster place the adapter on the oven so that the casters roll forward.

Install for 3/8-inch bolts with lock washers and flat washers through the holes labeled "E" in the flange of the oven and into the threaded inserts of the leg adapter.



## INSTALLATION cont.

### Stacking the Ovens

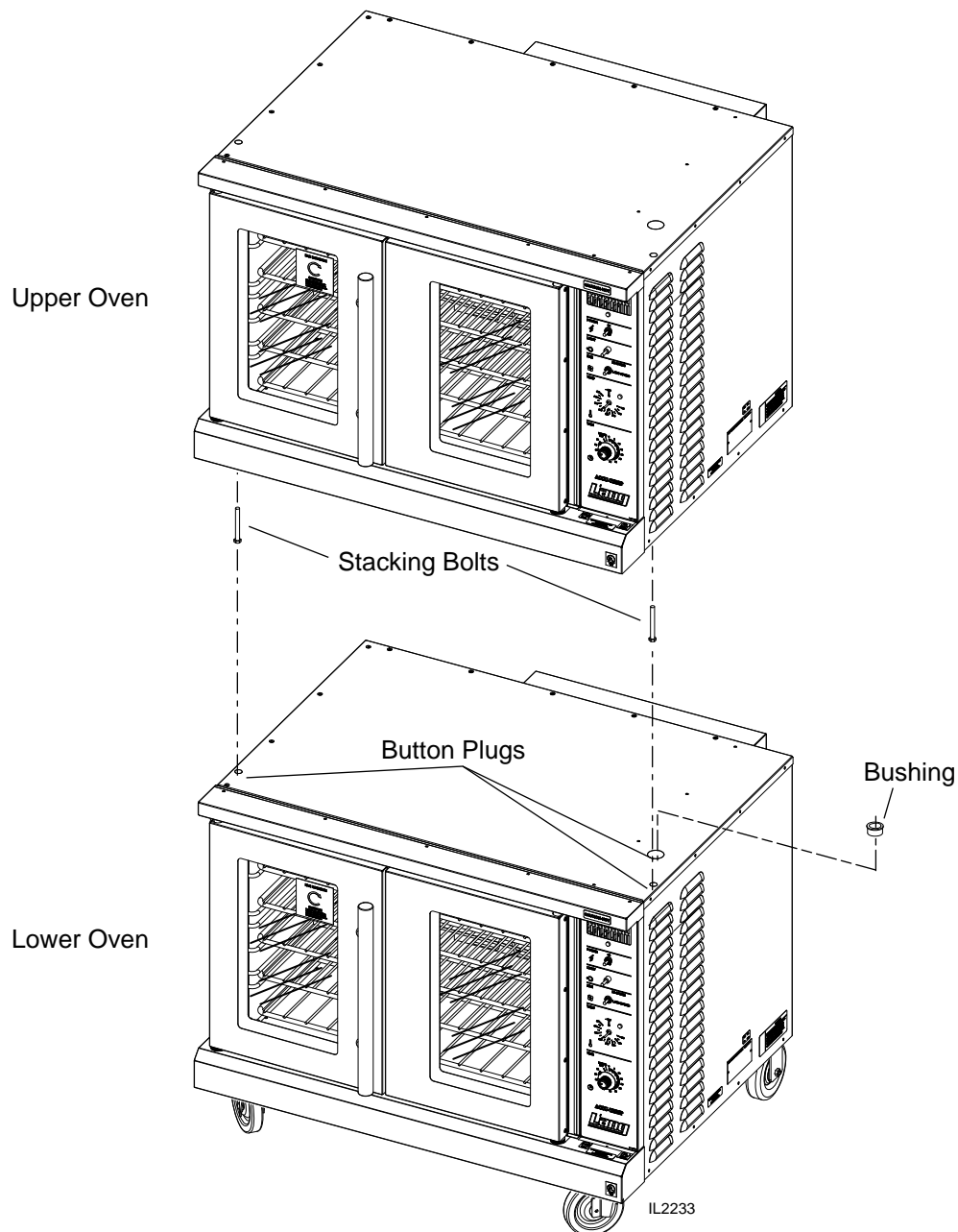
Remove all the plug buttons from the top of the lower oven.

Remove the stacking kit from the oven compartment of one oven and install the 1 1/4-inch plastic bushing into the top of the lower oven.

Tip the top oven backwards and install two 3/8-inch socket head bolts, found in the stacking kit, into the two front leg holes that match the holes in the top of the lower oven. Install the socket head bolts with the heads of the bolt pointing away from the oven.

Lift the top oven and gently set on top of the lower oven so that the heads of the socket head bolts nest into the holes in the top of the lower oven.

**NOTE:** Each unit must have separate electrical connections



## INSTALLATION continued

### Ventilation and Clearances

Standard minimum clearance from combustible construction is as follows.

4" from side

4" from back

6" from floor

- These ovens may be set directly, without legs, on a curbed base or non-combustible floor.
- If the oven is set without legs on a non-combustible floor or a curbed base, maintain a 4-inch back clearance.
- If the oven is set directly against a non-combustible back wall, maintain a 6-inch clearance to the floor.
- Do not install the oven closer than 4 inches from another oven on the right hand side (control panel side).
- Do not install the oven closer than 12 inches from an uncontrolled heat source (char broiler etc.) on the right side.
- Keep the area free & clear of combustible material, and do not obstruct the flow of combustion or ventilation air.
- The installation of any components such as a vent hood, grease extractors, and/or fire extinguisher systems, must conform to the applicable nationally recognized installation standards.

**NOTICE**      **The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.**

## INSTALLATION continued

### Electrical Connection

The electrical connection must be made in accordance with local codes or in the absence of local codes with NFPA No. 70 latest edition (in Canada use: CSA STD. C22.1).

The electrical service entrance is provided by a 1 1/4-inch knockout in the bottom right front corner of each oven, or at the oven back directly behind the control compartment.

Grounding lugs are provided at both the front and rear service entrances.

The 208/240-volt oven is a dual voltage oven and is shipped from the factory as 208 volt. The oven must be field converted to operate on a 240-volt power supply. To convert the oven to 240 volt, remove the jumper wire located under the control compartment behind the bottom trim piece. As well as changing the transformer input wire to the 240V, color on the primary side of transformer (see illustration below).

To reverse the motor rotation, switch any two incoming power supply leads and recheck the rotation.

Supply wire size must be large enough to carry the amperage load for the number of ovens being installed. Wire size information can be found on the oven DATA PLATE or in the specifications section on page 4..

208/240V ovens can be installed on both single and three-phase supplies and is shipped from the factory for three-phase. To phase the oven to match the power supply, follow the charts on the wiring diagram located at the back of the manual.

Certain units are provided with or can be purchased with a Cord & Plug kit (Part number 9Q-ECOF-CK). This kit includes a 48" cord with a NEMA L15-50P plug and is for 208/240V units ONLY. In stacked situations each units needs to have separate cord & plug assemblies.

### Oven Voltage

The Lang Model ECOF ovens can be operated on 208, 240-volt (single or three phase). The Amp draw, KW rating, and phasing can be found in specification section of this manual.



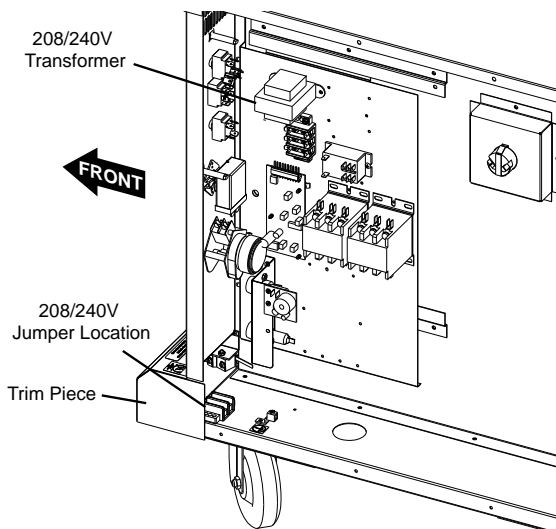
**WARNING**

**THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.**



**WARNING**

**INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.**



*Left: 208/240V Dual Voltage units are shipped as 208V and must be field converted to 240V.*

## INITIAL START UP

### Pre-Power On

After the oven is installed and connected to power, prior to turning on, verify the following:

- The doors open and close freely.
- All racks are in the oven correctly.
- All packing materials have been removed from the inside of the oven.

### Power On

Once oven has been turned on verify that the blower wheel is spinning freely in a clockwise position and that the elements are heating properly.

Confirm that both thermostat knob and timer knob move freely and that the timer beeps..

**NOTICE**      **During the first few hours of operation you may notice a small amount of smoke coming off the oven, and a faint odor from the smoke. This is normal for a new oven and will disappear after the first few hours of use.**

## GENERAL OPERATION & PROGRAMMING

Convection ovens constantly circulate air over and around the product. This strips away the thin layer of moisture and cool air from around the product allowing heat to penetrate more quickly.

Cooking times can be shortened and cooking temperatures can be reduced.

To convert standard deck oven recipes, reduce the temperature 50° degrees and the time by 25%.  
Make minor adjustments as necessary.

Always weigh your product. This will give you a more consistent size, color and quality.

Check the product near the end of the initial cooking.

Do not open the oven door during baking, as this will change the baking characteristics of the oven and make it difficult to determine a final program.

If the product is overdone on the outside and underdone on the inside, reduce the baking temperature.

If the product is pulling away from the edge of the pan, the temperature is too high or the cooking time too long.

A convection oven is a mechanical piece of equipment. The same control settings will always give the same results.  
If the results vary, problems may be because of changes in the product preparation.

### ECOF-T Control Panel

The control panel consists of the following items.  
Detailed operational descriptions are given later this section.

**Power:** Turns the oven on and off

**Light:** Turns the ovens lights on and off

**Hi/Low Speed Fan:** Dual speed switch.  
Toggles the fan between high & low speed.

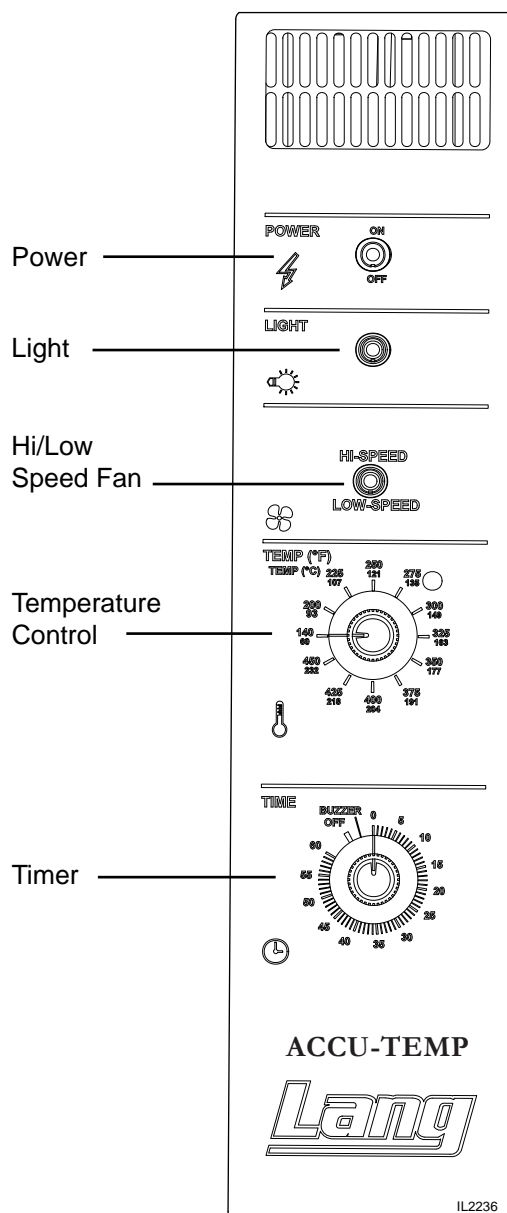
**Temperature Control:** Allows temperature to be set in a range from 140°F to 450°F

**Timer:** Electronic on-hour timer with continuous beeper,

### Typical Operation Sequence

Action	Result
Turn Power Switch to ON	Control panel heat call light comes on.
Adjust temperature, between 140°F & 450°F and allow 20 minutes for preheating	Oven begins heating
Open oven door and insert product, set timer up to 60 minutes.	Timer begins counting down.
Timer beeps continuously when done.	Product should now be done.

# ACCU-TEMP



### Hints & Suggestions

Convection ovens constantly circulate air over and around the product. This strips away the thin layer of moisture and cool air from around the product allowing heat to penetrate more quickly.

Cooking times can be shortened and cooking temperatures can be reduced.

To convert standard deck oven recipes, reduce the temperature 50 degrees and the time by 25%. Make minor adjustments as necessary.

The lower the oven temperature the more even the bake.

Always weigh your product. This will give you a more consistent size, color and quality.

Check the product near the end of the initial cooking cycle by turning on the oven light and looking through the oven door windows.

Do not open the oven doors during baking as this will change the baking characteristics of the oven and make it difficult to determine a final program.

If the product is overdone on the outside and underdone on the inside, reduce the baking temperature.

If the product is pulling away from the edge of the pan, the temperature is too high or the cooking time too long.

The convection is a mechanical piece of equipment. The same control settings will always give the same results. If the results vary, problems may be because of product preparation.

Opening the vent will allow moisture to escape the cooking chamber during part or all of the cooking process. This will allow a more crispy product, example: french fries, fish, crispy crusts. Close the vent for dough products like cinnamon rolls, breads. This is something to experiment with to determine what is best for your specific menu.

### Loading

Here are some things to remember when loading your oven.

- When loading and unloading the oven, stage products and racks so the oven door is opened for the least amount of time.
- Be sure that racks are level within the oven.
- Bent or warped pans can greatly affect the evenness of the cook or bake.
- If using baker's parchment, be sure the parchment does not blow over the product. That will create an uneven bake.
- Load each shelf evenly. Spaces should be maintained equally between the pan and oven walls, front and back.
- Do not overload pan's this will create an uneven bake.
- For best baking results, load the oven from the center out during random loading.



**ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.**

**KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.**

## MAINTENANCE

- Oven interiors should be wiped down daily and thoroughly cleaned weekly using warm water and mild detergent. **DO NOT use caustic cleaners.**
- The appliance should be thoroughly checked at six-monthly intervals by a qualified technician (heating unit, mechanical stability, corrosion...) with particular emphasis on all control and safety devices.

## CLEANING

- Always start with a cold oven.
- The stainless exterior can easily be cleaned using stainless steel cleaner.
- Always follow the cleaner manufacturer's instructions when using any cleaner.
- Care should be taken to prevent caustic cleaning compounds from coming in contact with the fan wheel.
- The oven racks, rack slides, may be cleaned outside the oven cavity using oven cleaner.
- Using any harsh chemicals will result in the removal of the ETC coating and etching of the porcelain below it. The oven interior should only be cleaned using a mild soap and a non metal scouring pad. **DO NOT use caustic cleaners.**
- Always apply stainless steel cleaners when the oven is cold and rub in the direction of the metal's grain.



### WARNING

**KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.**



### CAUTION

**MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING.**

**CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.**

**NEVER LEAVE A CHLORINE SANITIZER IN CONTACT WITH STAINLESS STEEL SURFACES LONGER THAN 10 MINUTES. LONGER CONTACT CAN CAUSE CORROSION.**

## Troubleshooting

### Symptoms & Possible Causes

The following are charts of Symptoms and Possible Causes to aid in diagnosing faults with your unit.

Refer to the symptoms column to locate the type of failure then to the Possible Cause for the items to be checked.

To test for a possible cause refer to test to identify test procedures. Test indicated with an "\*" should be done by a Lang factory authorized service representative.

Symptoms	Possible Cause	Possible Cause	Test
<b>Power indicator is not lit</b>	No power to cord outlet	<b>Product is cooked too long</b>	No test available, operational condition
	Oven unplugged from outlet	<b>Failed Probe</b>	Check probe for proper resistance*
	Failed Power cord or plug	<b>Failed Circuit board</b>	Confirm that Circuit board is getting correct voltage and putting out correct voltage*
	Failed power switch		
	Failed indicator light	<b>Failed Transformer</b>	Check both Primary and Secondary coils for correct voltage*
<b>Oven will not heat</b>	Power Switch is not "ON"	<b>Failed Contactor</b>	Remove the wires from the contactor coil and check for continuity across the contactor coil connection* Ensure the contactor moveable points move freely up and down*
	Failed Transformer		
	Failed Probe	<b>Failed Motor</b>	Confirm that motor is getting correct voltage*
	Failed Circuit board		
	Failed Contactor	<b>Failed or disconnected safety thermostat</b>	Check across the thermostat connectors for continuity*
	Failed Over-temperature Thermostat		
<b>Oven motor will not run</b>	Failed Element	<b>Failed Element</b>	Confirm that Elements are getting correct voltage and have continuity*
	Power Switch is not "ON"		
	Failed Transformer		
	Failed Contactor		
<b>Product burning</b>	Failed Motor		
	Product is cooked too long		
	Failed Probe		
<b>Product is under done</b>	Failed Circuit board		
	Product is not cooked long enough		
	Failed Probe		
	Failed Circuit board		

#### NOTICE

If an item on the list is followed by an asterisk (\*), the work should be done by a Lang factory authorized service representative.



#### CAUTION

**USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY LANG OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.**

#### NOTICE

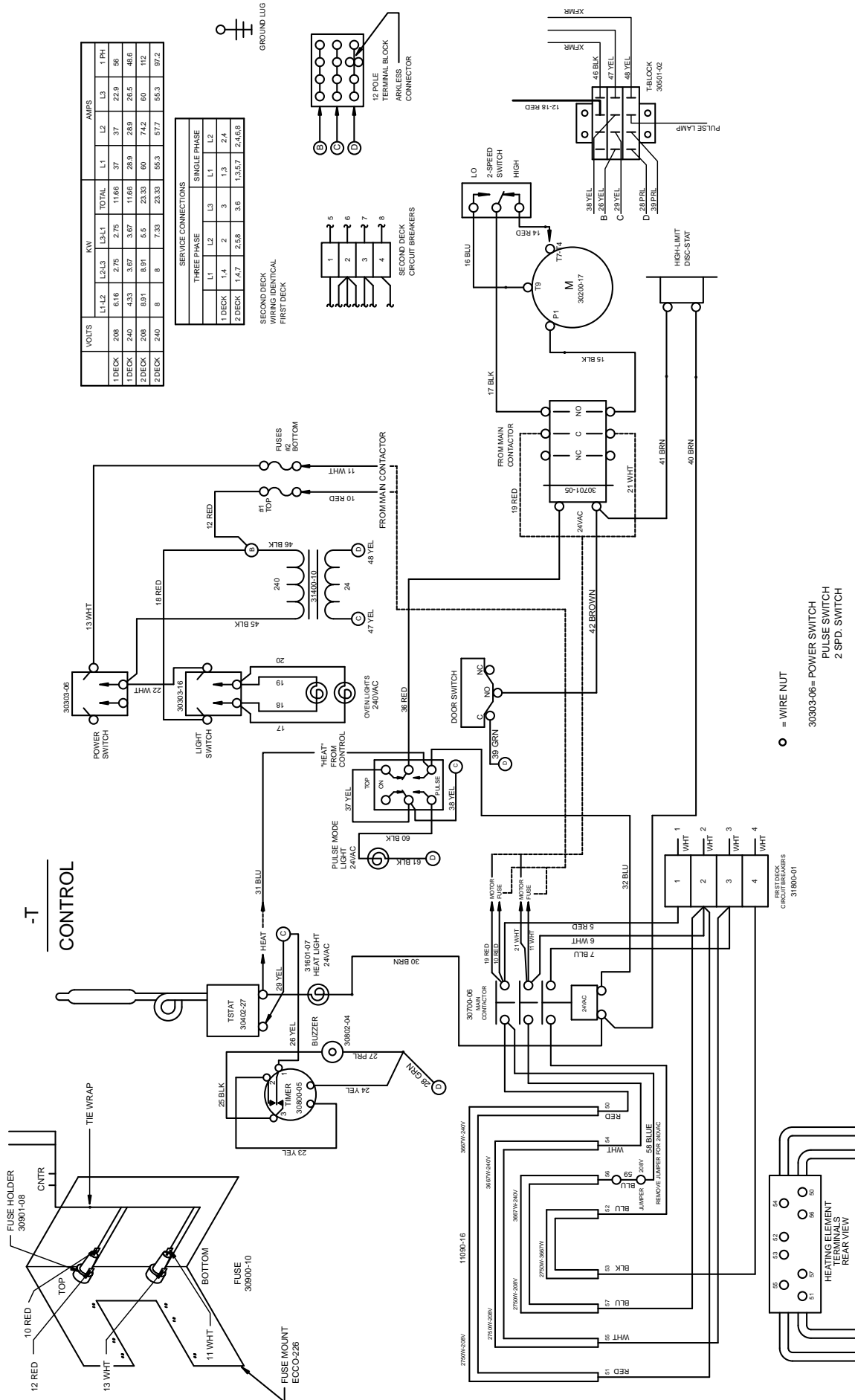
Service on this or any other Lang appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory. You can call our toll free number 314-678-6315 or visit our website [www.langworld.com](http://www.langworld.com) for the service agent nearest you.



#### WARNING

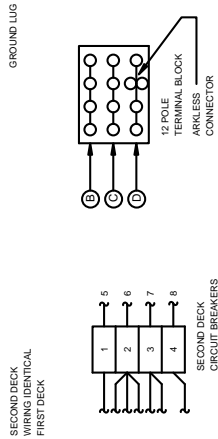
**BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.**



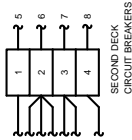


	VOLTS			KW			AMPS		
	L1-L2	L2-L3	TOTAL	L1	L2	L3	1 PH		
1 DECK	208	6.16	2.75	1166	37	22.9	56		
1 DECK	240	4.53	3.67	1166	28.9	26.5	48.6		
2 DECK	208	8.81	8.91	5.5	23.33	60	74.2	60	112
2 DECK	240			8	7.35	23.33	55.3	57.7	97.2

THREE PHASE			SINGLE PHASE		
1 DECK	1.4	2	3	1.3	2.4
2 DECK	1.47	2.58	3.6	1.357	2.468



SECOND DECK  
AND IDENTICAL  
FIRST DECK



SECOND DECK  
CIRCUIT BREAKERS

MATERIAL PART #:

DWN. BY: NPE / DWN. DATE:

DESCRIPTION: W/D ECCO-T 208/240VAC

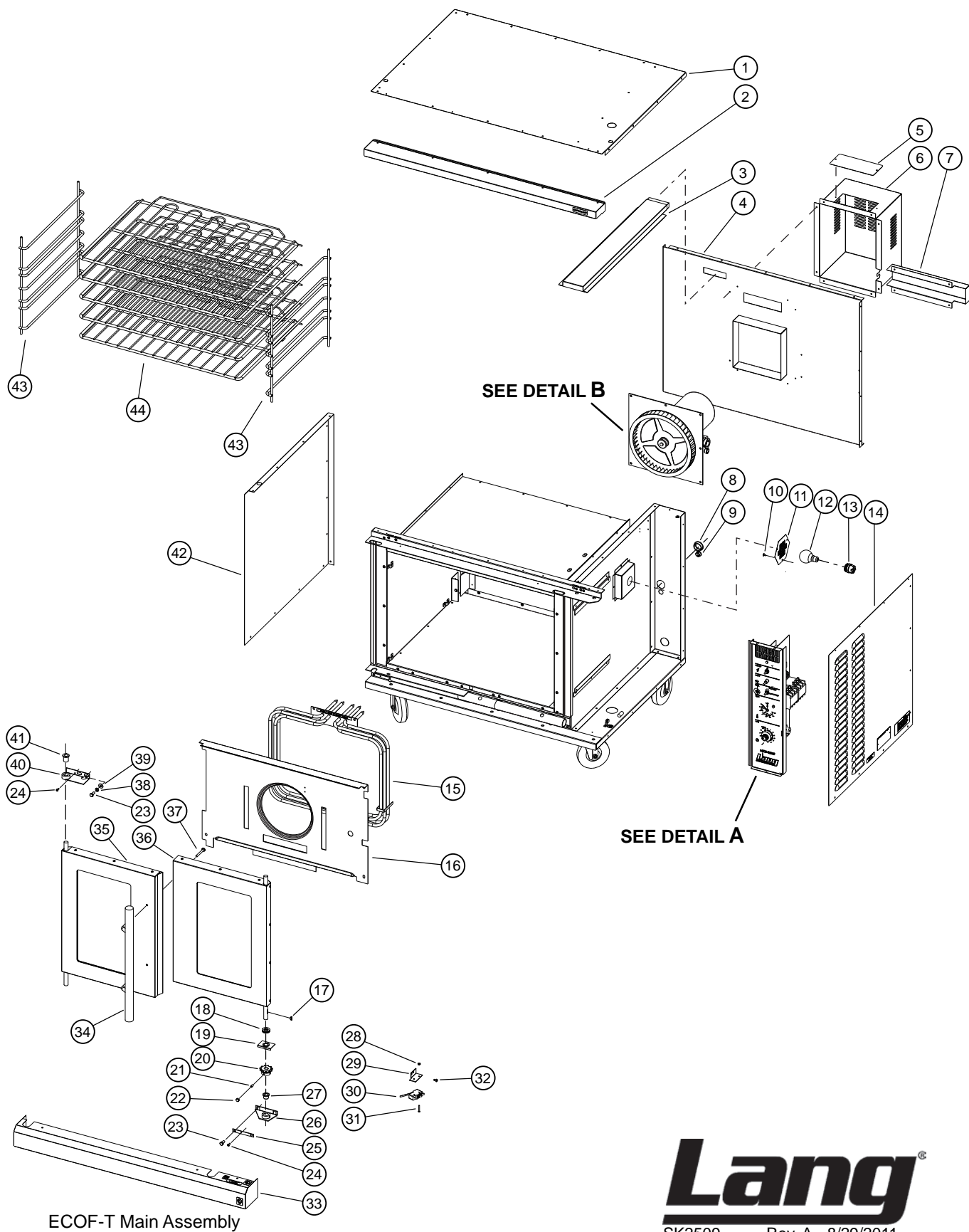
MATERIAL TYPE:

CAD FILE:

DWG. NO: 61111-121

SHEET 1 OF 1

REV: B



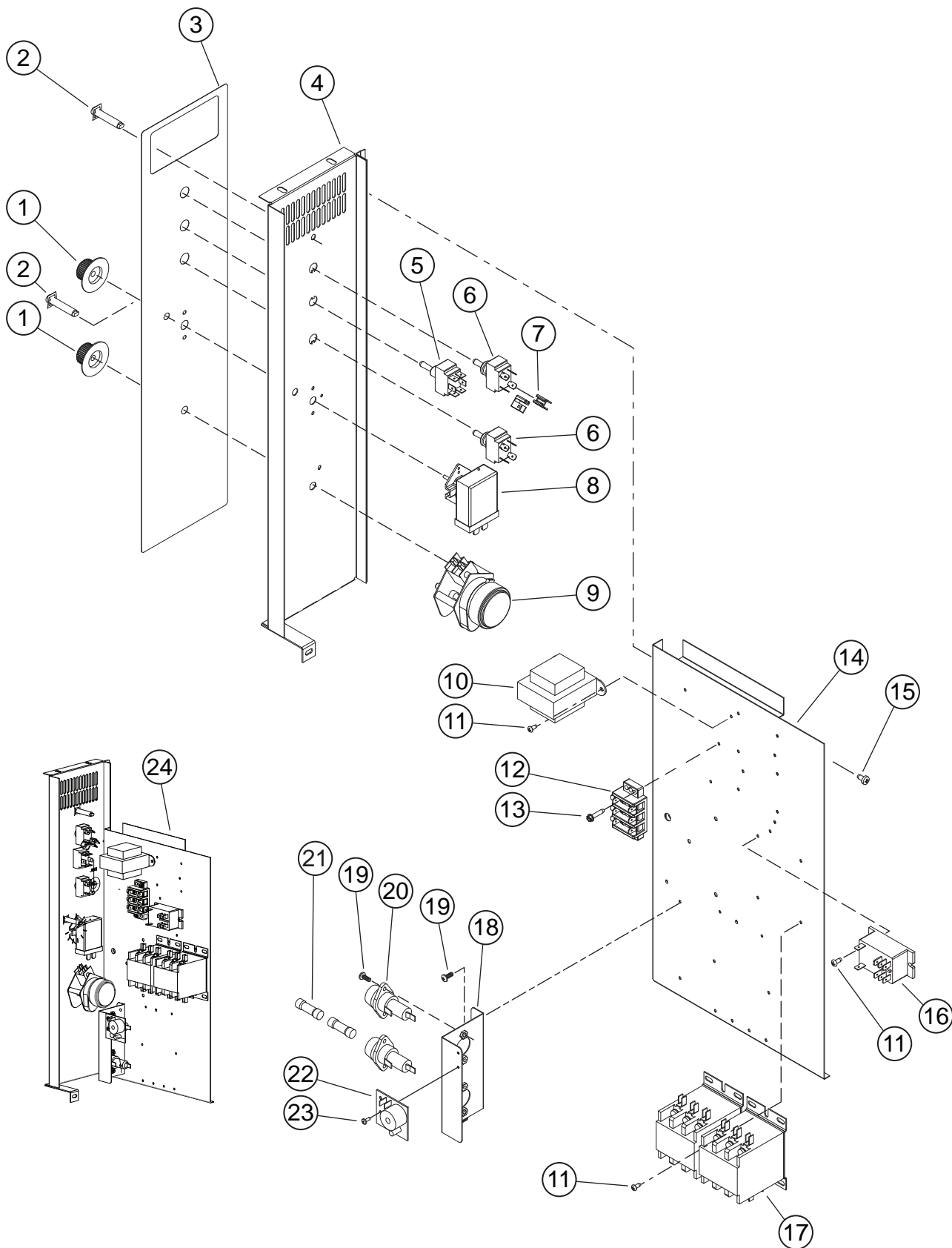
**Lang**<sup>®</sup>  
SK2509 Rev. A 8/29/2011

# PARTS LIST

August 30, 2011

Model: ECOF-T CONVECTION OVEN MAIN ASSY			
Fig No.	Part Number	Qty	Description
1	Q9-ECCO-176-7	1	BODY TOP - ECOF-T
2	Q9-ECCO-230-1	1	TOP PANEL ASSEMBLY
3	Q9-ECCO-127	1	TOP VENT TOP
4	Q9-ECCO-115-2	1	REAR FIREWALL ASSY
5	Q9-ECCO-W10	1	ELEMENT ACCESS COVER
6	Q9-ECCO-119-2	1	REAR BOX ENCLOSURE
7	Q9-ECCO-W12	1	REAR WIREWAY
8	2K-70801-02	2	SNAP BUSH 1 3/8 SB1375-16
9	2K-70801-04	2	SNAP BUSH 3/4 SB750-10
10	2C-20109-04	4	SCRW THD MS SS 10-32X3/8
11	Q9-GCCO-431	1	LIGHT RING - CORRECTIONAL
12	2S-31603-04	1	LAMPS INC 250V 50W
13	2E-31602-04	1	LAMP SKT SNAP-IN WHT
14	Q9-ECCO-175-3	1	R/H BODY SIDE
15	2N-11090-16	1	ELE ECCO OVN 208/240V11KW
16	Q9-ECCO-163	1	REAR BAFFLE SPOTWELD
17	2C-71802-01	1	KEY WOODRUFF 3/16 X 5/8
18	2C-20201-15	5	WSHR FLT 960-C-1016 PLTD
19	Q9-50312-67	1	PIVOT BEARING ASSY
20	2P-73000-03	1	SST SPRKT40B11 5/8 BORE
21	2C-20105-04	1	SCRW SET 1/4-20X1/2
22	2C-20301-07	1	NUT ACORN 1/4-20 PLTD
23	2C-20111-07	14	SCRW SCKTHD 5/16-18X5/8
24	2C-20115-01	78	SCRW S/S 8-32X1/2 P/H S/T
25	Q9-GCCO-185-4	2	HINGE BRACKET RETAINER
26	Q9-50312-41	1	BEARING BRACKET ASSY, LEFT & RIGHT
27	2P-70201-06	2	BRNZBRFLN5/8IDX3/4ODX5/8
28	2C-20301-10	2	NUT HEX 6-32 PLTD
29	Q9-ECCO-145-1	1	MICRO SWITCH BRACKET
30	2E-30301-02	1	SWITCH, MICRO
31	2C-20101-17	2	SCRW RND MS 6-32X1 PLTD
32	2C-20102-12	2	SCRW PHD ST 10-32X3/8
33	Q9-ECCO-228-3	1	BOTTOM PANEL
34	2R-50312-W1	1	DOOR HANDLE ASSY - S/S
36	Q9-50312-43	1	RH DOOR ASSY E/GCCO
35	Q9-50312-W44	1	LH DOOR ASSY S/S E/GCCO W
37	2C-20101-10	2	SCRW THD MS 1/4-20X2 1/4
38	2C-20204-06	14	WSHR S/S 5/16 SPLIT LOCK
39	2C-20203-03	20	WSHR FLT SS 5/16 USS
40	Q9-ECCO-139-4	2	ADJUSTER PLATE
41	2P-70201-07	2	BRNZ BR FLN 5/8IDX3/4ODX1
42	Q9-ECCO-176-8	1	L/H BODY SIDE
43	2B-50200-93	2	RACK SLIDE 11 POS
45	2B-50200-20	5	RACK ECCO/GCCO OVEN
NI	Q9-60102-99-1	1 PER OVEN	BEARING BRACKET ASSY TOP DOOR
NI	2M-61111-121-1	AR	WD ECCO-T 208/24-VAC

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## Detail A

**Model:**  
 ECOF-T Control Panel Assy  
 Electric Full Size Convection Oven

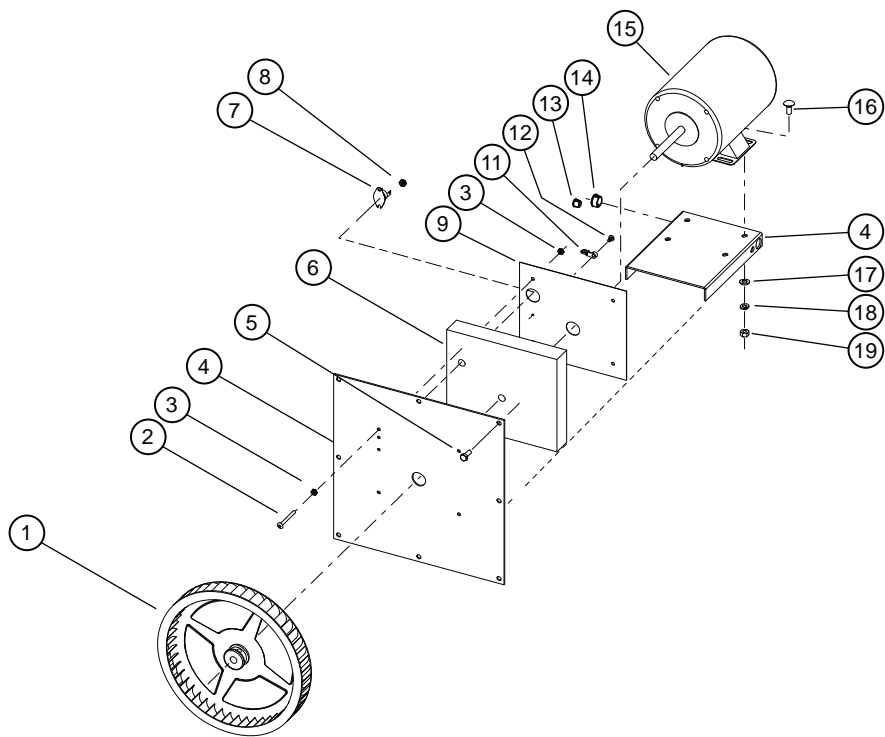
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 SK2508 Rev. - 4/20/11

# PARTS LIST

August 30, 2011

ECOF-T CONTROL PANEL ASSEMBLY			
Fig No	Part Number	Description	Quantity
1	2R-70701-28	KNB BLK 1/4BUSH2SETSCW@90	2
2	Y9-31601-07-1	PILOT LT 28V W/TIN CLIP	2
3	2M-60301-101	PNEL LBEL-GCCO/ECCO-T2SPD	1
4	Q9-50312-131	SPOT PANEL E & GCCO T &	1
5	2E-30303-16	SWT TOG ON-ON BLK MOM	1
6	2E-30303-06	SWT TOG ON-ON DPDT BLK	3
7	2C-31007-01	TERM DOUBLER FEMALE	1
8	2T-30402-27	STAT ADJ 450 DEG 48 PILOT	1
9	2J-30800-W05	MECH.-ELEC TIMER 1HR-24V	1
10	2E-31400-07	XFORMR120-208-240/24V40VA	1
11	2C-20102-08	SCRW PHD ST 8-32X.375	6
12	2E-30501-02	TRM STRP 3 POLE W/PUSH ON	1
13	2C-20102-05	SCRW HXHD ST 8-32X.75	2
14	Q9-ECCO-285-W2	SPOT COMPONENT MOUNT SII	1
15	2C-20102-12	SCRW PHD ST 10-32X3/8	2
16	2E-30701-05	CONTC 2POLE 30A 24VAC P &	1
17	2E-30700-06	CONTC3POLE35A24VAC50/60HZ	2
18	Q9-ECCO-289	FUSE MOUNT - SII 208-240V	1
19	2C-20101-52	SCRW RHD MS 8-32 X 1/2	4
20	2E-30901-08	FUSE HLDR FOR SC FUSE	2
21	2E-30900-10	FUSE 15AMP 300V (SC-15)	2
22	2J-30802-04	BUZZER ELEC 24V AC PIEZIO	1
23	2C-20103-06	SCRW SM PLT 6 X 3/8 PHL	2
24	Q9-ECCOPT-CW1	PANEL ECCO 208V/240V	1

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**DETAIL B**

ECOF-T Motor Assembly

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SK2510 Rev. A 8/30/2011

# PARTS LIST

August 30, 2011

Detail B: ECOF-T Motor Assy			
Fig No.	Part Number	Quantity	Description
1	2U-71500-05	1	BLOWER WHEEL ECCO/GCCO
2	2C-20101-42	4	SCRW THD MS 10-24X2 PLTD
3	2C-20301-09	12	NUT HEX 10-24 PLTD
4	Q9-ECCO-168	1	MOTOR MOUNT WELD
5	2C-20111-02	8	SCRW HXHD CAP 1/4-20X3/4
6	2H-ECCO-172	1	MOTOR INSULATION
7	2T-30401-09	1	STAT FXD 500 DEG OPEN
8	2C-20301-10	2	NUT HEX 6-32 PLTD
9	Q9-GCCO-167	1	MOTOR SHIELD
11	2C-31900-03	1	CABLE STRAPS 3/16X7
12	2C-20103-02	13	SCRW SM PLT 10 X .5 PHLSL
13	2K-70801-01	1	SNAP BUSH 7/16 SB437-5
14	2K-70801-04	3	SNAP BUSH 3/4 SB750-10
15	2U-30200-17	1	MTR 1/3HP208/240V1PH2SPD
16	2C-20118-01	4	SCRW CARRAGE PLT 5/16X.75
17	2C-20201-09	4	WSHR PLT 5/16 FLAT SAE
18	2C-20202-08	4	WSHR PLT 5/16 LOCK SPLIT
19	2C-20301-06	4	NUT HEX 5/16-18 PLTD

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