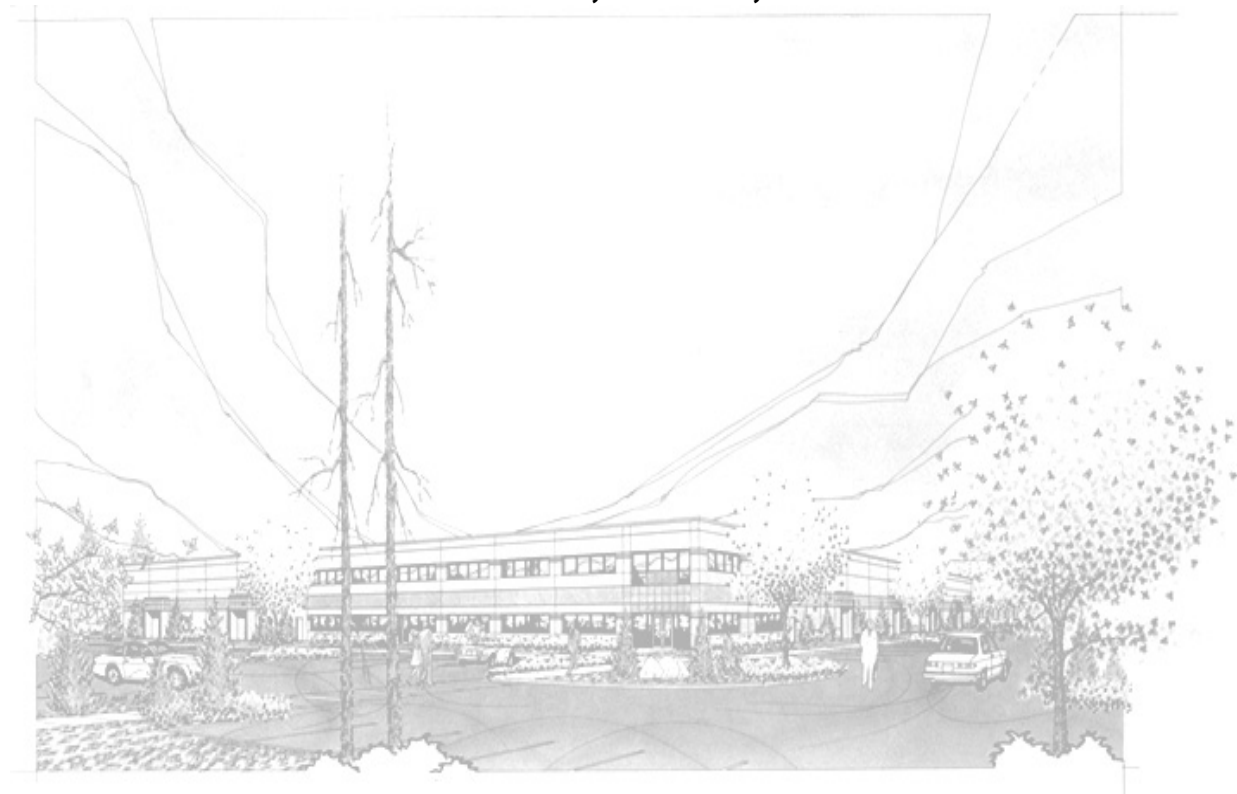




## **Installation, Operation, Maintenance, & Troubleshooting**

### **Model: 36S-12, 36S-14, Add-A-Section**



**THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.**

**FOR YOUR SAFETY**

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

**POST IN A 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, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**

<b>Model #:</b>	<b>Purchased From:</b>
<b>Serial #:</b>	<b>Location:</b>
<b>Date Purchased:</b>	<b>Date Installed:</b>
<b>Purchase Order #:</b>	<b>For Service, Call:</b>

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**IMPORTANT****READ FIRST****IMPORTANT**

**CAUTION:** THE UNIT WEIGHS 160 LBS. (72.5 KILOGRAMS). 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.



**CAUTION:** ANY STAND, COUNTER OR OTHER DEVICE ON WHICH UNIT WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE UNIT (160 LBS.).



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



**DANGER:** 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. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.



**NOTICE:** The data plate is located right behind removable front panel. The units 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.



**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.

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



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



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



**IMPORTANT**

**READ FIRST**

**IMPORTANT**

**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.



**NOTICE:** Service on this, or any other, LANG appliance must be performed by qualified personnel only. Consult your authorized service station directory or call the factory at 1-800-224-LANG (5264), or [WWW.LANGWORLD.COM](http://WWW.LANGWORLD.COM) For the service station 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.



**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.



## EQUIPMENT DESCRIPTION

### Lang Model: 3612, 36S-14 Electric Add-A-Section

#### Exterior

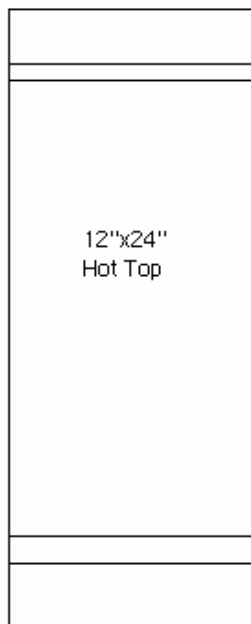
- The Unit dimensions are 30" (76.2cm) High, 38" (96.5cm) Deep, and 12" (30.5cm) Wide.
- The Sides, Bottom, and Rear wall are constructed stainless steel.  
The Add-A-Section surface can come in 2 different configurations.

#### Controls

The Add-A-Section is available with various controls depending upon model number. Shown below is a layout of each top configuration with its proper model number and a brief description of the controls.

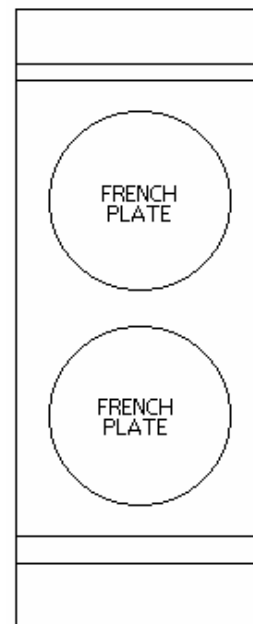
#### **36S-12**

One 12" x 24" Hotplate controlled by one 0-850°  
Thermostat.



#### **36S-14**

Two solid French Plates controlled by two six heat  
switches with temperatures from 0-750°.



# UNPACKING

## **Receiving the Unit**

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 loss or damage, which 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 Lang Manufacturing Company. File your claim with the carrier.

## **Location**

Prior to un-crating, move the unit as near 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 unit will arrive completely assembled inside a wood frame covered by cardboard box and strapped to a skid. **Remove the cardboard cover, cut the straps and remove the wood frame.**

**CAUTION:**      **UNIT WEIGHS 160 LBS (72.5 kilograms). 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.**



**CAUTION:**      **ANY STAND, COUNTER OR OTHER DEVICE ON WHICH THE UNIT WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE UNIT (160 LBS.).**



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



Remove unit from skid and place in intended location.

## **INSTALLING THE LEGS**

To install the 6-inch legs, remove the legs from the packing, place some cardboard on the floor and gently tip the unit onto its back or side. Fasten the legs into the threaded holes provided and then gently flip the oven onto its legs.

## INSTALLATION

**DANGER:** 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. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.



**NOTICE:** The data plate is located behind removable front panel. The unit 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.



**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.



### 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 connection can be made at the 1 1/4 knockout located in the center of the unit 8 inches from the front.

**WARNING:** MAKE SURE THE MAIN POWER SUPPLY TO THE UNIT IS TURNED OFF AT THE SOURCE PRIOR TO CONNECTING POWER TO THE RANGE.



The unit can now be connected to power.

**CAUTION:** BE SURE THE POWER SUPPLY VOLTAGE MATCHES THE VOLTAGE SPECIFIED ON THE NAMEPLATE LOCATED ON THE FRONT OF THE RANGE.



Model Number	Total K.W.	Single Phase Amps		
		208 Volt	240Volt	480 Volt
36S-12	5.0	24.0	20.8	10.4
36S-14	5.2	25.0	21.7	10.8

### Phasing

The Add-A-Section can only come as a single-phase unit.



## INITIAL START UP

Prior to putting any unit into full time operation at normal cooking temperatures, it must be thoroughly "seasoned" or dried out. Moisture absorption in the closed spaces, in the insulation and even inside the heating elements can cause future trouble if not properly treated.

### **36S-12**

To "dry out" the Hot Plate, set the thermostat dial at 250°F and turn on the power switch. Allow unit to cycle at least 15 minutes at this heat level. Reset the thermostat to 350°F allowing the same time. Then reset the thermostat to 450°F allowing the same time. Continue doing this until you reach 850° then allow the unit to maintain this temperature for a minimum of 4 hours. More time may be required if the unit has to operate in a moist environment.

If the unit is out of use for three or more days, a one-hour preheat schedule should be used, especially when exposed to high humidity and/or cool temperatures.

### **36S-14**

To "dry out" the French Plate, set the six-heat switch to the first setting and turn on the power switch. Allow unit to cycle at least 15 minutes at this heat level. Reset the six-heat switch to position 2 and allow the same time. Reset the six-heat switch to position 3 and allow the same time. Continue doing this until you reach position 6 then allow the unit to maintain the temperature for a minimum of 4 hours. More time may be required if the unit has to operate in a moist environment.

If the unit is out of use for three or more days, a one-hour preheat schedule should be used, especially when exposed to high humidity and/or cool temperatures.

### **NOTICE:**

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



## OPERATION

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



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



12" x 24" hot plate controlled by high temperature thermostats. Temperature ranges from 0°-850°. Recommended: Stock pots and heavy kettle work.

Round French Plates, controlled by indicating type 6-heat switch. Temperature ranges from 0°-750°. Recommended: Light duty sauce pans and small stockpots.

Not Recommended: Heavy stock pots, or heavy urns, or kettles.

## MAINTENANCE & CLEANING

### Cleaning

**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.



The unit should be thoroughly cleaned at least once a week in addition to the normal daily cleaning to insure against the accumulation of foreign material.

**NOTICE:** Any cleaner used should be marked "SAFE ON ALUMINUM".



Keep-drip pans under Add-A-Section Top plates clean.

Keep hotplate surfaces clean.

Outside of unit and top should be kept clean.

Electric equipment is inherently clean and sanitary, but may become unsanitary if dirt is allowed to accumulate on it. Take advantage of the clean, sanitary features of electric equipment, give it the regular attention that it deserves the same as any other highly perfected machinery, to insure best results and continued high operating efficiency.

### CALIBRATION

#### **Calibration Check**

- Place thermometer or thermocouple in the center of Hotplate.
- Set thermostat to 350°.
- Allow the Hotplate to Preheat for at least half an hour.
- Note cycle on temperatures and cycle off temperatures for 3 cycles. (Red indicator light indicates when oven is calling for heat)
- After 3 cycles average the temperature. ( Add all six temperatures and divide by 6)

#### **Calibration Adjustment**

- A 1/16" flat blade screwdriver with a 2" shaft is required to make adjustments on the thermostat.
- Maintain the oven temperature at 350°.
- Without turning the thermostat, remove the knob.
- Locate the adjustment screw at the base of the shaft and insert the screwdriver.
- Grasp the shaft and turn the screwdriver. Counter clockwise to increase and clockwise to decrease (1/8 of a turn will move the temperature 5-7 ° in either direction).
- Reinstall the oven knob and recheck the oven temperature.

## Symptoms

What follows is a chart of Symptoms, Possible Causes, and Remedy's to aid in diagnosing faults with the oven.

Refer to the Symptoms column to locate the type of failure then to the Possible Cause for the items to be checked and the Remedy to column for possible solutions.

SYMPTOM	POSSIBLE CAUSE
Hotplate will not heat	<ul style="list-style-type: none"> <li>No power to Unit</li> <li>Defective Thermostat</li> <li>Defective oven element</li> </ul>
French plate will not heat	<ul style="list-style-type: none"> <li>No power to Range</li> <li>Failed 6-heat switch</li> <li>Failed element</li> </ul>

## TESTS

### NOTICE:

Service on this, or any other, LANG appliance must be performed by qualified personnel only. Consult your authorized service station directory or call the factory at 1-800-224-LANG (5264), or [WWW.LANGWORLD.COM](http://WWW.LANGWORLD.COM) For the service station 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.**



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

Possible Cause	TEST
Product is cooked too long	<ul style="list-style-type: none"> <li>No test available, operational condition</li> </ul>
Failed Six-heat switch	<ul style="list-style-type: none"> <li>Call factory or reference service manual</li> </ul>
Failed thermostat	<ul style="list-style-type: none"> <li>Verify calibration</li> </ul>
Failed element	<ul style="list-style-type: none"> <li>Remove the wires and check for continuity across the element</li> </ul>

### CAUTION:

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## PARTS LIST

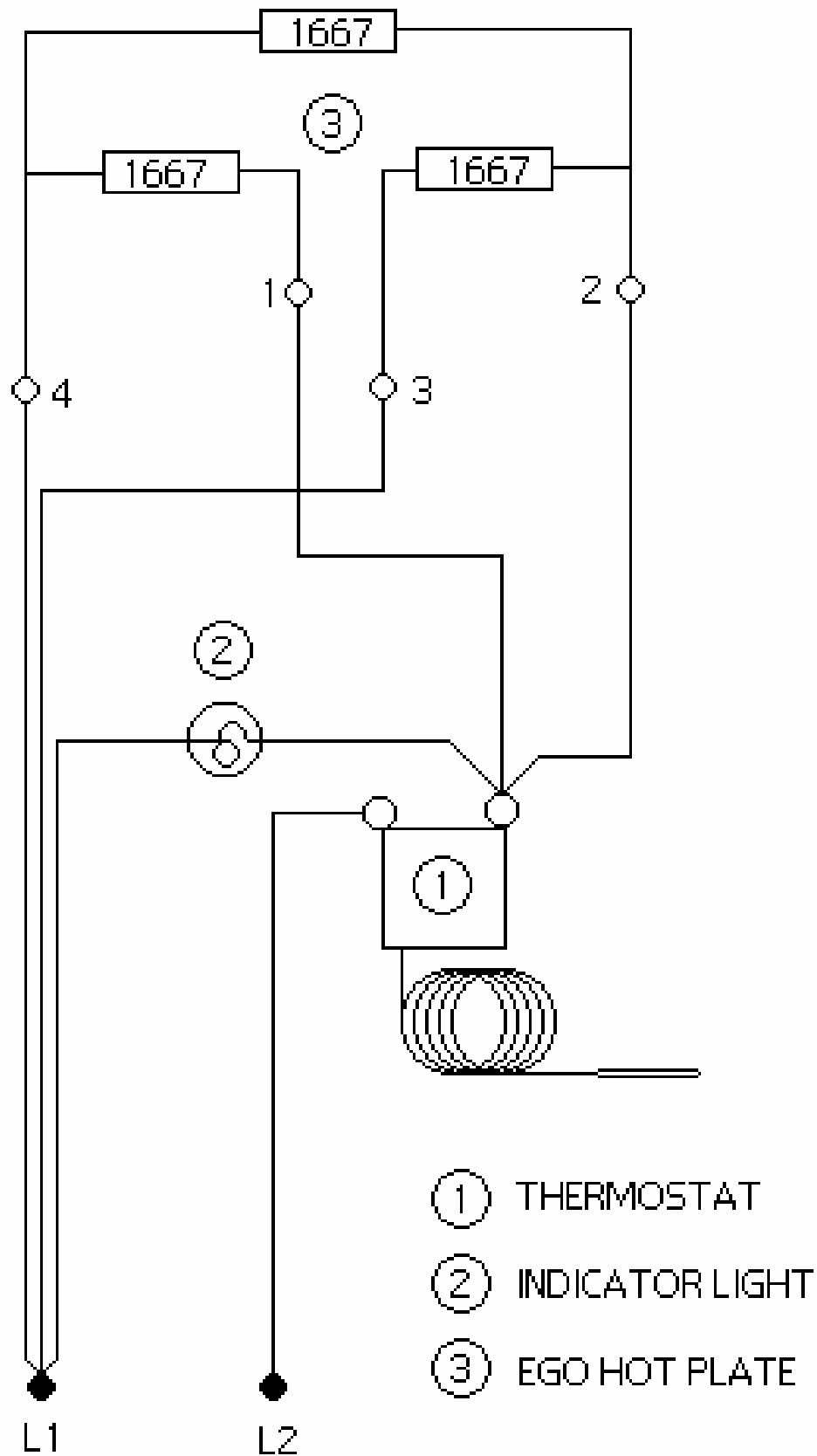
### 36S-12

DESCRIPTION	PART NO.
Hot Plate Cast Assy. w/ Elements 208V 5000 Watts	PS-11010-341
Hot Plate Cast Assy. w/ Elements 240V 5000 Watts	PS-11010-351
Hot Plate Cast Assy. w/ Elements 480V 5000 Watts	PS-11010-361
Switch Toggle On-Off	30303-06
Thermostat 850°F Hot Top	30402-23
Pilot Light 208/240V 6" Lead Black Body	31601-01
Pilot Light 480V 6" Lead Black Body	31601-02
Knob Thermostat 850°F Hot Top	70701-35
Leg 6"	72500-03

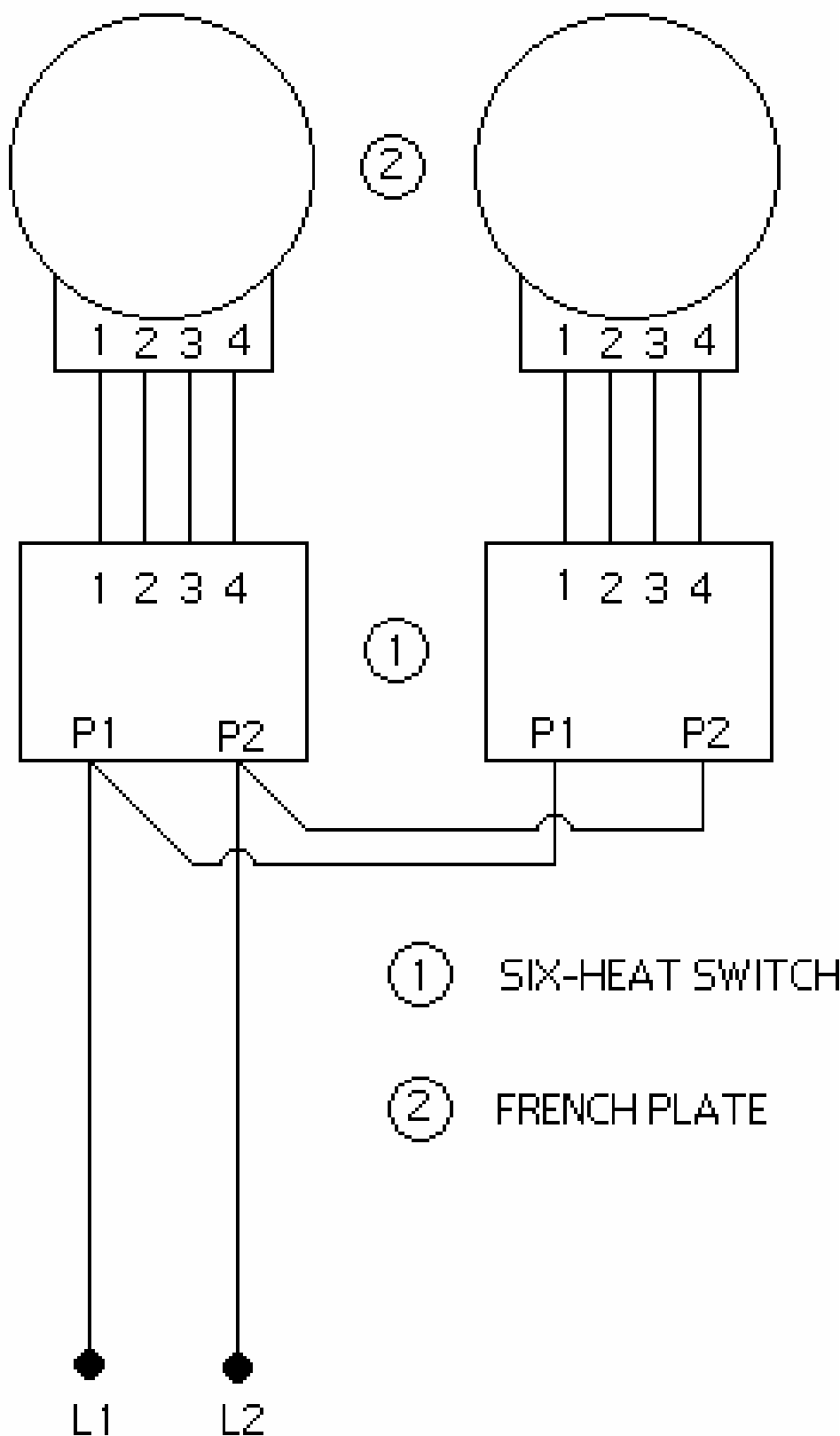
### 36S-14

DESCRIPTION	PART NO.
Element French Plate 208 Volt 2600 Watts	11120-12
Element French Plate 240 Volt 2600 Watts	11120-13
Element French Plate 480 Volt 2600 Watts	11120-14
Element French Plate 380 Volt 2000 Watts	11120-18
Switch Rotating 6 Heat + Off	30304-09
Pilot Light 208/240V 6" Lead Black Body	31601-01
Pilot Light 480V 6" Lead Black Body	31601-02
French Plate Frame Assembly	50300-82
Knob 6-Heat Switch	70701-41
Leg 6" adjustable	72500-03

## WIRING DIAGRAM 36S-12



## WIRING DIAGRAM 36S-14



## **Lang Manufacturing Limited Warranty to Commercial Purchasers\* (Domestic U.S., Hawaii, & Canadian Sales only.)**

Lang Manufacturing Equipment ("Lang Equipment") has been skillfully manufactured, carefully inspected and packaged to meet rigid standards of excellence. Lang warrants its Equipment to be free from defects in material and workmanship for (12) twelve consecutive months, with the following conditions and subject to the following limitations.

**I.** This parts and labor warranty is limited to Lang Equipment sold to the original commercial purchaser/users (but not original equipment manufacturers), at its original place of installation, in the continental United States, Hawaii and Canada.

Quartz elements are warranted for ninety(90) days from the date of installation.

**II.** Damage during shipment is to be reported to the carrier, is not covered under this warranty, and is the sole responsibility of purchaser/user.

**III.** Lang, or an authorized service representative, will repair or replace, at Lang's sole election, and Lang Equipment, including but not limited to, safety valves, gas and electric components, found to be defective during the warranty period. As to warranty service in the territory described above, Lang will absorb labor and portal to portal transportation costs (time & mileage) for the first (12) twelve months from the date of installation or eighteen (18) months from date of shipment from Lang Manufacturing, which ever comes first.

**IV.** This warranty does not cover routine general maintenance, periodic adjustments, as specified in operating instructions or manuals, and consumable parts such as quartz elements, or labor costs incurred for removal of adjacent equipment or objects to gain access to Lang Equipment. This warranty does not cover defects caused by improper installation, abuse, careless operation, or improper maintenance of equipment.

**V.** THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL LANG BE LIABLE FOR SPECIAL, CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.

**VI.** Lang Equipment is for commercial use only. If sold as a component of another(OEM) manufacturer's equipment, or if used as a consumer product, such Equipment is sold AS IS and without any warranty.