



ADD-A-SECTION for 36" RANGE

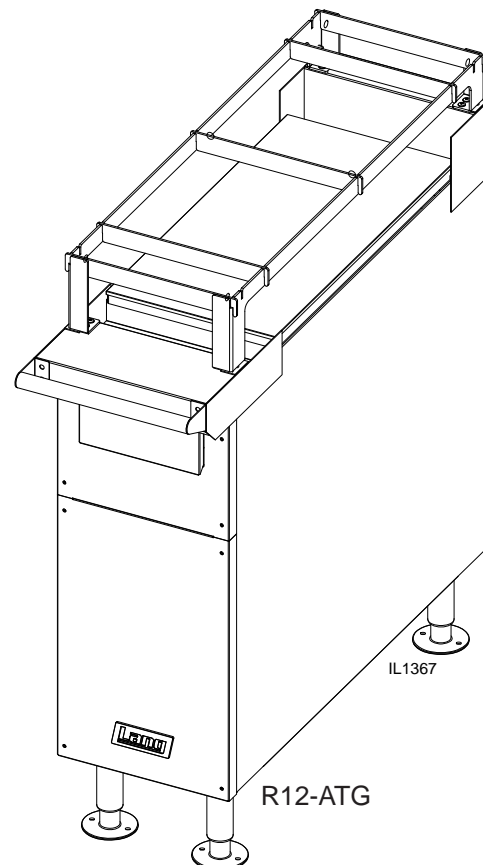
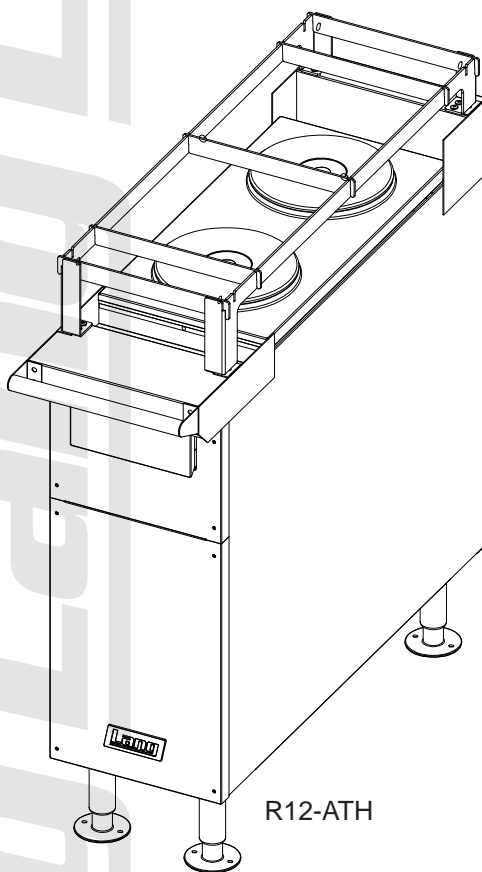
R12-ATG

R12-ATH

Commerical & Marine

Installation and Operation Instructions

2M-W821 Rev.B 2/6/12



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 VICINTIY 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

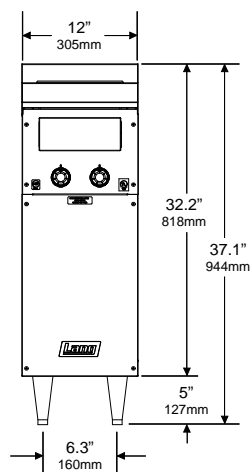
Before you proceed consult you authorized Lang service agent directory
or
Call the Lang Technical Service & Parts Department at 314-678-6315.

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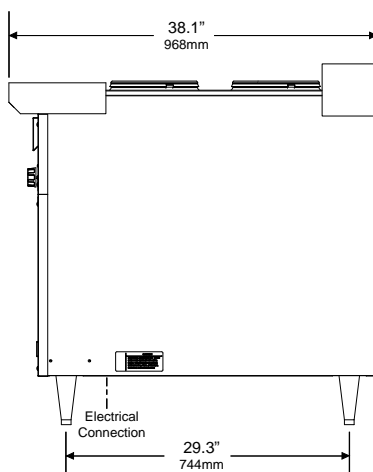
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NOTICE **Service on this or any other Lang appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory.**
You can call our toll free number 314-678-6315 or visit our website www.langworld.com for the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

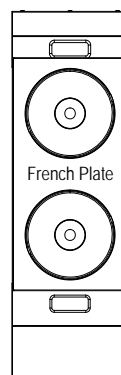
Specifications					
Model	Height x Width x Depth	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
R12-ATG	37.1" x 12.0" x 38.1" 944mm x 305mm x 968mm	Sides & Back 4" (100mm)	130 lbs.	160lbs.	85
R12-ATH			59 kg	73 kg	
			90 lbs	120 lbs	
			41 kg	55 kg	
R12-ATI			90 lbs	120 lbs	
	41 kg	55 kg			



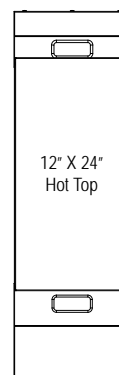
Front View



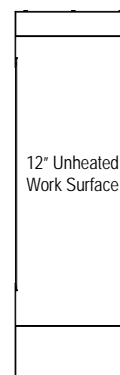
Side View



R12-ATH
Top View



R12-ATG
Top View



R12-ATI
Top View

IL2266

Electrical Specifications					
Model	Voltage	Hz	kW	Phase	Amps/Line
R12-ATG	208V	60	5.0	1	24.0
	240V				20.8
	480V				10.4
R12-ATH	208V		5.2		25.0
	240V				21.7
	440V				10.0
	480V				10.8
R12-ATI	-	-	-	-	-

Equipment Description

R12-ATG & R12-ATH

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 of stainless steel.

The Add-A-Section surface is available in two different configurations.

Controls

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

R12-ATH

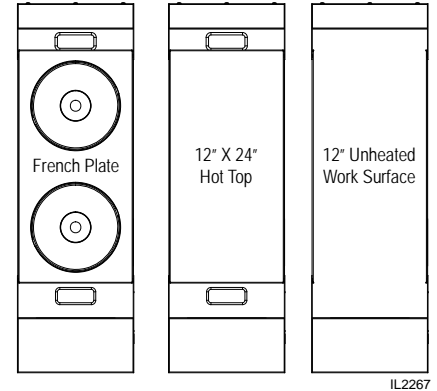
Two solid French Plates controlled by two six-heat switches with a temperature range of 0-750°F

R12-ATG

One 12" x 24" Hotplate controlled by a thermostat with a range of 0-850°F

R12-ATI

One 12" wide unheated work surface. This configuration has no electrical connections.



R12-ATH
Top View

R12-ATG
Top View

R12-ATI
Top View

IL2267

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. 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. Remove unit from skid and place in intended location.



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.

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.).

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

Installation

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.

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 bottom panel of the unit 8 inches from the front.

The unit can now be connected to power.



WARNING

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

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.

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.



WARNING

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



CAUTION

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

Phasing

The Add-A-Section is 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.

R12-ATG

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°F 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.

R12-ATH

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 two and allow the same time. Reset the six-heat switch to position three and allow the same time. Continue doing this until you reach position six (6) then allow the unit to maintain the temperature for a minimum of four (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 from 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



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.

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

Round French Plates, controlled by indicating type 6-heat switch. Temperature ranges from 0-750° F. Recommended: Light duty saucepans and small stockpots. Not Recommended: heavy stockpots, heavy urns, or kettles.

Cleaning & Maintenance Procedures



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°F.

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°F.

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.

Troubleshooting

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.

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 314-678-6315, or 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.

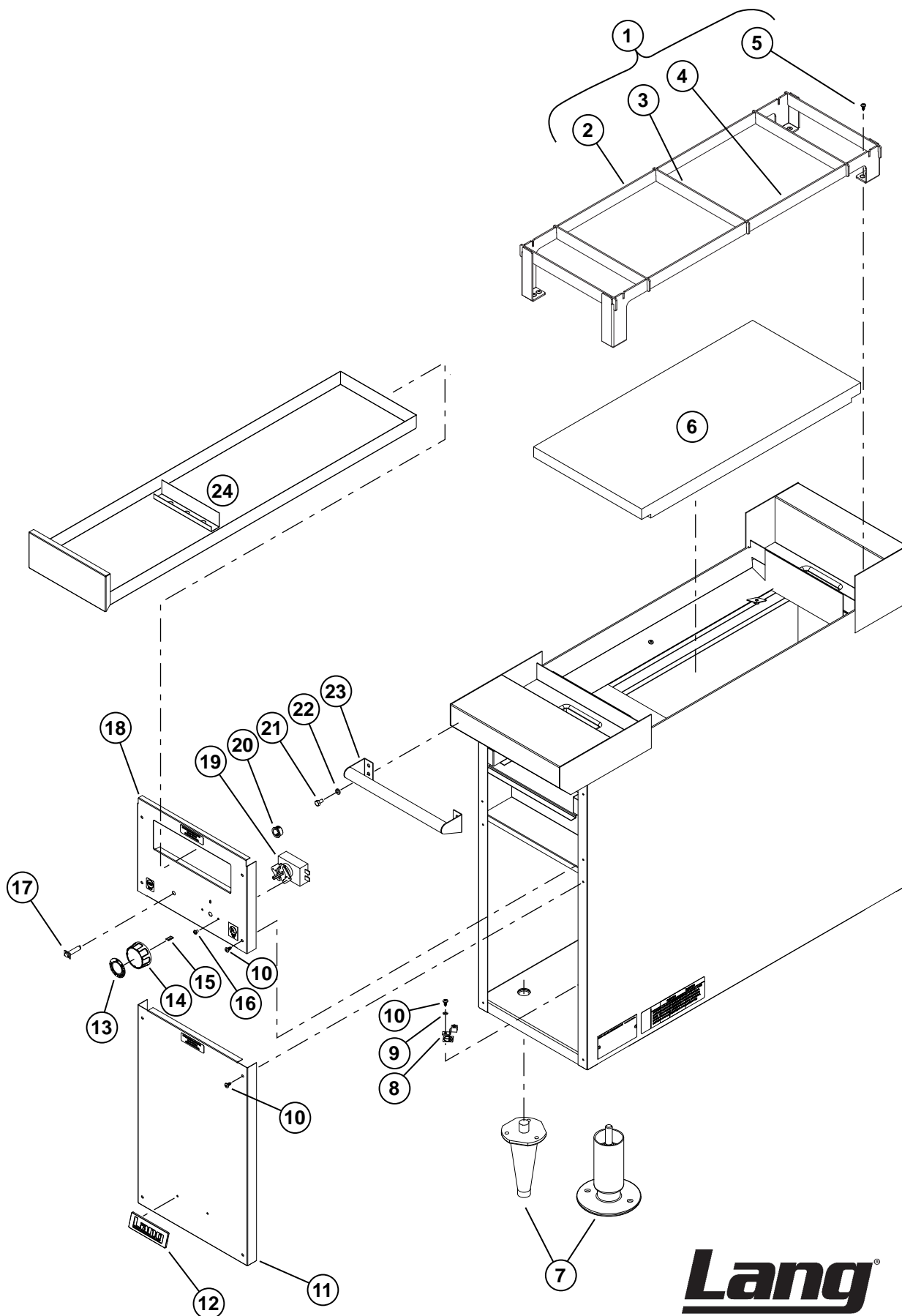


CAUTION

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.

Troubleshooting	
Symptom	Possible Cause
Hotplate will not heat	No power to Unit
	Defective Thermostat
	Defective oven element
French plate will not heat	No power to Range
	Failed 6-heat switch
	Failed element

Possible Cause	Test
Product is cooked too long	No test available, operational condition
Failed Six-heat switch	Call factory or reference service manual
Failed thermostat	Verify calibration
Failed element	Remove the wires and check for continuity across the element



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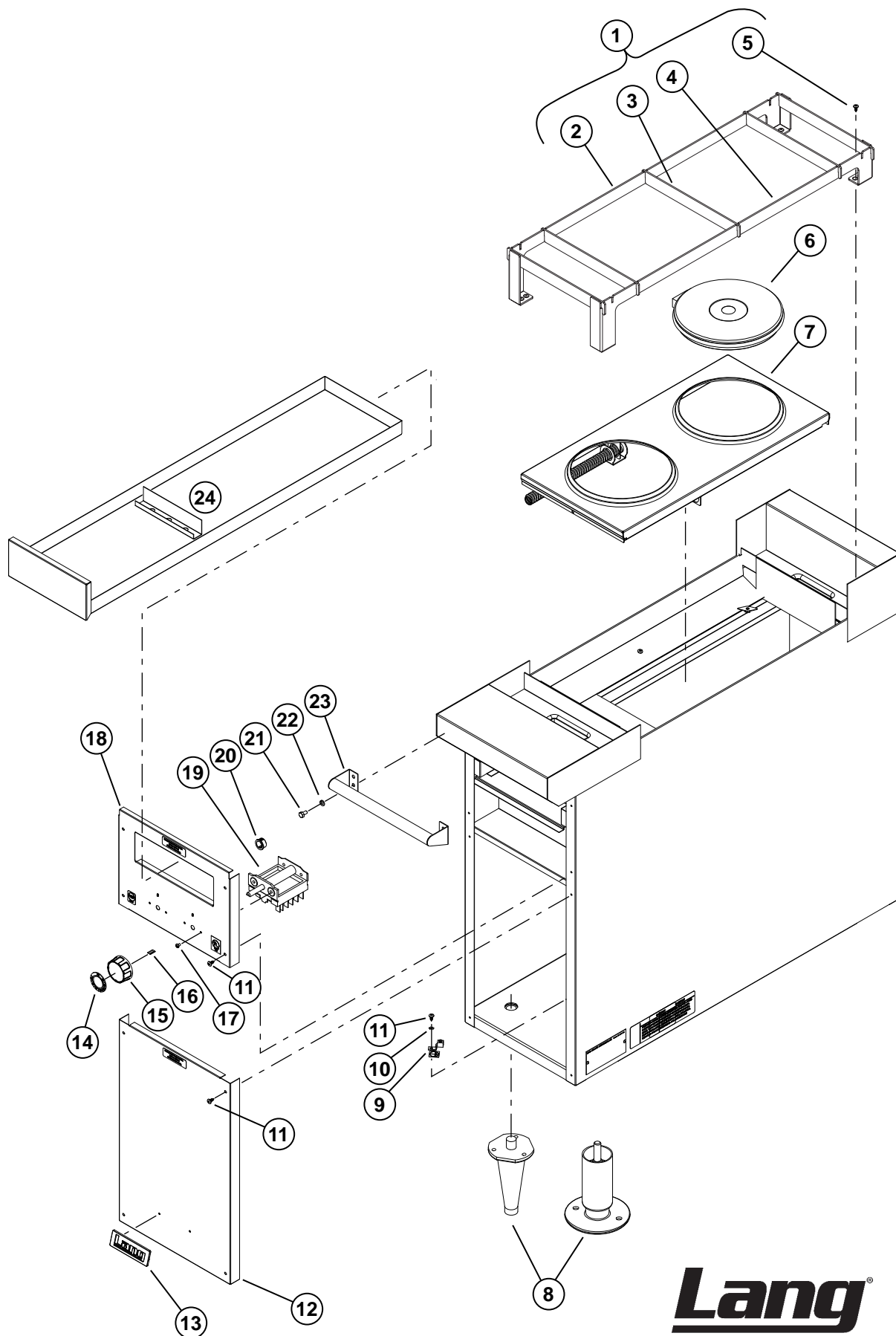
Model: R12-ATG, ADD A SECTION

PARTS LIST

June 3, 2011

Model: R12-ATG ADD A SECTION				
Fig No	Part No	Qty	Description	Application
1	P9-50302-303	1	SEARAIL ASSY 1'	MARINE
2	P9-50302-305	1	SEARAIL LH SDE ADD,RF&500	MARINE
3	P9-50302-318	5	SEARAIL SIDE TO SIDE ADD	MARINE
4	P9-50302-306	1	SEARAIL RH SDE ADD,RF&500	MARINE
5	2C-20109-04	8	SCRW THD MS SS 10-32X3/8	MARINE
6	2N-11010-34	1	HOTPLATE 208V 5000W CAST	208V
	2N-11010-35		HOTPLATE 240V 5000W CAST	240V
	2N-11010-36		HOTPLATE 480V 5000W CAST	480V
7	2A-72500-06	4	LEG 5 1/2W/BOLT DOWN ADJ	MARINE
	2A-72500-03		LEG 5 SS ADJ WITH 3/4-10	NON-MARINE
8	2E-31200-02	1	LUG GROUNDING UL APPROVED	ALL
9	2C-20202-10	1	WSHR PLT #10 LOCK EXT	ALL
10	2C-20103-02	17	SCRW SM PLT 10 X .5 PHLSL	R12-ATG-208V, 208VM, 240V
		11		R12-ATG-480V
11	P9-ADD-105	1	BOTTOM FRONT PANEL	ALL
12	K9-60301-43-1	1	DIE CAST LOG + TINNERMAN	ALL
13	2R-70702-20	1	DIAL PLT 850o	ALL
14	2R-70700-01	1	KNOB BLNK UNIVERSAL BLACK	ALL
15	2R-70703-03	1	CLIP KNOB HAT SHAPED	ALL
16	2C-20101-64	2	SCRW PHD MS M4 X 6 PLTD	ALL
17	Y9-31601-01-1	1	PILOT LT 250V W/TIN CLIP	R12-ATG-208V, 208VM, 240V
	Y9-31601-02-1		PILOT LT 480V W/TIN CLIP	R12-ATG-480V
18	P9-ADD-110	1	TOP FRONT PANEL 32S-12	ALL
19	2T-30402-23	1	STAT ADJ 850o 48C/T NAK	ALL
20	2K-70801-04	1	SNAP BUSH 3/4 SB750-10	ALL
21	2C-20111-01	4	SCRW HXHD CAP 1/4-20X1/2	MARINE
22	2C-20204-02	4	WASHER SS 1/4 SPLIT LOCK	MARINE
23	P9-50300-49-2	1	GRAB BAR ASSY 12	MARINE
24	P9-ADD-219	1	PAN ASSEMBLY	ALL
	P9-ADD-219-1		PAN ASSEMBLY MARINE	MARINE

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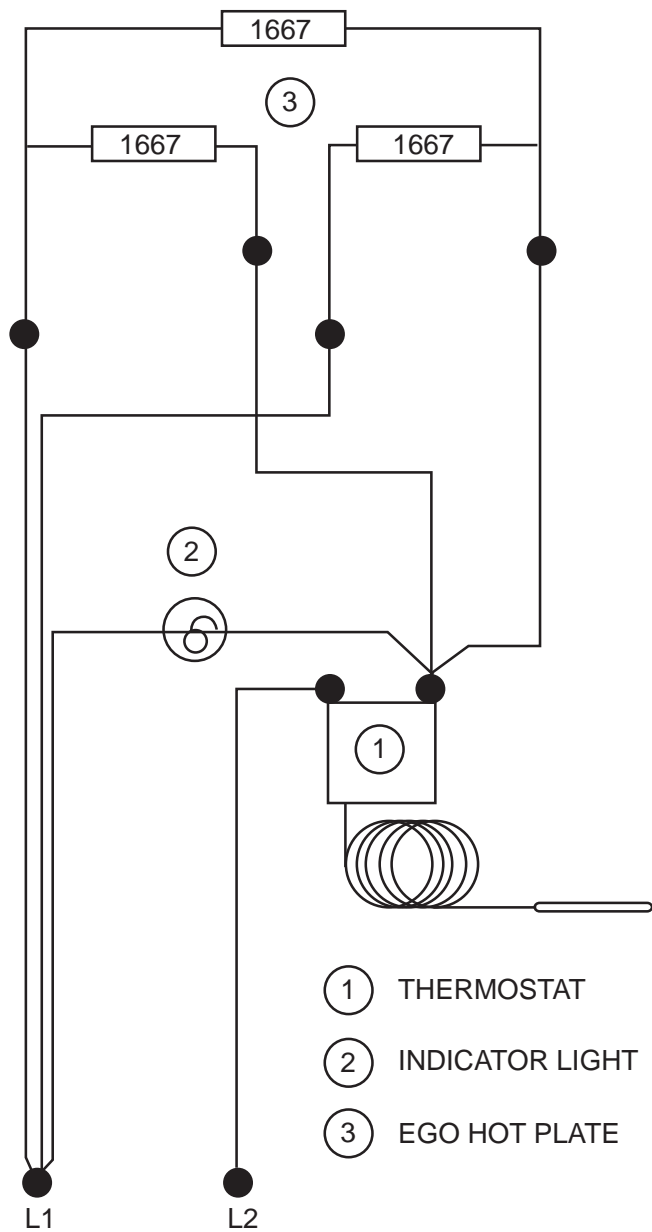
Model: R12-ATH, ADD A SECTION

PARTS LIST

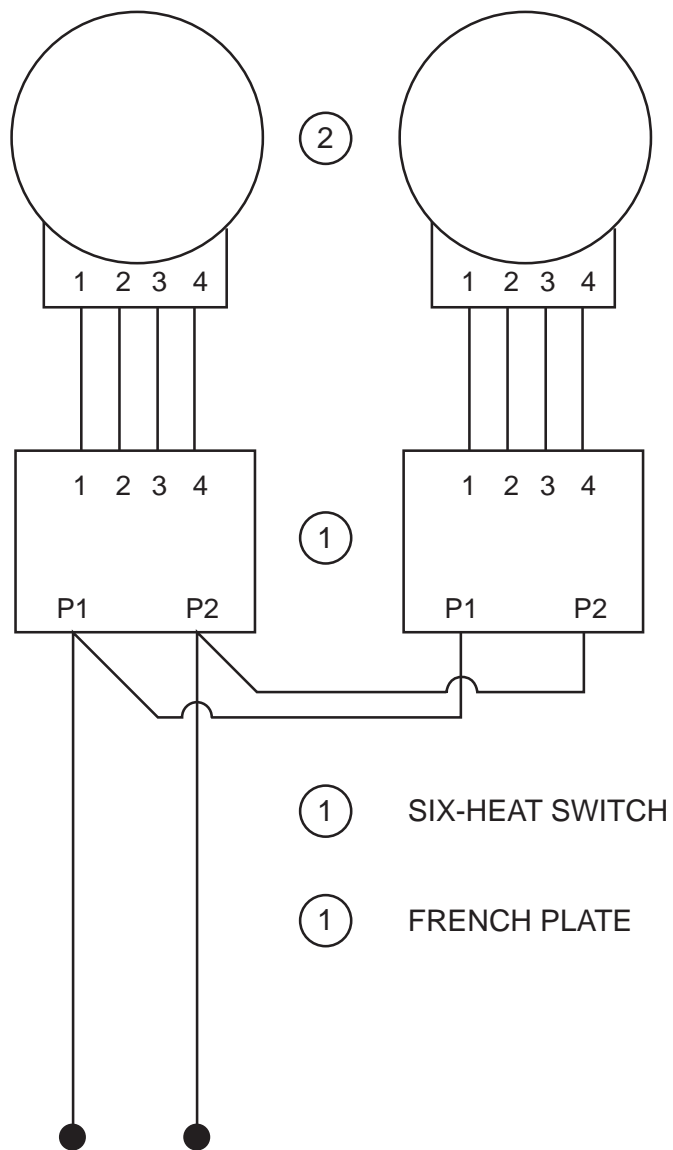
February 6, 2012

Model: R12-ATH ADD A SECTION				
Fig No	Part No	Qty	Description	Application
1	P9-50302-303	1	SEARAIL ASSY 1'	MARINE
2	P9-50302-305	1	SEARAIL LH SDE ADD,RF&500	MARINE
3	P9-50302-318	5	SEARAIL SIDE TO SIDE ADD	MARINE
4	P9-50302-306	1	SEARAIL RH SDE ADD,RF&500	MARINE
5	2C-20109-04	8	SCRW THD MS SS 10-32X3/8	MARINE
6	2N-11120-12	2	ELMNT TK 208V 2600W	208V
	2N-11120-13		ELMNT TK 240V 2600W	240V
	2N-11120-14		ELMNT TK 480V 2600W	440V, 480V
7	P9-50300-82-1	1	EGO PLATE FRM ASSY PHANT	ALL
8	2A-72500-06	4	LEG 5 1/2W/BOLT DOWN ADJ	MARINE
9	Y9-31200-02-1	1	GROUNDING LUG/+LABEL	ALL
10	2C-20202-10	1	WSHR PLT #10 LOCK EXT	ALL
11	2C-20103-02	9	SCRW SM PLT 10 X .5 PHLSL	ALL
12	P9-ADD-105	1	BOTTOM FRONT PANEL	ALL
13	2M-60301-43	1	DIE CAST PLT LANG SATIN	ALL
14	2R-70702-34	2	DIAL PLT 6-HEAT SWITCH	ALL
15	2R-70700-01	2	KNOB BLNK UNIVERSAL BLACK	ALL
16	2R-70703-03	2	CLIP KNOB HAT SHAPED	ALL
17	2C-20101-64	4	SCRW PHD MS M4 X 6 PLTD	ALL
18	P9-ADD-110-3	1	TOP FRONT PANEL	ALL
19	2E-30304-09	2	SWTROT 6 HEAT+OFF208/240V	ALL
20	2K-70801-04	1	SNAP BUSH 3/4 SB750-10	ALL
21	2C-20111-01	4	SCRW HXHD CAP 1/4-20X1/2	MARINE
22	2C-20204-02	4	WASHER SS 1/4 SPLIT LOCK	MARINE
23	P9-50300-49-2	1	GRAB BAR ASSY 12	MARINE
24	P9-ADD-219	1	PAN ASSEMBLY	ALL
	P9-ADD-219-1		PAN ASSEMBLY MARINE	MARINE

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Wiring Diagram
Model: R12-ATG



Wiring Diagram
Model: R12-ATH

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SK2519, Rev. -

