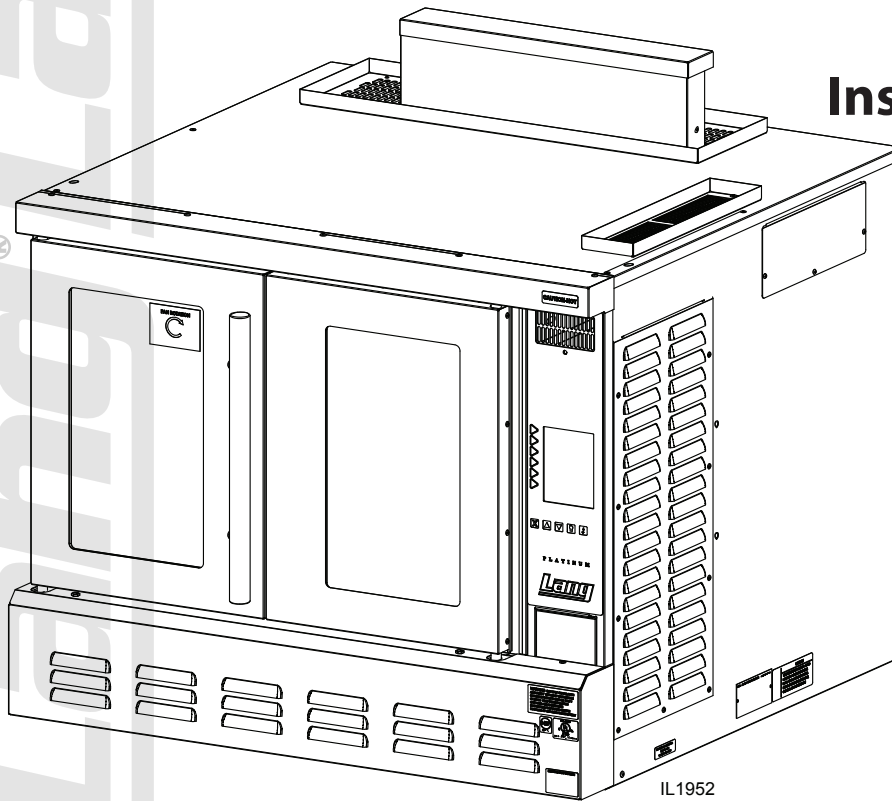# LANG®

GAS FULL SIZE COMPUTERIZED CONVECTION OVEN

GCOD-PT
GCOF-PT

Installation and Operation Instructions

2M-W735 Rev. B 7/27/2010

IL1952

GCOF-PT

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 SAFTEY

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.

Star 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 Star Manufacturing 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 1-800-438-5264.

TABLE OF CONTENTS

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 1-800-438-5264 or visit our website WWW.LANGWORLD..COM for the service agent nearest you.**

SPECIFICATIONS

Model	Height x Width x Depth (without optional stand)	Clearance from combustible surface	Weight Installed	Shipping	Freight Class
GCOF	38.1" x 40.2" x 38.8" 964mm x 1019mm x 985mm	Side:6", Back: 6", Floor: 6"	460 lbs. (209 kg)	500lbs (227 kg)	70
GCOD	38.1" x 40.2" x 46.0" 964mm x 1019mm x 1168mm	Side:6", Back: 6", Floor: 6"	460 lbs. (209 kg)	500lbs (227 kg)	70

FRONT VIEW SIDE VIEW TOP VIEW
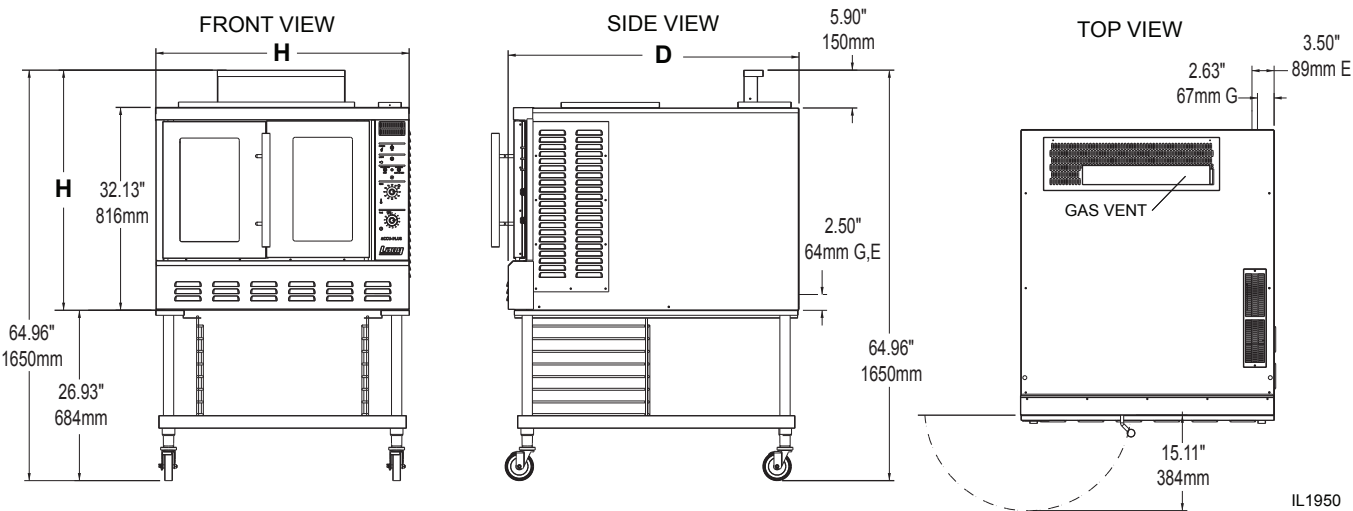
IL1950

SPECIFICATIONS

MODEL	VOLTS AC	Hz.	AMPS	FLA	NAT.	PROPANE	BURNER INPUT
GCOD-PT-NAT	115	60	7.1	5	X		60000
GCOF-PT-LP	115	60	7.1	5		X	55000
GCOF-PT-NAT	115	60	7.1	5	X		55000
GCOF-PTNATCO	115	60	7.1	5	X		55000
GCOF-PTNATMF	115	60	7.1	5	X		55000

EQUIPMENT DESCRIPTION

Lower Unit Flu

IL1951

Motor Vent

Door Handle   Controls   Side Access Panel   Nameplate   Gas & Electric Input
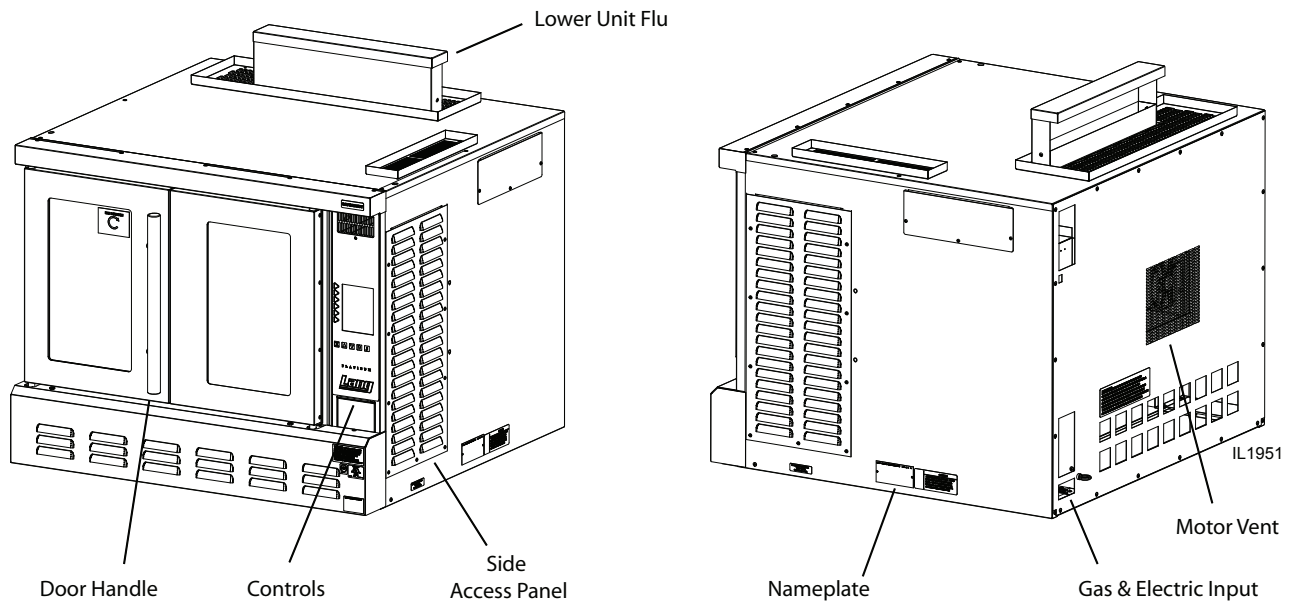
Exterior Construction

The oven exterior dimensions are 40" (100 cm) Wide, 32" (80 cm) High, 38" (95 cm) Deep. The Top, Front, Back, and Sides are constructed of stainless steel with an aluminized bottom.

The oven doors come standard with a double pane window.

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 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 GCOF / GCOD ovens are forced air convection oven with a vented oven cavity. The air is driven by a 1/3 HP fan motor.

Controls

Icon driven (touch) panel allows for easy operation. Complete computerized controls. Pre-Programmable product selections. Independent shelf timers for each shelf. Load control through use of Cooking Curves. Shelf compensation for uniform baking. Solid-state temperature sensing and controls. Dual speed fan. Manual override controls.

Technical

The GCOF / GCOD ovens are operated on either Natural Gas or Propane and can be field converted to either gas. Floor space required is 48" (122.6 cm) wide, 44" (112.5 cm) deep. The oven weighs 500 lbs. (227.28kg). Contact the factory for correct orifice sizes when installing oven above 4000 ft. The GCOD-PT has electronic ignition and requires a 120-Volt single-phase connection.

NOTICE   **The data plate is on the right side of the oven next to the access panel. 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.**

5

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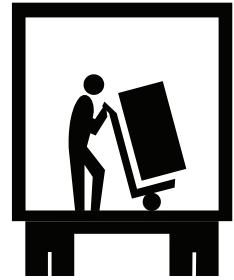
Location
Prior to un-crating, move the oven as near to its intended location as practical. The crating will help protect the unit from the physical damage normally associated with moving it through hallways and doorways.

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 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.

IL1524A
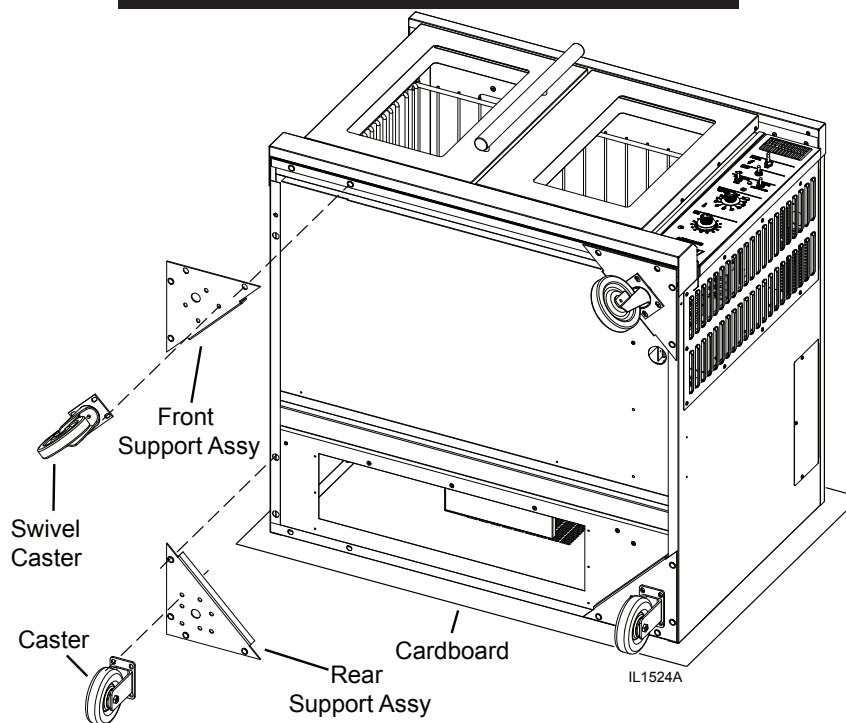
Above: typical leg and caster installation.
Below: accessory options, legs, casters & equipment carts sold separately. Follow installation instructions with the each specific kit.

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 back. In stacked

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.
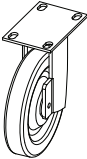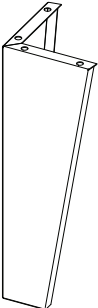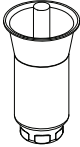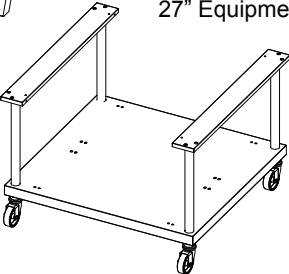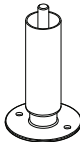
Single Oven

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

27" Leg Installation

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

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

Accessory Options

Stacked Units	Single Units

Caster Sets

6" Adj. Leg Sets

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

27" Leg Set
(marine also)

27" Equipment Cart

IL1525

OVEN FRONT

D   D   D   D

A   A

A   C   C   A

E   E

OVEN BOTTOM

E   E

B   C   C   B

E   B   IL1523   B   E

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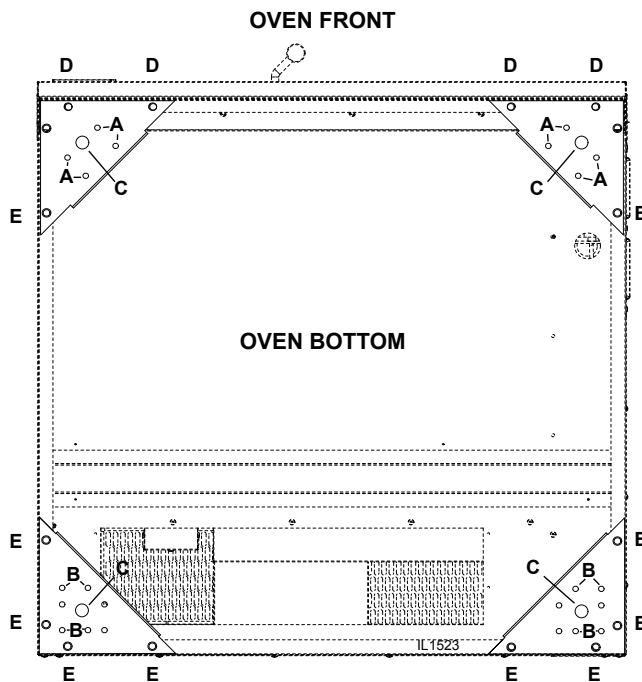
Above: Bottom on unit showing the placement of the leg adapters and their hole assignment.

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 back. Place the front leg adapter into the front corers 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.

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

See Flu Installation Instructions, page 11

Upper Oven

Stacking Bolts

Button Plugs

Bushing

Lower Oven

IL1526
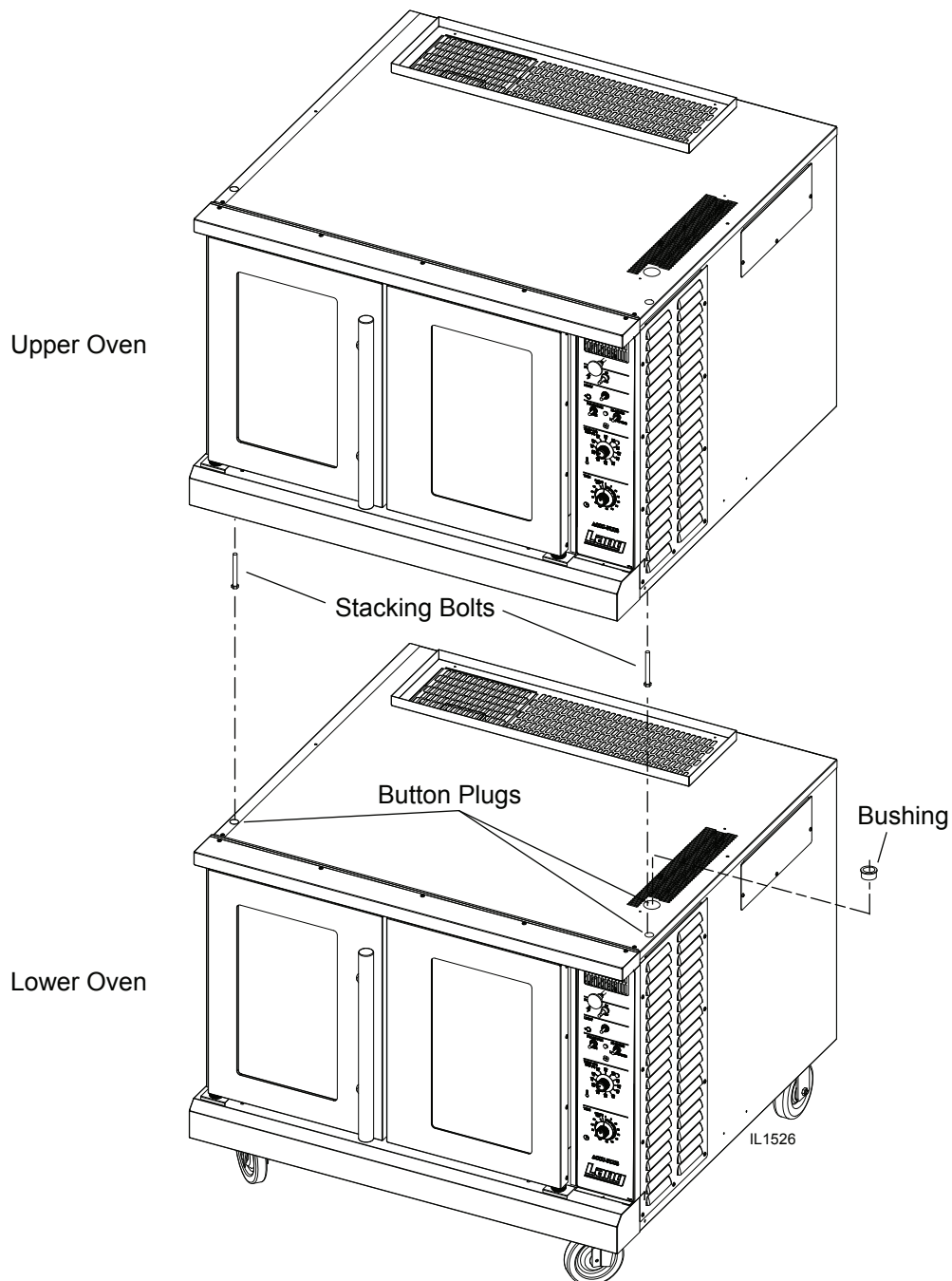
INSTALLATION continued

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.**

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: CAS STD. C22.1).

The electrical service entrance is provided by a cord and plug located at the oven back directly behind the control compartment.

Each oven requires a 115-volt grounded supply and 7.1 amps.

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.

WARNING **THIS APPLIANCE IS EQUIPPED WITH A 3-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND MUST BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED 3-PRONG RECEPTACLE.   DO NOT CUT OR REMOVE THIS GROUNDING PRONG FROM THE PLUG.**

Gas Connection

This appliance is manufactured for use with the type of gas indicated on the data plate. Contact the factory if the gas type does not match that which is on the data plate.

All gas connections must be in accordance with local codes and comply with the National Fuel Gas Code ANSI Z223.1 latest edition.

An internal gas pressure regulator is located inside the control compartment.

Gas must be delivered to the appliance regulator at less than 1/2 pound of pressure and less than 1/2-inch water column pressure drop.

The internal regulator is preset at the factory, however, due to gas pressure variations from area to area; it may be necessary to make some minor adjustments to the regulator to provide the manifold pressure indicated on the data plate. This should be 5 inches water column for natural gas and 10-inch water column for propane. A 1/8-inch NPT tap is provided on the main manifold for checking regulator pressure. Access the main manifold by removing the trim piece below the oven doors.

When replacing the 1/8-inch plug in the main manifold a joint sealant that is resistant to the action of liquid petroleum gas must be used.

The supply piping must be of sufficient size to provide 55,000 or 60,000 BTU/hr per oven. A 1/2-inch NPT connection is provided at the rear of the oven directly behind the control compartment. Connect each oven separately.

A gas shut off valve must be installed to the oven(s) and located in an accessible area.

This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSGI and the appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 PSIG.

Test for gas leaks. Use a commercial leak detector or a soap and water solution.

WARNING **CONVECTION OVENS INSTALLED WITH CASTERS MUST HAVE THE FOLLOWING: A CONNECTOR THAT COMPLIES WITH THE STANDARD FOR CONNECTORS FOR MOVABLE GAS APPLIANCES ANSI Z21.69 LATEST EDITION, A QUICK DISCONNECT THAT COMPLIES WITH THE STANDARD FOR QUICK DISCONNECT DEVICES FOR USE WITH GAS FUEL, ANSI Z21.141 LATEST EDITION, A TETHER OR OTHER MEANS TO LIMIT APPLIANCE MOVEMENT WITH OUT RELIANCE ON THE GAS SUPPLY PIPING. SECURELY ATTACH THE TETHER TO THE EYEBOLT PROVIDED AT THE REAR OF THE APPLIANCE.**

Flu Installation

A flu extension must be installed on the lower oven of a stacked set.

The extension attaches to the flu opening of the lower oven and directs the flu products into the flu opening of the upper oven.

This extension must be installed.

The ovens may now be set into position. Be careful if sliding the ovens, they are not designed to slide over cracks or obstructions in the floor.

GAS CONVERSION

1. Disconnect oven from power and gas.
2. Remove bottom trim piece from oven (2 hex head bolts and 1 Phillips screw).
3. Remove side panel from oven.
4. Disconnect black manifold pipe from 3/8" aluminum pipe at the furrel nut.
5. Remove two Phillips screws holding black manifold pipe to oven.
6. Remove black manifold pipe from oven.
7. Remove both burner orifices from manifold and replace with new orifices, making sure to apply pipe thread compound.
8. Remove two Phillips screws holding pilot assembly to oven.
9. Remove pilot assembly from oven.
10. Remove ¼" aluminum pipe from pilot assembly.
11. Remove pilot orifice and replace with new pilot orifice.
12. Re-attach ¼" aluminum pipe to pilot assembly.
13. Re-attach pilot assembly to oven.
14. Re-install black manifold assemblies to oven, making sure that the orifices go into the burner tubes.
15. Re-attach 3/8" aluminum pipe to black manifold assembly.
16. Remove the seal screw from the combination gas valve.
17. Remove the adjustment screw and spring from the combination valve.
18. Insert new spring into the valve and adjustment screw.
19. Re-connect oven to power and gas and check for leaks using a soap solution.
20. Adjust gas pressure to correct water column (5"NG, 10"LP).
21. Install new seal screw provided in kit and affix "Caution" sticker to the visible side of the combination valve.
22. Re-install bottom trim piece and side panel.

NOTICE   **Kits designed to accommodate ovens from sea level to 5000 feet. Contact factory for orifice sizes on installations above 5000 feet.**

NAT to LP		
Part No.	Description	Qty.
2A-80401-05	Pilot Orifice, Drilled .010	1
Y9-80400-14	Main Burner Orifice, Drilled #53	2
2V-80505-11	Combination Gas Valve Spring, Includes: 1. Spring 2. Seal Screw 3. Caution Sticker	1

LP to NAT		
Part No.	Description	Qty.
2A-80401-10	Pilot Orifice, Drilled .018	1
Y9-80400-13	Main Burner Orifice, Drilled #43	2
2V-80505-16	Combination Gas Valve Spring, Includes: 1. Spring 2. Seal Screw 3. Caution Sticker	1

INITIAL START UP

Pre-Power On

After the oven is installed and connected to power & gas, 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.
- All power and gas connections are tight.

Power On

The pilot burner is electronically ignited. When the oven power switch is turned On the pilot will light.

There is a lockout safety feature on the spark ignition module. If, during the initial start-up, the pilot does not light within 30 seconds the module will turn off all gas to the pilot burner. To reset the spark module, turn Off the power switch for 10 seconds then turn the switch back On. This may need to be repeated several times during the initial start-up until gas is present at the pilot burner.

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.**

WARNING

BEFORE LIGHTING, USE A SOAP AND WATER SOLUTION TO TEST ALL JOINTS FOR GAS LEAKS.

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 temperatrue 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.

GCOF-PT & GCOD-PT Control Panel

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

Power Switch: Turns the oven on and off

Function Keys: Keys are active when a program option is displayed on the display adjacent to that key.

Up & Down Buttons: Allows you to scroll through the programming selections.

Cancel: When scrolling through menus this will allow you to back up to the previous menu. In program mode this will allow you to back up to the previous step.

Alpha Numeric Display: Visual interface.

Typical Operation Sequence

ACTION	RESULT
Press the on switch.	Control panel comes on; display says "**LANG, Run Oven, Time Date Program**".
Select **"Run Oven"**.	Display will show a list of product to choose.
Select Product button next to Icon desired.	Display says "**Preheating to XXXF**".
Beeper sounds briefly.	Display says "**Ready**"
Select Product to start.	Display shows possible product selection for that temperature.
Select Product to start..	Display says, "**Select shelf**"
Press Product button next to desired shelf.	Display will show icon chosen and begin to count down.
Beeper sounds continuously.	Display shows "**DONE**", press button and remove product from that shelf.
Oven is ready for another product.	
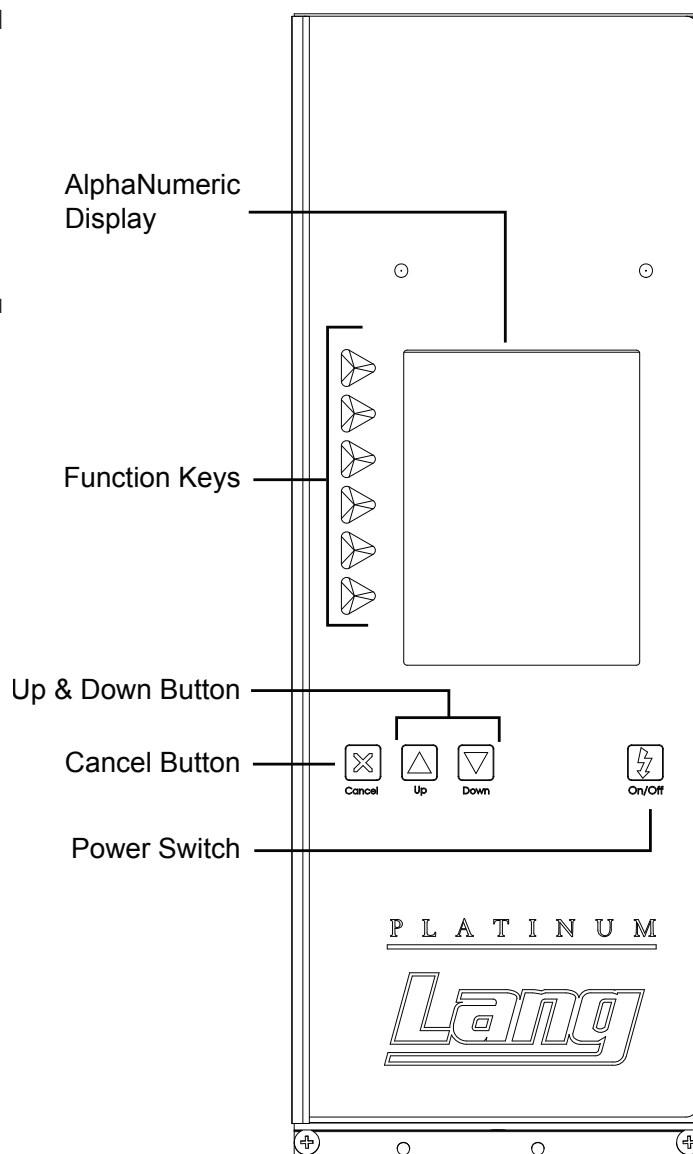
P L A T I N U M

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 to allow mositure 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.

CAUTION **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.

Record Your Menus Here Before Entering Your Program.

Record your specific menu items using the table below, prior to entering them into your units program. Keep for your records.

P L A T I N U M

Product Name	Icon No.	Tier 1					Tier 2					Tier 3				
		Cooking Temp	Cooking Time	Cooking Curve	Fan Speed	Pulse Rate	Cooking Temp	Cooking Time	Cooking Curve	Fan Speed	Pulse Rate	Cooking Temp	Cooking Time	Cooking Curve	Fan Speed	Pulse Rate
ex: Biscuits	11	325°F	12:30	50%	HI	100%										

Product Icons: This list shows the icons available for your menu programs, they appear in the same order as shown here.

Icon No.	Description	Icon No.	Description	Icon No.	Description	Icon No.	Description
1	Appetizer A	21	Casserole	41	Fish, Option 2	61	Pie C
2	Appetizer B	22	Cheese Stick	42	Flag	62	Pie D
3	Appetizer C	23	Cheese Cake	43	French Fries	63	Pie Cherry
4	Appetizer C, Option 2	24	Cheery	44	Ham	64	Pizza A
5	Apple	25	Chicken	45	Hash browns	65	Pizza B
6	Bagel A	26	Chicken Strips	46	Hash browns, Option 2	66	Pizza Cheese
7	Bagel B	27	Cinnamon Roll	47	Hoagie	67	Pizza Pepperoni
8	Bagel C	28	Cinnamon Roll, Option 2	48	Hot Dog	68	Pork Chop
9	Baked Potato	29	Cookie A	49	Lasagna	69	Pot Pie
10	Banana	30	Cookie A, Option 2	50	Lemon	70	Potatoes
11	Biscuit	31	Cookie B	51	Muffin A	71	Pretzel
12	Bread French	32	Cookie C	52	Muffin B	72	Quiche
13	Bread French Option 2	33	Cookie Chocolate Chip	53	Muffin C	73	Quiche, Option 2
14	Bread Loaf	34	Cookie D	54	Onion Rings	74	Ribs
15	Bread Sourdough Round	35	Cornbread	55	Onion Rings, Option 2	75	Roast Beef
16	Bread Stick	36	Doughnut	56	Pastry	76	Roll
17	Brownies	37	Doughnut, Option 2	57	Peanut	77	Roll, Option 2
18	Cake A Chocolate	38	Egg Dish	58	Pear	78	Sandwich A
19	Cake B White	39	Egg Roll	59	Pie A	79	Sandwich on Hoagie
20	Calzone	40	Fish	60	Pie B	80	Sandwich on Hoagie, Option 2
						81	Sausage
						82	Scone
						83	Seafood
						84	Square
						85	Star
						86	Triangle
						87	Vegetable
						88	Vegetable
						89	Vegetable
						90	Birthday Cake

Platinum PROGRAMING

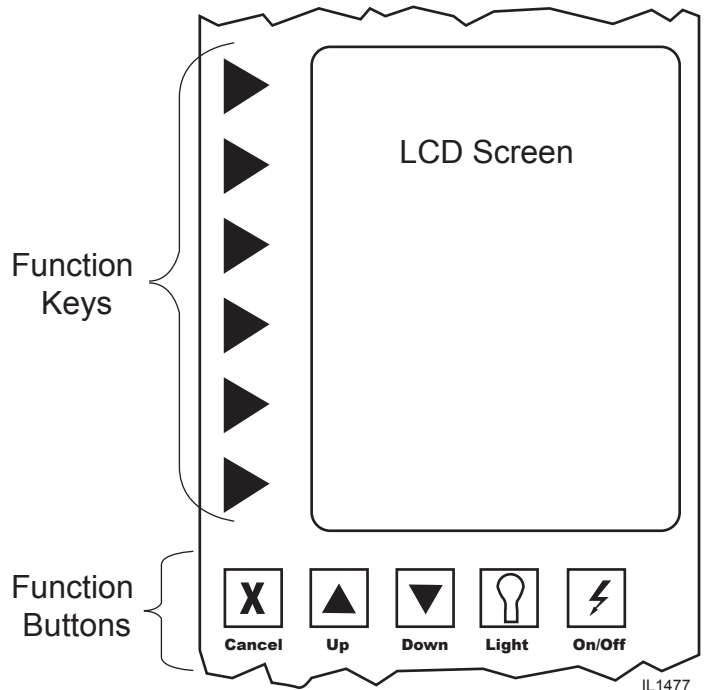When using the Platinum Control Panel follow these simple steps.

Function Keys: Are active when selecting an option that is displayed on the LCD Screen.

Function Buttons:

Cancel: During Program Mode it will take you to the next step, otherwise it will take you back to the
previous menu.

Up & Down: Will move you through the selections/settings displayed on the LCD Screen which will be used when programming your specific
requirements. (Example: access codes, temperature settings, cooking time, curve , fan speed etc.)

On/Off: Main Power Switch

LCD Screen

Function
Keys

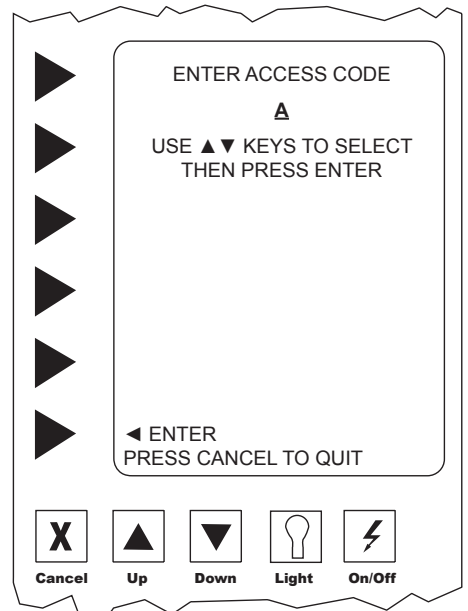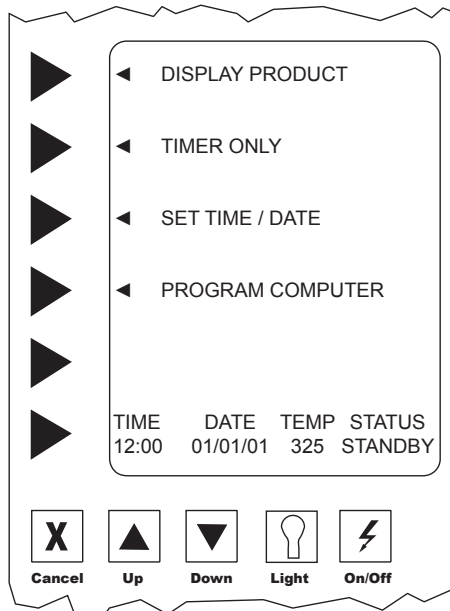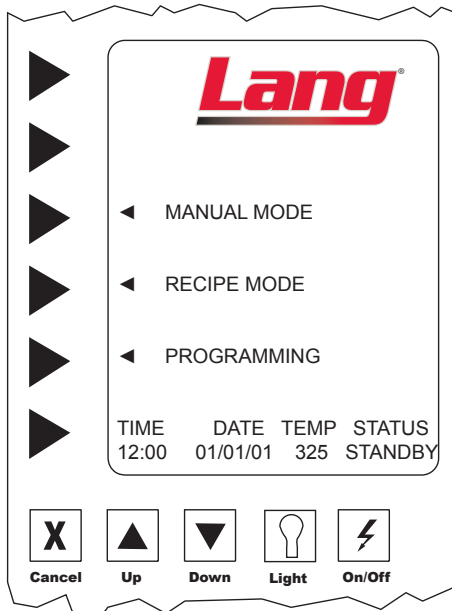Function
Buttons

X	▲	▼	💡	⚡
Cancel	Up	Down	Light	On/Off

IL1477

Cooking Curve: Cooking curve is a programmable function that adjusts the cooking time to compensate for planned times when the oven temperature would be lower than the programmed temperature.
(i.e. temperature loses during loading and unloading).
Cooking Curve 40%, is the most commonly used. Cooking Curve settings from 0% (no time adjustment) to 100% (max time adjustment) are available. As a general rule the longer the cooking time the lower the cooking curve, the shorter the cooking time the higher the cooking curve.

Pulse Fan Function: A Fan Pulse Rate setting allows the fan to be programmed to cycle on and off at regular intervals during the period in the cooking cycle when there is no heat applied. (The computer will not allow the fan to be OFF whenever the heat is ON).

Tier Cooking: "Tiered" programming is the ability to change the cooking temperature or fan function while cooking. *(i.e. some products may require high heat and the fan to be LO for the first half of the cooking cycle. Tier 1 would be programmed with the Heat up and the fan LO and Tier 2 would then be programmed with the heat lowered and the fan HI for the remainder of the cycle.)*
Multiple shelf baking function is disabled when using Tier Baking programs.

Programming Step Contents:

Step 7   **Select Product Icon,**

Step 8   **Select Product Name,**

Step 9   **Select Product Temperature**,

Step 10   **Select Tier Cook Time**,

Step 11   **Select Cooking Curve,**

Step 12   **Select Fan Speed**,

Step 15   **Continue To Next Tier**

P L A T I N U M

Lang®

◄ MANUAL MODE

◄ RECIPE MODE

◄ PROGRAMMING

| TIME | DATE | TEMP | STATUS |
| 12:00 | 01/01/01 | 325 | STANDBY |

X Cancel | ▲ Up | ▼ Down | Light | ⚡ On/Off

◄ DISPLAY PRODUCT

◄ TIMER ONLY

◄ SET TIME / DATE

◄ PROGRAM COMPUTER

| TIME | DATE | TEMP | STATUS |
| 12:00 | 01/01/01 | 325 | STANDBY |

X Cancel | ▲ Up | ▼ Down | Light | ⚡ On/Off

ENTER ACCESS CODE

A

USE ▲▼ KEYS TO SELECT
THEN PRESS ENTER

◄ ENTER
PRESS CANCEL TO QUIT

X Cancel | ▲ Up | ▼ Down | Light | ⚡ On/Off

Step 1. Turn power switch on. If the oven is on, press cancel until the above screen is displayed.

Step 2. Select **TIME/DATE/PROGRAM**

Step 3

Select **PROGRAM COMPUTER**

Step 4 Using the ▲▼ arrows, enter access code **"A B C D E F"** hitting **ENTER** after each letter.

◄ PROGRAM PRODUCT

◄ EDIT ACCESS CODE

◄ CONFIGURE TIME OF DAY

◄ CONFIGURE OVEN OPERATING

X Cancel | ▲ Up | ▼ Down | Light | ⚡ On/Off

SELECT PRODUCT ICON

USE ▲▼ KEYS TO SELECT
THEN PRESS
ENTER TO ACCEPT

PIE A

◄ ENTER

X Cancel | ▲ Up | ▼ Down | Light | ⚡ On/Off

SELECT PRODUCT NAME
APPETIZER A

USE ▲▼ KEYS TO SELECT

PIE A

◄ ACCEPT

◄ ENTER

X Cancel | ▲ Up | ▼ Down | Light | ⚡ On/Off
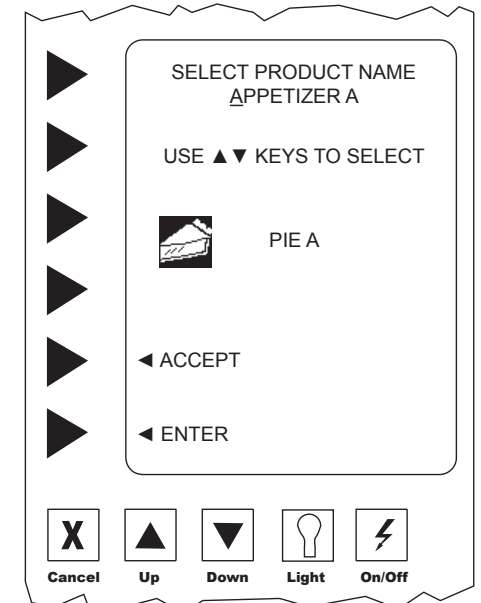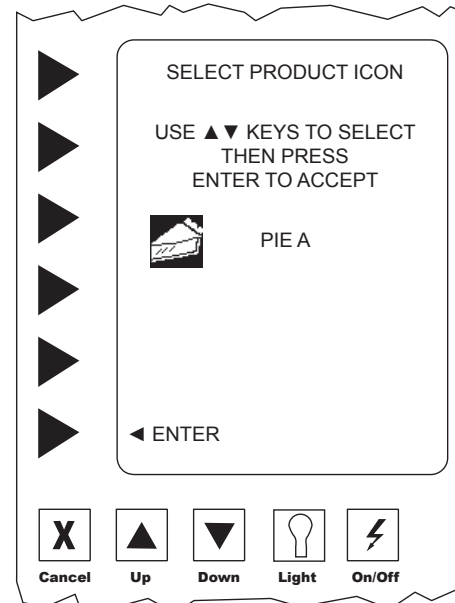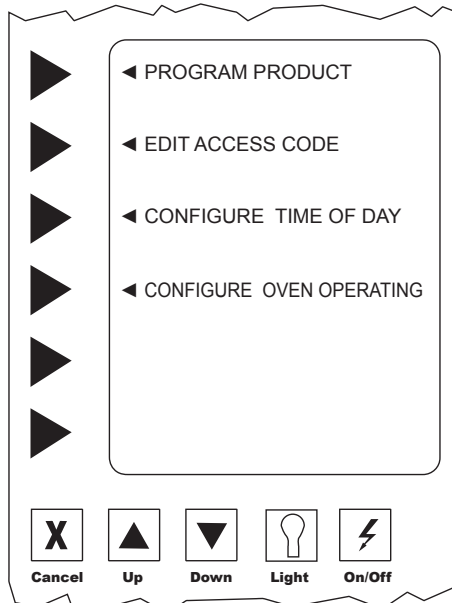
Step 5 Select **PROGRAM PRODUCTS**

then

Step 6 Select **CREATE NEW PRODUCTS**

Step 7 **Select Product Icon,**
This is the first screen in creating a product program. Press ▲▼ until you find a icon which resembles your product.

Select **ENTER** to accept the icon and move to the next screen.
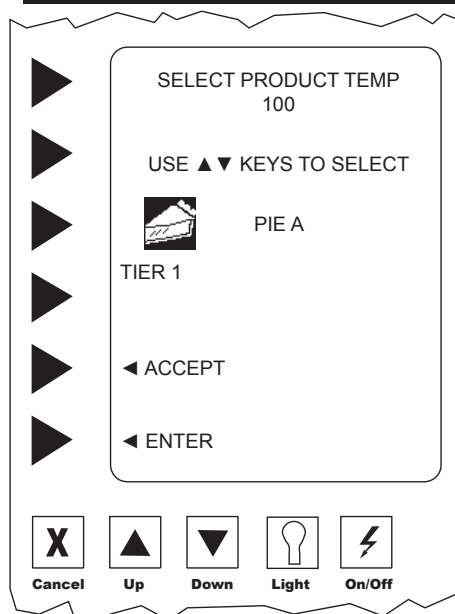
Note: *Refer to the Chart on page 13 for a selection of icons available.*

Step 8 **Select Product Name,**
This is where you enter the name of the product into the computer. Using the ▲▼ keys type over the default name, blank space is before the A and after the 9.
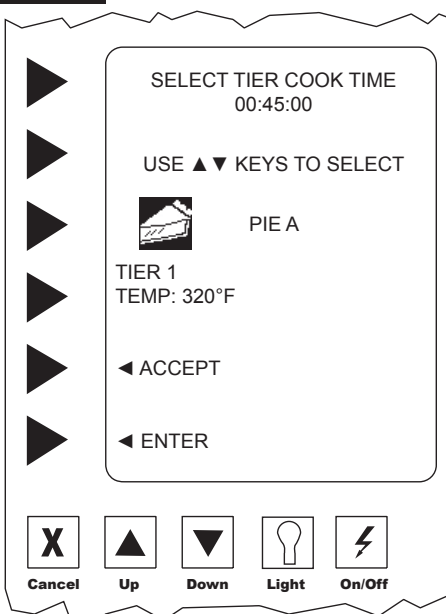
Select **ACCEPT** to continue.

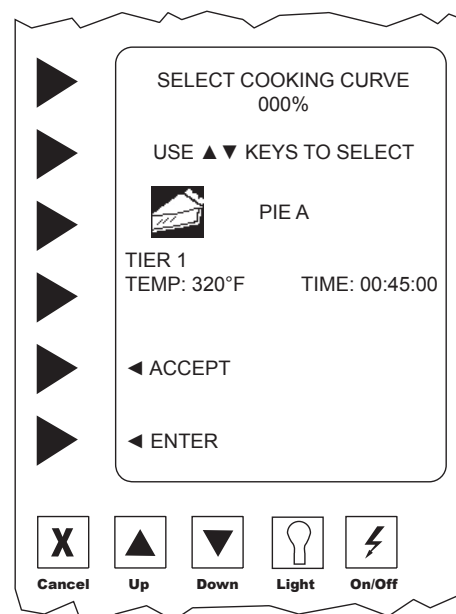*Note:* *Curser must be moved past the last digit to save the entire entry.*

SELECT PRODUCT TEMP
100

USE ▲ ▼ KEYS TO SELECT

PIE A

TIER 1

◄ ACCEPT

◄ ENTER

X — Cancel   ▲ — Up   ▼ — Down   Light   ⚡ — On/Off

SELECT TIER COOK TIME
00:45:00

USE ▲ ▼ KEYS TO SELECT

PIE A

TIER 1
TEMP: 320°F

◄ ACCEPT

◄ ENTER

X — Cancel   ▲ — Up   ▼ — Down   Light   ⚡ — On/Off

SELECT COOKING CURVE
000%

USE ▲ ▼ KEYS TO SELECT

PIE A

TIER 1
TEMP: 320°F   TIME: 00:45:00

◄ ACCEPT

◄ ENTER

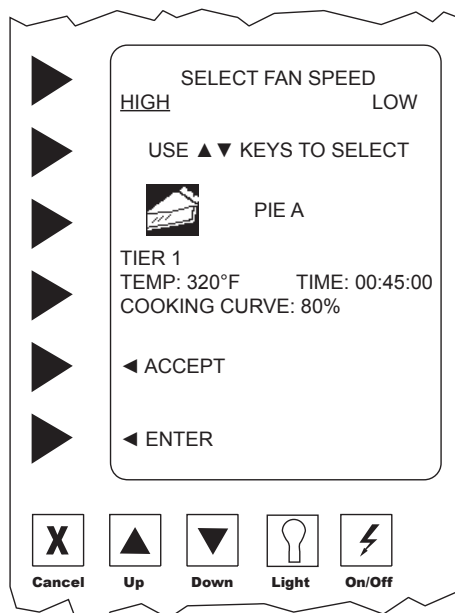X — Cancel   ▲ — Up   ▼ — Down   Light   ⚡ — On/Off

Step 9 **Select Product Temperature**, Press the ▲ ▼ to select the first digit, then press **ENTER** to move to the next digit. It will automatically move to the next screen after the third digit.
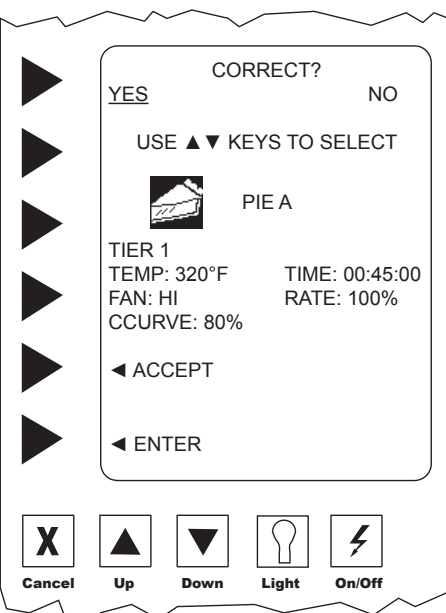
Step 10 **Select Tier Cook Time**, Time is entered in hours:minutes:seconds. The maximum is 12:59:59.

Select **ENTER** to move the cursor to the place you want to enter the number.

Select **ACCEPT** to continue.

Step 11 **Select Cooking Curve,** press ▲ ▼ to select the numbers, press the **ENTER** to move the cursor to the next space.

Cooking Curve may be any number between 0% and 100%.

Select **ACCEPT** to continue.

SELECT FAN SPEED
HIGH   LOW

USE ▲ ▼ KEYS TO SELECT

PIE A

TIER 1
TEMP: 320°F   TIME: 00:45:00
COOKING CURVE: 80%

◄ ACCEPT

◄ ENTER

X — Cancel   ▲ — Up   ▼ — Down   Light   ⚡ — On/Off

CORRECT?
YES   NO

USE ▲ ▼ KEYS TO SELECT

PIE A

TIER 1
TEMP: 320°F   TIME: 00:45:00
FAN: HI   RATE: 100%
CCURVE: 80%

◄ ACCEPT

◄ ENTER

X — Cancel   ▲ — Up   ▼ — Down   Light   ⚡ — On/Off

Step 12 **Select Fan Speed**,

Press the ▲ ▼ to move the curser between the HIGH and LO settings.

Press **ENTER** to make your selection and move to the next screen.

Step 13 **Correct**

The computer is asking if the display is correct. If any part of the program is incorrect press ▲ ▼ **NO**, and you will be taken back to Step 7.

Selecting **YES** will advance the screen.

19

```
        CONTINUE TO NEXT TIER
YES                        NO

     USE ▲ ▼ KEYS TO SELECT


              PIE A
TIER 1
TEMP: 320°F          TIME: 00:45:00
FAN: HI              RATE: 100%
CCURVE: 80%

◄ ACCEPT


◄ ENTER
```

| X	▲	▼	💡	⚡
Cancel	Up	Down	Light	On/Off

```
◄ CREATE NEW PROGRAM

◄ EDIT PRODUCT

◄ DELETE PROGRAM
```

X	▲	▼	💡	⚡
Cancel	Up	Down	Light	On/Off

```
            Lang®




◄  MANUAL MODE

◄  RECIPE MODE

◄  PROGRAMMING

TIME      DATE   TEMP  STATUS
12:00   01/01/01  325  STANDBY
```

X	▲	▼	💡	⚡
Cancel	Up	Down	Light	On/Off
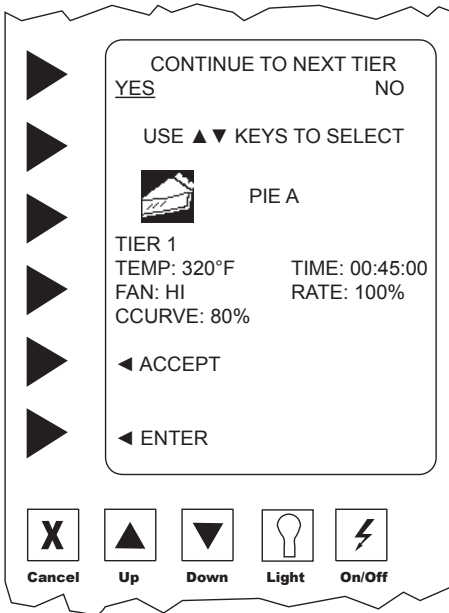
Step 15 **Continue To Next Tier**

The cursor automatically appears on **NO**. Select **ENTER** or **ACCEPT** to end programming

or

move the curser ▲ ▼ to **YES**. This will allow your to enter another tier to this program, repeating steps 6 - 14 to program second tier.
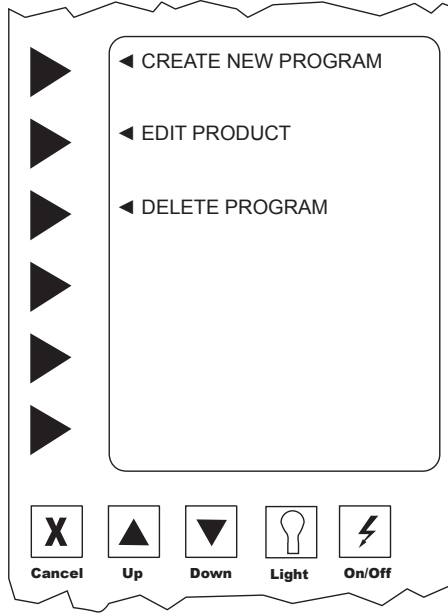
Step 16 After programing the last tier, the computer will automatically advance the screen to program more products. If no other products need to be programmed, select **CANCEL** three times to advance screen to the boot up screen.
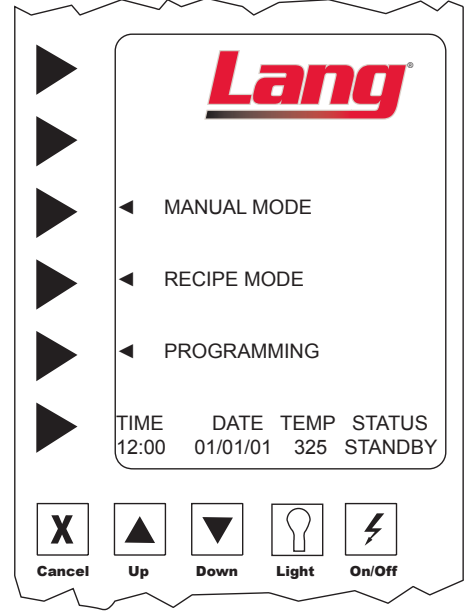
Step 17 **Boot-up Screen**

You may now preheat the oven for any product you have programmed.

Step 18 Select **MANUAL OR RECIPE MODE**

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.

Symptom	Possible Cause
	No power to cord outlet
	Oven unplugged from outlet
Display will not come on	Failed power cord or plug
	Contrast needs to be adjusted
	Failed display board
	Power Switch is not "ON"
	Product not selected
	Failed Transformer
	Failed Probe
Oven will not heat	Failed Circuit board
	Failed Contactor
	Failed Over-temperature Thermostat
	Failed Element
	Power Switch is not "ON"
	Product not selected
	Failed Transformer
Oven motor will not run	Failed Contactor
	Failed Motor
	Failed output on circuit board.
	Product is cooked too long
Product burning	Failed Probe
	Failed Circuit board
	Product is not cooking long enough
Product under done	Failed Probe
	Failed Circuit board

Possible Cause	Test
Product is cooked too long	No test available, operational condition
Failed Probe	Check probe for proper resistance*
Failed Circuit board	Confirm that Circuit board is getting correct voltage and putting out correct voltage*
Failed Transformer	Check both Primary and Secondary coils for correct voltage*
Failed Contactor	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 Motor	Confirm that motor is getting correct voltage*
Failed or disconnected safety thermostat	Check across the thermostat connectors for continuity*
Failed Element	Confirm that Elements are getting correct voltage and have continuity*

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

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 1-800-438-5264 or visit our website 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.**

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

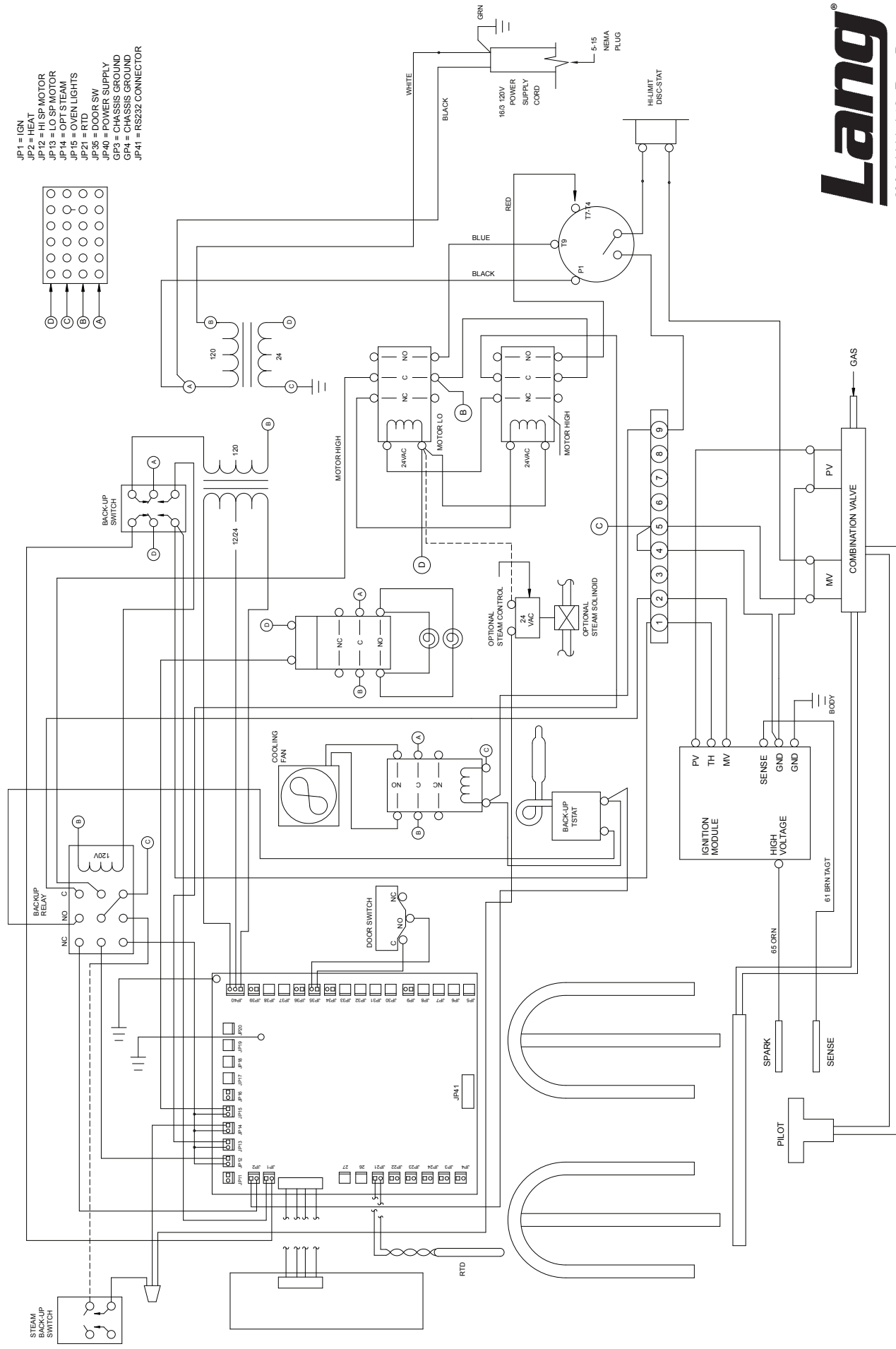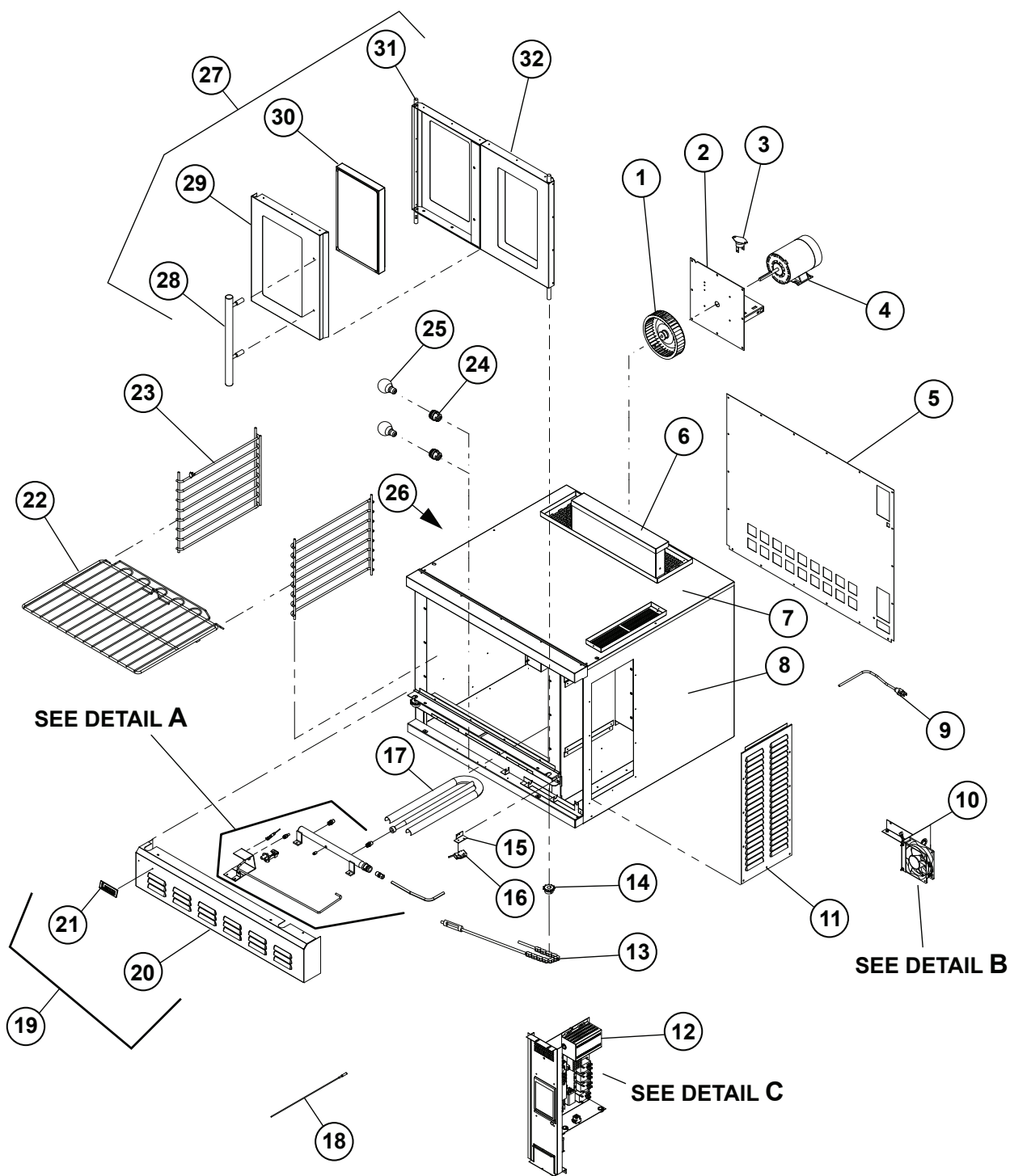**MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING.**

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.

Lang®

JP1 = IGN
JP2 = HEAT
JP12 = HI SP MOTOR
JP13 = LO SP MOTOR
JP14 = OPT STEAM
JP15 = OVEN LIGHTS
JP21 = RTD
JP35 = DOOR SW
JP40 = POWER SUPPLY
GP3 = CHASSIS GROUND
GP4 = CHASSIS GROUND
JP41 = RS232 CONNECTOR

GRN

WHITE

BLACK

5-15
NEMA
PLUG

16/3 120 V
POWER
SUPPLY
CORD

HI-LIMIT
DISC-STAT

RED

T7, T4

T9

P1

BLUE

BLACK

GAS

120

24

A

B

D

C

120

MOTOR HIGH

NO
C
NC

NO
C
NC

MOTOR LO

MOTOR HIGH

24VAC

24VAC

B

D

9
8
7
6
5
4
3
2
1

C

PV

MV

COMBINATION VALVE

BACK-UP
SWITCH

A

B

C

D

12/24

OPTIONAL
STEAM CONTROL

24
VAC

OPTIONAL
STEAM SOLENOID

A

D

NC
C
NO

B

PV
TH
MV

SENSE
GND
GND

BODY

COOLING
FAN

A

NO
C
NC

C

B

BACK-UP
TSTAT

IGNITION
MODULE

HIGH
VOLTAGE

BACKUP
RELAY

120V

B

C

NO C

NC

DOOR SWITCH

NC

C   NO

65 ORN

61 BRN TAGT

SPARK

SENSE

JP40
JP39
JP38
JP36
JP35
JP34
JP33
JP32
JP31
JP30
JP9
JP8
JP7
JP6
JP5

JP20
JP19
JP18
JP17
JP16
JP15
JP14
JP13
JP12
JP11

JP41

JP1
JP2
JP3
JP4
27
26
JP21
JP22
JP23
JP24
JP25

PILOT

STEAM
BACK-UP
SWITCH

RTD

Model: GCOF-PT, 120VAC

SEE DETAIL A

SEE DETAIL B

SEE DETAIL C

2M-W735 GAS CONVECTION OVEN, PLATINUM CONTROLS

Model:
GCOD/F-PP & GCOD/F-PT
Gas Covection Oven

Lang®

SK2348   Rev . -   2/1/08

PARTS LIST

Model No: GCOF-PPNATFD, GCOD-PT-NAT, GCOF-PT-NAT, GCOF-PTNATMF/CO
Commercial Full Size Gas Convection Oven

Key Number	Part Number	Qty Per	Description	
1	2U-71500-05	1	BLOWER WHEEL ECCO/GCCO	ALL
2	Q9-GCCO-164	1	MOTOR MOUNT WELD	ALL
3	2T-30401-09	1	STAT FXD 500 DEG OPEN	ALL
4	2U-30200-35	1	MTR 1/3HP115V60HZW/SWT2SP	ALL
5	Q9-GCCO-181	1	BODY BACK	ALL
6	Q9-GCCO-264-1	1	FLUE DEFLECTOR SPOT	ALL
7	LM-GCCO-154	1	CAN TOP ASSY	GCOF
	Q9-60102-1403	1	GCCO TOP PANEL ASSY w/ MNT HRD	GCOD
8	Q9-60102-140	1	GCCO RIGHT SIDE S/S	GCOF
	Q9-60102-1402	1	GCCO RIGHT SIDE S/S EXTRA DEEP w/ MNT HRD	GCOD
9	2E-31107-02	1	CORD SET 14/3 X 8' 15A	ALL
10	Q9-60102-171		GCCO COOLING FAN KIT 120V	
	Q9-60102-1711		GCCO COOLING FAN KIT 220V	
11	Q9-60102-904	1	ACCESS COVER - ECCO/GCCO, & HRDWR	ALL
12	Q9-GCCOPPP	1	PANEL GCCO PURPLE PLUS	GCOF-PPNATFD
	Q9-GCCOPPT	1	PANEL GCCO PLATINUM	GCOD-PT-NAT, GCOF-PT-NAT, GCOF-PTNATMF
13	2A-50312-01	2	DOOR CHAIN	ALL
	Q9-50312-02	2	DOOR CHAIN AND TURNBCKL ASSY	ALL
14	2P-73000-03	1	SST SPRKT40B11 5/8 BORE	ALL
15	Q9-ECCO-145-1	1	MICRO SWITCH BRACKET	ALL
16	2E-30301-02	1	SWITCH, MICRO	ALL
17	Q9-GCCO-257-W1	2	BURNER WELD ASSY	ALL
18	2E-41100-08	1	SENSOR ECCO/GCCO TEMP	ALL
19	Q9-60102-115		BOTTOM PANEL WELD ASSY w/ LOGO	ALL
20	Q9-GCCO-233-2	1	BOTTOM PANEL ASSY	ALL
21	2M-60301-43	1	DIE CAST PLT LANG SATIN	ALL
22	2B-50200-20	5	RACK ECCO/GCCO OVEN	GCOF
	2B-50200-31	5	RACK ECO DEEP OVEN ONLY	GCOD
23	2B-50200-33	2	RACK SLIDE 5 POS ECO DEEP	GCOD
	2B-50200-93	2	RACK SLIDE 11 POS	GCOF
24	2E-31602-04	2	LAMP SKT SNAP-IN WHT	ALL
25	2S-31603-09	2	LAMPS INC 120V 40W	ALL
26	Q9-60102-137	1	BODY SIDE LH GCCO	GCOF
	M9-60102-14021	1	GCCO LEFT SIE S/S EXTRA DEEP w/ MNT HRD	GCOD
27	Q9-50312-44	1	LH DOOR ASSY E/GCCO	ALL
	Q9-50312-441	1	LH DOOR ASSY E/GCCO SOLID	GCOFSD
28	Y9-50312-05	1	HANDLE ASSY 1 HANDLE	ALL
29	Q9-50312-47	1	LH OUTER DOOR	ALL
30	2Q-71301-04	1	WINDOW ASSY 9-5/8X16-5/8	ALL
31	Q9-50312-54	1	LH INNER DOOR	ALL
32	Q9-50312-43	1	RH DOOR ASSY E/GCCO	ALL
	Q9-50312-431	1	RH DOOR ASSY E/GCCO SOLID	GCOFSD
NI	2A-80400-01	2	ORIFICE SPUD UNDRILLED	GCOD-NAT
NI	Y9-80400-14	2	ORIFICE SPUD .0595 #53	GCOD-NAT

2M-W735 GAS CONVECTION OVEN, PLATINUM CONTROLS

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER**
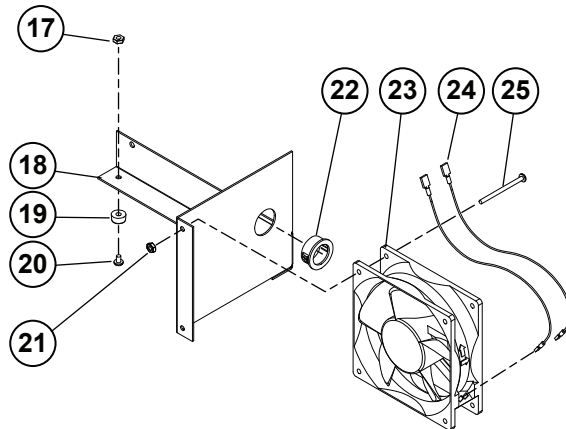
Some items are included for illustrative purposes only and in certain instances may not be available.
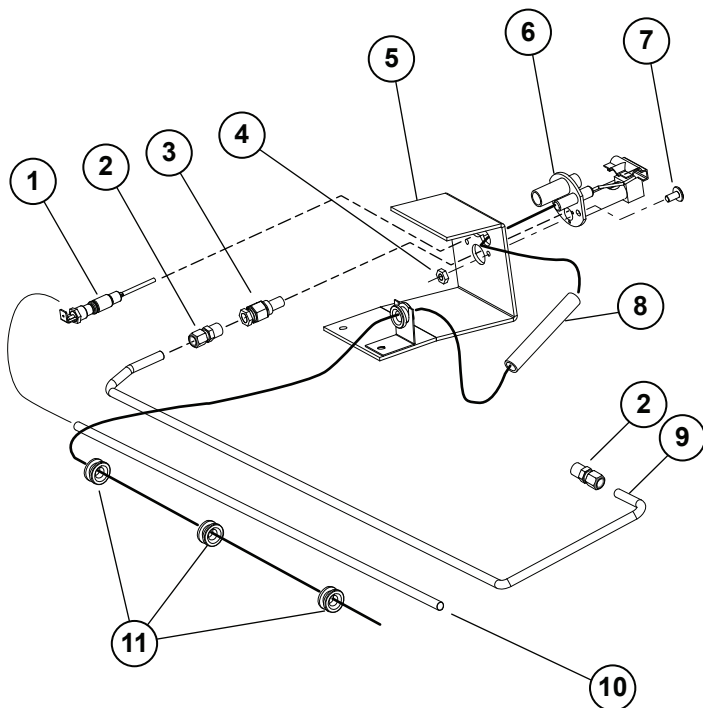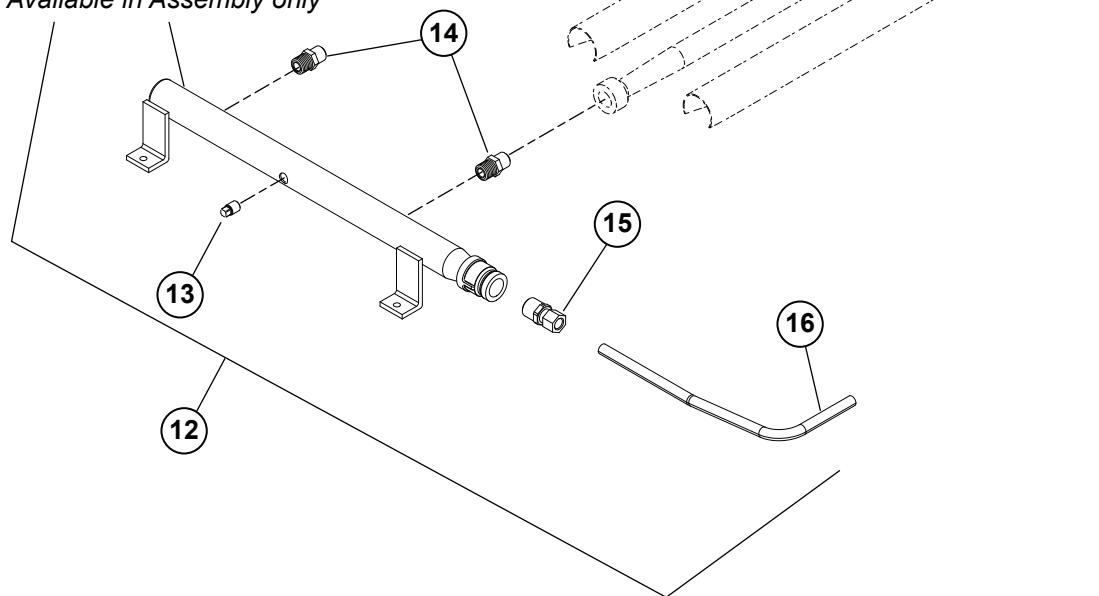
Lang®

DETAIL A
Pilot Burner Assembly

DETAIL B
Cooling Fan Kit Assy

Manifold Assembly

Available in Assembly only

Model:
GCOD/F-NAT & GCOD/F-LP
Detail A: Gas Covection Oven Pilot & Manifold Assy
Detail B: GCCO Cooling Fan Kit Assy

Lang®

2M-W735 GAS CONVECTION OVEN, PLATINUM CONTROLS

SK2310   Rev. C   12/1/10

PARTS LIST

Model No: GCOF-PPNATFD, GCOD-PT-NAT, GCOF-PT-NAT, GCOF-PTNATMF
GAS FULL SIZE CONVECTION OVEN, PILOT BURNER, MANIFOLD & COOLING FAN ASSEMBLY

| Key Number	Part Number	Qty Per	Description	
1	2E-41100-07	1	SENSOR FLAME PROBE GCCO	ALL
2	2K-70101-32	2	STL TBE UNION 1/2CC X 1/2NPT-M	ALL
3	2A-80401-04	1	PLT BURNR ORFCE.021DRL NG	GCCO-NAT
	2A-80401-05	1	PLT BURNR ORFCE.010DRL LP	GCCO-LP
4	2C-20301-15	2	NUT HEX 10-32 PLTD	ALL
5	Q9-GCCO-321	1	JOHNSON PILOT BRACKET	ALL
6	2J-80201-14	1	PILOT LT BRNR HRZTL JHNSN	ALL
7	2C-20101-24	2	SCRW MS PLT 10-32 X .375	ALL
8	2I-70803-02	1	CERAMIC BUSH 3 TBE	ALL
9	Q9-GCCO-322	1	PILOT TUBE	ALL
10	1O-71400-13	18 inch.	SLEEVING-TEFLON 1/4X .030	ALL
11	2I-70803-04	6	CERMC INSLTR 9/32ID11/16	ALL
12	Q9-GCCO-706	1	MANIFOLD ASSY	ALL
13	2K-70308-01	1	PIPE PLUG REG 1/8 NPT BLK	ALL
14	Y9-80400-13	2	ORIFICE SPUD .0890 #43	ALL
15	2K-70310-01	1	BELL RDUC 1/2-3/8BLK IRN	ALL
16	Q9-GCCO-263-1	1	TUBE 'A'	ALL
17	2C-20301-11	2	NUT HEX 8-32 PLTD	Q9-60102-171, Q9-60102-1711
18	Q9-GCCO-801	1	GCCO COOLING FAN BRACKET	Q9-60102-171, Q9-60102-1711
19	2A-70805-03	2	RBBR BMPT RECSED .25X.50	Q9-60102-171, Q9-60102-1711
20	2C-20101-64	2	SCRW PHD MS M4 X 6 PLTD PHIL	Q9-60102-171, Q9-60102-1711
21	2C-20301-10	2	NUT HEX 6-32 PLTD	Q9-60102-171, Q9-60102-1711
22	2K-70801-09	1	SNAP BUSH 1 SB1000-12	Q9-60102-171, Q9-60102-1711
23	2U-30200-45	1	MOTOR W/FAN AXIAL 115VAC 70	Q9-60102-171
	2U-30200-46	1	MOTOR W/FAN AXIAL 220VAC 70	Q9-60102-1711
24	Q9-GCCO-802	2	HARNESS OVEN	Q9-60102-171, Q9-60102-1711
25	2C-20109-14	2	SCRW S/S 6-32 X 2 R/H M/S	Q9-60102-171, Q9-60102-1711
NI	2V-80505-11	1	CONVERSION KIT NG TO LP	GCCO-AP-LP

IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER

PAGE ___1___
OF ___1___

Some items are included for illustrative purposes only and in certain instances may not be available.

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Detail C

2M-W735 GAS CONVECTION OVEN, PLATINUM CONTROLS
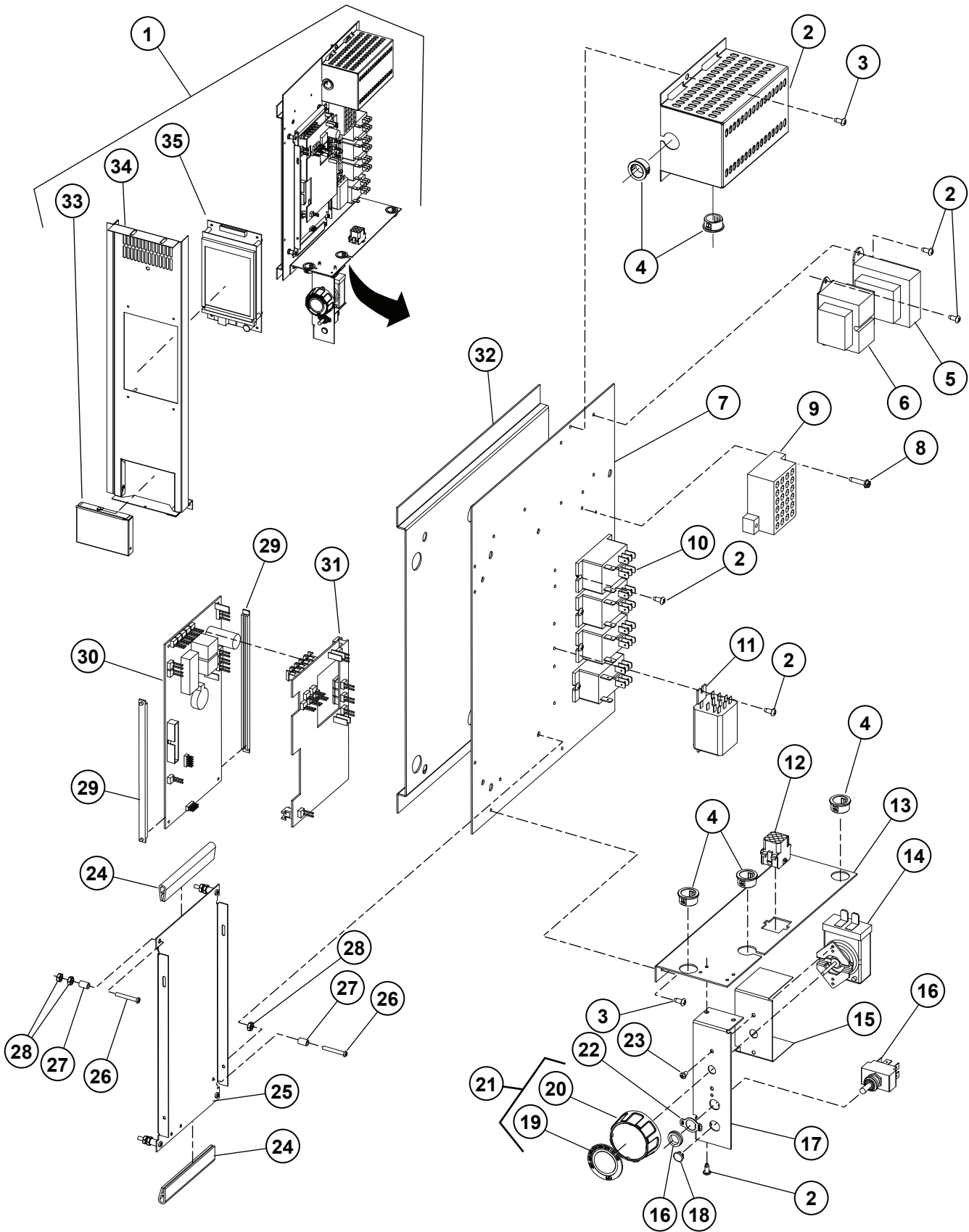
Model:
GCCOPPP (Purple Plus) & GCCOPPT (Platinum)
Full Size Gas Control Panels Assemblies

SK2346   Rev. -   2/1/08

PARTS LIST

Model No: GCOF-PPNATFD, GCOD-PT-NAT, GCOF-PT-NAT/LP, GCOF-PTNATMF/CO
Commercial Full Size Gas Convection Oven Control Panel Assy

Key Number	Part Number	Qty Per	Description	
1	Q9-GCCOPPT	1	PANEL GCCO PLATINUM	GCOD-PT-NAT, GCOF-PT-NAT, GCOF-PTNATMF, GCOF-PTNATCO, GCCO-PT-NCO, GCCO-PT-NFD, GCCO-PT-PCO, GCCO-PTSTM-N
1	Q9-GCCOPPP	1	PANEL GCCO PURPLE PLUS	GCOF-PPNATFD, GCCO-PP-N, GCCO-PP-PFD, GCCO-PPSTM-N
2	Q9-ECCO-224-2	1	TRANSFORMER COVER	GCCOPPT, GCCOPPP
3	2C-20102-08	17	SCRW PHD ST 8-32X.375	GCCOPPT, GCCOPPP
4	2K-70801-04	4	SNAP BUSH 3/4 SB750-10	GCCOPPT
	2K-70801-04	3	SNAP BUSH 3/4 SB750-10	GCCOPPP
5	2E-31400-07	1	XFORMR120-208-240/24V40VA	GCCOPPT, GCCOPPP
6	2E-31400-27	1	XFORMR 120V/24-12 40VA	GCCOPPT, GCCOPPP
7	Q9-GCCO-223-31	1	SLIDE SUPPORT C,P,PP	GCCOPPT, GCCOPPP
8	2C-20102-05	2	SCRW HXHD ST 8-32X.75	GCCOPPT, GCCOPPP
9	2E-30503-01	1	TRM BLOCK 24 POS QK CON	GCCOPPT, GCCOPPP
10	2E-30701-05	4	CONTC 2POLE 30A 24VAC P &	GCCOPPT, GCCOPPP
11	2E-30600-02	1	RELAY 240VAC 3FORMC FLNG	240V UNITS
	2E-30600-06	1	RELAY 115VAC - 3FORMC- 2DPT	110V UNITS
12	2J-40301-49	1	CONN 9PIN CAP HOUSING	2E-GCCO-610
13	Q9-GCCO-223-5	1	LOWER SHIELD	GCCOPPT, GCCOPPP
14	2T-30402-27	1	STAT ADJ 450 DEG 48 PILOT	GCCOPPT, GCCOPPP
15	Q9-GCCO-223-7	1	SWITCH INSULATOR	GCCOPPT, GCCOPPP
16	2E-30303-06	2	SWT TOG ON-ON DPDT BLK	GCCOPPP
17	Q9-GCCO-223-8	1	AUXILLARY STAT MOUNT	GCCOPPT, GCCOPPP
18	2P-70903-08	1	PLG BTN PLTD MTL 5/16	
19	2R-70702-08	1	DIAL PLATE 450o STAT	GCCOPPT, GCCOPPP
20	2R-70700-01	1	KNOB BLNK UNIVERSAL BLACK	GCCOPPT, GCCOPPP
21	TBD		KNOB ASSEMBLY	
22	2E-30303-05	1	SWT PLATE ON/OFF	GCCOPPT, GCCOPPP
23	2C-20101-77	2	SCRW MS PLT 6-32 X .25	GCCOPPT, GCCOPPP
24	Q9-EH-502	2	TRIMLOCK 7 3/4	GCCOPPT, GCCOPPP
25	Q9-50307-47	1	CPU MOUNT	GCCOPPT, GCCOPPP
26	2C-20101-17	5	SCRW RND MS 6-32X1 PLTD	GCCOPPT, GCCOPPP
27	2A-20501-01	5	SPCR FBR 1/4 OD #8 ID 3/8	GCCOPPT, GCCOPPP
28	2C-20301-10	9	NUT HEX 6-32 PLTD	GCCOPPT, GCCOPPP
29	2E-41800-02	2	PCB GUIDE 6675 6.675 LG	GCCOPPT, GCCOPPP
30	2J-40102-W26	1	UNIVERSAL CPU PP/PT/EZO	GCCOPPT, GCCOPPP
31	Q9-40102-51-2	1	CIRBD FILTER (no used w/2J-40102-W26)	GCOD-PTNAT, GCOF-PPNATFD, GCOF-PTNATMF
32	Q9-GCCO-223-21	1	SLIDE C,P,PP	GCCOPPT, GCCOPPP
33	Q9-60102-904	1	ACCESS COVER - ECCO/GCCO	GCCOPPT, GCCOPPP
34	Q9-60101-882	1	CONTROL FRT W/LABEL PT-ECCO/GC	GCCOPPT
	Q9-60101-881	1	CONTROL FRT W/LABEL PP-ECCO/GC	GCCOPPP, GCCOPPP-NI
35	2J-40102-25	1	DISPLAY BRD,320x240,DB170-001	GCCOPPT
	2J-40102-24	1	DISPLAY 4X20 MDL.DA170-001	GCCOPPP
NI	2E-GCCO-610	1	HARNESS 24 VOLT PT & PP	GCCOPPT, GCCOPPP
NI	2E-GCCO-609	1	HARNESS 120 VOLT PT & PP	GCCOPPT, GCCOPPP
NI	2E-GCCO-608	1	HARNESS MOTOR PT & PP	GCCOPPT, GCCOPPP
NI	2M-61111-145	1	WD GCCO-PP 120VAC	GCCOPPP
NI	2M-61111-146	1	WD GCCO-PT 120VAC	GCCOPPT
NI	2J-31110-W1	1	USB PNL MNT CABLE	

2M-W735 GAS CONVECTION OVEN, PLATINUM CONTROLS

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