



CONVECTION OVENS

Full-Size • Half-Size • MicroBakery





CONVECTION OVENS

CONVECTION OVEN BUYING GUIDE



GAS & ELECTRIC
STRATO SERIES
FULL-SIZE OVENS
 SINGLE or DOUBLE STACK

ELECTRIC
ECOH SERIES
HALF-SIZE OVENS

RACK CAPACITY	5 racks	5 racks
FAN TYPE	Radial 300ft ³ /min	Radial 300ft ³ /min
BACK-UP CONTROLS	-	YES
BAKERS DEPTH	YES 46" DEEP AVAILABLE	-
ENERGY STAR	ECOF-AP 	ECOH-AP 
TEMPERATURE RANGE	up to 450°F	up to 450°F

CONVECTION OVEN FEATURES GUIDE

Superior air flow within the oven chamber ensures even heat distribution and browning patterns

RADIAL two-speed/pulsing settings allow you to make adjustments to meet your baking needs.



ENERGY STAR CERTIFIED

This certification ensures purchasers see increased energy efficiency through utility bill savings.

Certified ovens contribute to a clean environment by using less energy than conventional commercial foodservice equipment models

STRATO-SERIES CONVECTION OVENS



STRATO-SERIES GAS CONVECTION OVENS

- 150°-450°F temperature range
- Two-speed fan with pulse capability
- 10-position pan slides with (5) chrome plated wire racks provided, per oven



GCOF-AP1
27" legs available, see pg. 4

LANG STRATO-SERIES FULL SIZE GAS CONVECTION OVENS



SOLID STATE
Analog Controls

Series No.	Oven Type: AP	BTU	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
GCOF-AP1		55,000	40.0	38.8	38.0	500	70
GCOF-AP2 double stacked		110,000	40.0	38.8	76.00	1025	70
		Specify Natural Gas or Propane when ordering.					
High elevation construction available at no charge. Specify when ordering.							



GCOF-AP2
casters optional
see pg. 4

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MODEL NAME FORMULA

[Series No.] - [Oven Type] [1^{single} or 2^{double} stacked]
[GCOF] - [AP] [2] = GCOF-AP2

LANG STRATO-SERIES BAKERS DEPTH GAS CONVECTION OVENS

SOLID STATE
Analog Controls



BAKERS DEPTH 46"
extra deep

Series No.	Oven Type: AP	BTU	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
GCOD-AP1		60,000	40.0	46.0	38.0	580	70
GCOD-AP2 double stacked		120,000	40.0	46.0	76.00	1185	70
All prices F.O.B Smithville, TN			Specify Natural Gas or Propane when ordering				
High elevation construction available at no charge. Specify when ordering.							

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CONVECTION OVENS

STRATO-SERIES CONVECTION OVENS

STRATO-SERIES ELECTRIC CONVECTION OVENS

ECOF-AP



- 150° - 450°F temperature range
- Two-speed fan with pulse capability
- 10-position pan slides with (5) chrome plated wire racks provided, per oven



ECOF-AP2

LANG STRATO-SERIES FULL SIZE ELECTRIC CONVECTION OVENS



SOLID STATE
Analog Controls

Series No.	Oven Type: AP	Watts ¹ 208/240V, or 480V	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
ECOF-AP1		11,700	40.0	38.8	38.0	665	70
ECOF-AP2 double stacked		23,300	40.0	38.8	76.0	1,170	70

1 - Specify 208/240, or 480V² when ordering

LANG STRATO-SERIES BAKERS DEPTH ELEC. CONVECTION OVENS



BAKERS DEPTH 46"
extra deep

SOLID STATE
Analog Controls

Series No.	Oven Type: AP	Watts 208/240V	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
ECOD-AP1		11,700	40.0	46.0	27.9	580	70
ECOD-AP2 double stacked		23,300	40.0	46.0	60.9	1185	70

208/240V is field convertible

ACCESSORIES

Series No.	Description	Freight Class
GCOF-MK	MANIFOLD KIT FOR DOUBLE STACK GAS OVENS	70
GCOF-DVC	DIRECT VENT CONNECTOR, REQUIRED FOR VENTING THROUGH DUCTS	70
GCOF-C6	6" CASTERS, (QTY 4) - (2) RIGID, (2) SWIVEL w/ BRAKE	70
ECOF-C6	CASTERS (QTY 4) FOR ECOF OVENS	70
LK-27	27" legs for FULL-SIZE, STRATO SERIES SINGLE OVEN, Qty (4)	85
LK-6	6" LEGS FOR DOUBLE-STACK OVENS, (QTY 4)	110



CONVECTION OVENS

HALF-SIZE CONVECTION OVENS & MICROBAKERY

STRATO-SERIES HALF-SIZE ELECTRIC CONVECTION OVENS

- 150° - 450°F temperature range
- Full convection features in half-size
- Two-speed fan with pulse capability

⚡ LANG STRATO-SERIES HALF-SIZE ELECTRIC CONVECTION OVENS



ECOH-PT



ECOH-AP*



ECOH-PP

Solid State ANALOG		Solid State Programmable LCD DISPLAY		CHAIN-Solid State Programmable LCD DISPLAY		Watts ¹	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class	
Model No.	Oven Type: AP	Model No.	Oven Type: PT	Model No.	Oven Type: PP	208, 240						
ECOH-AP		ECOH-PT		ECOH-PP		7,800	30.5	26.5	25.5	225	70	
1 - Specify 208V, 240V												
ES-COH16C		16" HIGH OVEN STAND w/ CASTERS						30.5	26.5	16.0	50	70
ECOH-C4		5" CASTERS FOR ECOH OVEN, (QTY 4), (2) RIGID, (2) SWIVEL w/ BRAKE						-	-	-	20	85
ECOH-SK		STACKING KIT for ECOH						-	-	-		
ECOH-CK		CORD KIT for ECOH 208/240v						-	-	-		
SSLK-4		LEG KIT FOR ECOH OVEN, (QTY 4)						-	-	-	10	70

MICROBAKERY OVEN, STAGING CABINET & PROOFER

- 150° - 450°F temperature range
- Programmable controls for dozens of product settings
- Two-speed fan with pulse capability



⚡ LANG ELECTRIC MICROBAKERY (ECOH-AP, STAGING CABINET & PROOFER)

Model No.	Description	Watts ¹	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
MB-AP	INCLUDES: HALF-SIZE OVEN (ECOH-AP) w/ ANALOG CONTROLS, STAGING CABINET (MBSC), and HALF-SIZE PROOFER (MBPF-120V) or (MBPF-208/240V)	9,600	30.2	28.6	68.6	485	70
MB-PT	INCLUDES: HALF-SIZE OVEN (ECOH-PT) w/ PROGRAMMABLE TOUCH CONTROLS, STAGING CABINET (MBSC), and HALF-SIZE PROOFER (MBPF-120V) or (MBPF-208/240V)	9,600	30.2	28.6	68.6	485	70

MB-AP

