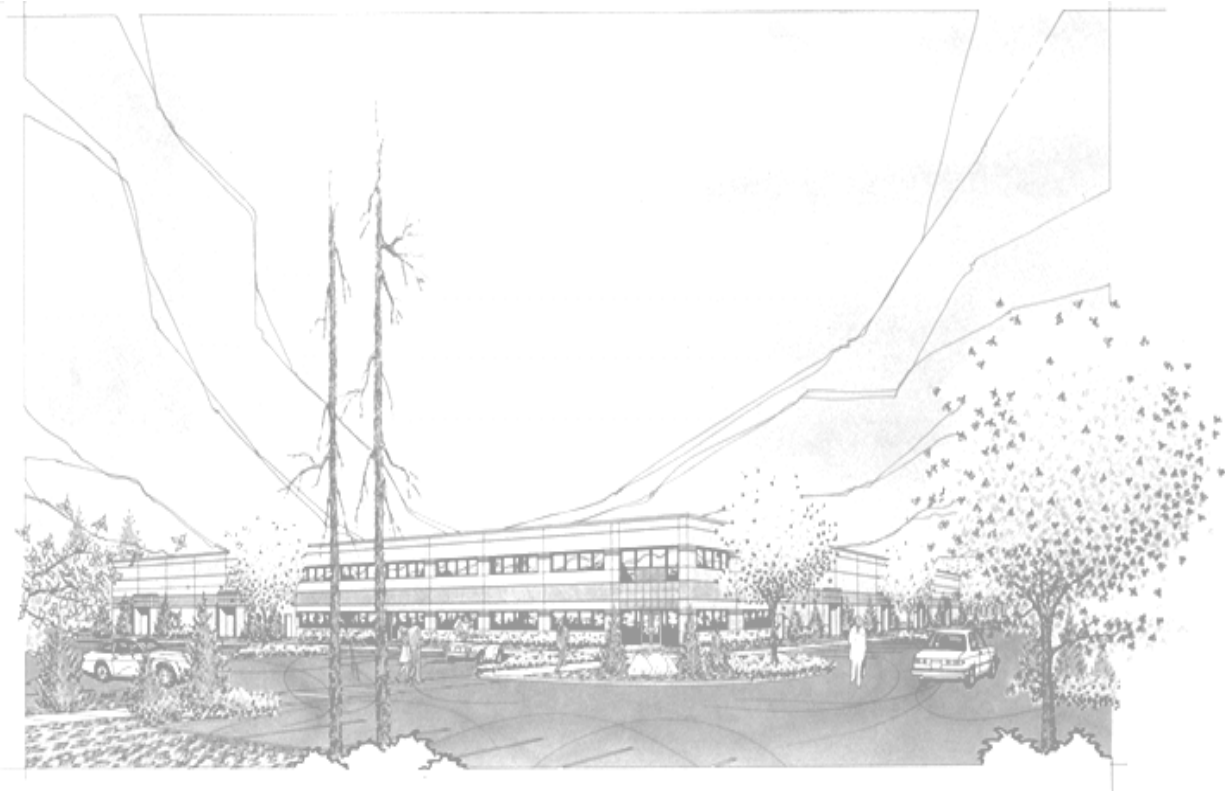




Installation, Operation, Maintenance, & Troubleshooting Model: F6, Oven



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.

Model #:	Purchased From:
Serial #:	Location:
Date Purchased:	Date Installed:
Purchase Order #:	For Service, Call:

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CAUTION: EACH UNIT WEIGHS 275 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.



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



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 behind circuit breaker door on oven. 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.



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 from 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.



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.



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 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.



Lang Model: Lang Model: F6

Exterior Construction

The oven exterior dimensions are 36" (91.44cm) Wide, 22" (55.88cm) High, 34" (86.36cm) Deep. The Front, Back, and Sides are constructed of stainless steel with an aluminized top and bottom.

The door handle is constructed of Polycarbonate.

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

Interior Construction

The oven cavity dimensions are 20" (50.8cm) Wide, 17" (43.18cm) High, 29" (73.66cm) Deep.

The oven is designed for three shelves and comes with three Chrome Plated Racks.

The interior of the oven is constructed of aluminized steel.

Operation

The F6 oven is a forced air convection oven with a vented oven cavity.

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

Controls

Easy to use manual control knobs.

Mechanical temperature sensing and controls.

Technical

Oven operates as shipped on either 208, 240, or 480-Volt Single, or Three Phase.

Floor space required is 42" (106.68cm) Wide, 37" (94cm) Deep.

The oven weighs 275 lb.

The ovens are stackable and can include stacking kit if requested.

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.**

CAUTION: THE OVEN WEIGHS 225 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.

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

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



Remove Oven from skid and place in intended location.

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 AND PLUMBING. 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 circuit breaker door on oven. 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.



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.



Leg Installation

Legs are available for single, double, and triple, installations. Single deck installations require a 27-inch leg, double deck installations require a 16-inch leg, and triple deck installations require a 6-inch leg.

To install the 27-inch legs, place some cardboard on the floor and gently tip the oven onto its back. Fasten two legs to the oven's front. 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 last 27-inch leg onto the oven body on the control side rear. Gently lift the oven rear, remove the leg set to support the oven center and install it on the last rear corner.

To install the 16-inch legs follow the same instructions as the 27-inch legs and then proceed to "Stacking the Ovens" for the second deck installation.

To install the 6-inch legs, place some cardboard on the floor and gently tip the oven onto its back. Fasten the four 6-inch legs onto the bottom of the oven. Gently lift the oven onto the legs and proceed to the "Stacking the Ovens" for the second and third deck installation.

INSTALLATION

Stacking the Ovens

Stacking kits must be requested upon purchase.

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 pins into the front leg holes of the top oven.

Route the wires 1 and 2 from the upper deck through the 1 1/4-inch knockout in the bottom of the oven through the 1 1/4-inch knockout in the top of the bottom oven to the main terminal block in the bottom oven. Refer to wiring diagram for proper phasing.

Lift the top oven and gently set on top of the lower oven so that the studs nest into the holes of the lower oven.

If placing a range top onto the oven, see the installation section of the range top for installation directions.

Electrical Connection

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

The electrical service entrance is provided by a 1 1/4-inch knockout on the oven bottom. A three pole terminal block is provided for connection.

INITIAL START-UP

INITIAL PREHEAT

Prior to putting any oven into full time operation at normal cooking temperatures, it must be thoroughly 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.

To “dry out” the oven, set the thermostat to 250° and turn on the power switch. Allow the unit to cycle at least 15 minutes at this heat level. Reset the thermostat to 350° allow the same time. Reset the thermostat to 450° and 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 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 oven, and a faint odor from the smoke. This is normal for a new range 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.



General Operation

The convection oven roasts and bakes in shorter time and at lower temperatures with less shrinkage than conventional commercial ovens.

A blower in the Lang convection oven circulates air within the chamber to heat the entire space evenly and transfer heat efficiently to the product, even with stacked loading.

The airflow continuously removes the thick layer of moist, cool air that otherwise would surround the product. When properly loaded and operated, it maintains this airflow throughout the chamber to eliminate hot spots and roasts or bakes with minimum power consumption at twice the output capacity of a conventional oven.

The power switch on the lower portion of the control panel energizes the fan motor and activates the thermostatically controlled circuit for the oven heating elements. When this switch is in the on position, the red indicator light will illuminate.

Rotating the thermostat control knob from "off" position to selected temperature causes the indicator light to illuminate and closes the contactor that feeds power to the heating elements. This light will cycle "on and off" as the thermostat calls for heat in the oven. The blower, however, operates continuously while the power switch is in the "on" position.

The black control knob operates a damper in the oven vent stack. Damper is open when knob is pulled outward.

Circuit breakers behind the control panel protect the electrical components from overload.

Typical Operation

ACTION	RESULT
Turn power switch to ON.	Control panel heat call light comes on.
Adjust proper temperature, between 140°F & 450°F and allow to preheat for 20 minutes.	Oven begins heating.
Open oven doors and insert product. Set timer for up to 60 minutes.	Timer begins counting down.
Timer rings when done.	Product should now be done.

MAINTENANCE & CLEANING

Cleaning

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



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

- Always start with a cold oven.
- The stainless exterior can easily be cleaned using Lang Mfg. Prime Shine (72804-41) oven 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 blower wheel.
- The oven racks, rack slides, and interior may be cleaned using Lang Mfg. Foam Deluxe (72804-36) oven cleaner.
- Discoloration or heat tint may be removed using Lang Mfg. Carbon Release (72804-32) oven cleaner.
- Always apply these cleaners when the oven is cold and rub in the direction of the metal's grain.

Electric equipment is inherently clean and sanitary, but may become unsanitary if grease 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.

TROUBLE SHOOTING

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
Oven will not heat	<ul style="list-style-type: none"> • Oven circuit breaker not on • Incorrect wiring • Defective transformer • Defective fuses • Defective contactor • Defective thermostat • Defective element
Oven motor will not run	<ul style="list-style-type: none"> • Incorrect wiring • Defective transformer • Defective fuses • Defective contactor • Defective motor
Product burning	<ul style="list-style-type: none"> • Product cooked too long • Oven out of calibration • Defective transformer
Product under cooked	<ul style="list-style-type: none"> • Product not cooked long enough • Oven out of calibration • Defective thermostat

MAINTENANCE & CLEANING

TESTS

NOTICE:

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WARNING:

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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
Oven circuit breaker not on	<ul style="list-style-type: none"> • Cycle breaker to the “ON” position.
Incorrect wiring	<ul style="list-style-type: none"> • Confirm that oven is getting proper voltage* • Confirm that oven is phased correctly*
Defective transformer	<ul style="list-style-type: none"> • Confirm that primary coil has the correct voltage* • Confirm that secondary coil has the correct voltage*
Defective fuses	<ul style="list-style-type: none"> • Replace fuses
Defective contactor	<ul style="list-style-type: none"> • Confirm that contactor coil has correct voltage* • Confirm that contactor points move freely
Defective thermostat	<ul style="list-style-type: none"> • Confirm that thermostat has correct voltage* • Confirm that thermostat is operating properly
Defective element	<ul style="list-style-type: none"> • Confirm that elements has correct voltage* • Confirm that elements are pulling correct amps*
Defective motor	<ul style="list-style-type: none"> • Confirm that motor has correct voltage* • Confirm that motor is pulling correct amps*

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CALIBRATION

Calibration Check

- Place thermometer or thermocouple in the center of oven cavity.
- Set thermostat to 350°.
- Allow the oven 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 screw. 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.

REMOVAL INSTRUCTIONS

Thermostat, Contactor, Transformer, and Switch

These parts are located behind the control panel assembly on the right hand side of the oven. To access control panel secure unit from power, remove the vent knob and the seven screws around the outside of the control panel assembly. Slowly pull the control panel toward you until the component is accessible.

Thermostat

Secure oven from power. Inside the oven, remove the fan baffle and the retaining clips holding the thermostat capillary tube to the inside of the oven. Feed the bulb through the oven wall into the control panel area. Pull out control panel as previously outlined. Remove the wires from the old thermostat and attach to the corresponding terminal of the new thermostat. Remove knob and two screws that hold the thermostat to the oven control panel. Discard old thermostat. Reinstall the thermostat and capillary tube into oven and the control panel and restore power to the oven. Test for proper operation.

Contactor and Switch

Pull out control panel as previously outlined. Remove the wires from the contactor or switch being changed. Place those wires on the corresponding terminal of the new contactor or switch. Remove old contactor or switch and mount new contactor or switch with wires attached. Discard old contactor or switch. Reinstall the control panel and restore power to the oven. Test for proper operation.

Transformer

Pull out control panel as previously outlined. Remove the wires from the old transformer. Place the wires on the corresponding terminal of the new transformer. Remove old transformer and mount new transformer with wires attached. Discard old transformer. Reinstall the control panel and restore power to the oven. Test for proper operation.

MAINTENANCE & CLEANING

Blower Wheel

Secure oven from power. Inside the oven, remove the racks and right hand rack slide. Remove wing nut holding oven baffle. Remove oven baffle exposing the blower wheel. Loosen the two 1/4-20-set screws holding the blower wheel to the motor shaft. Using a three-fingered wheel puller, grasp the puller ring with all three fingers and tighten the puller until the blower wheel hub clears the motor shaft. Place new blower-wheel on the motor shaft and position the new blower wheel so that it is flush with front inlet ring. Tighten the set-screw over the flat spot on the motor shaft and spin the blower wheel to confirm that blower wheel is strait. Adjust if necessary and tighten second set screw. Test for proper operation.

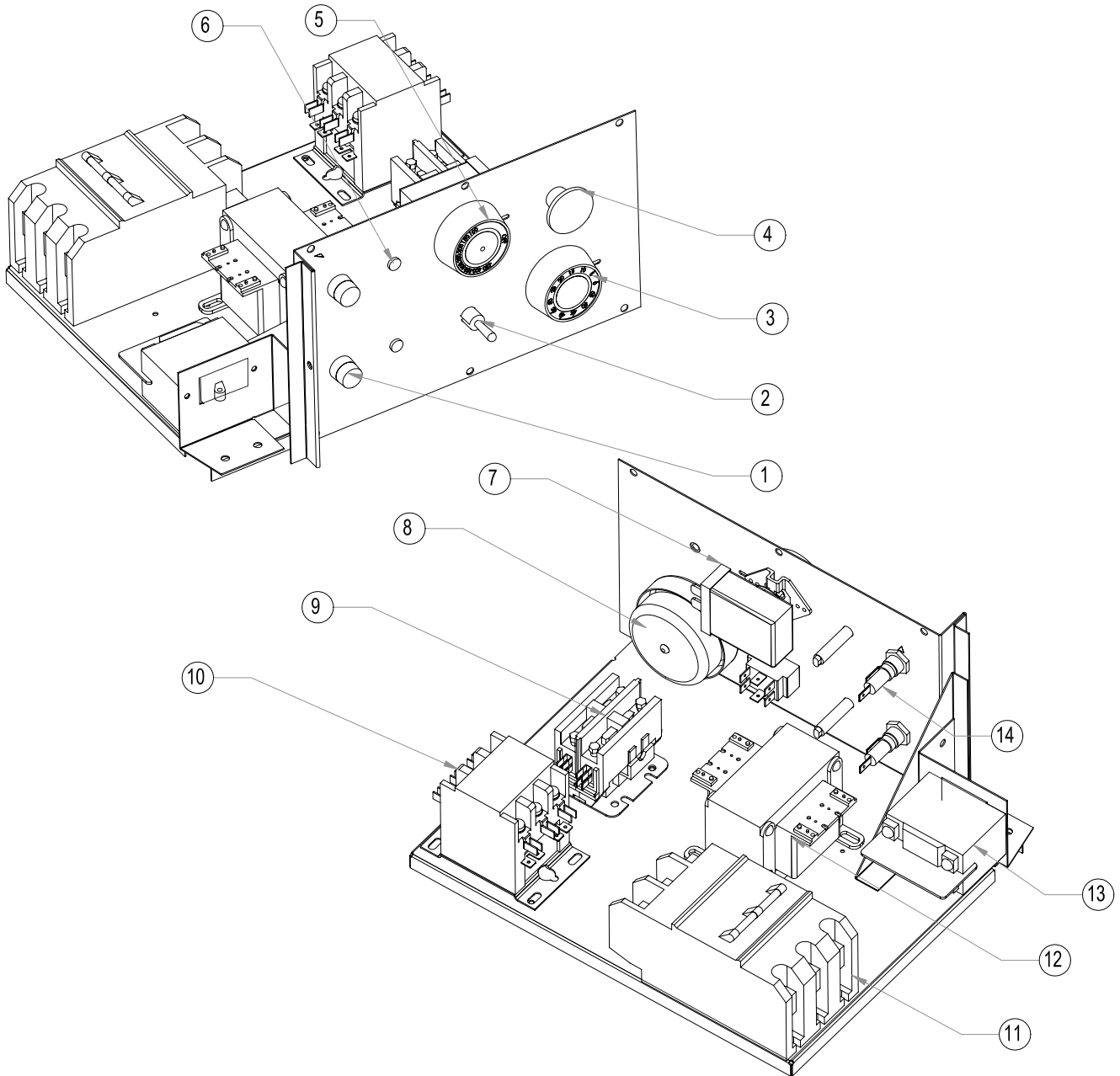
Motor

Remove the blower wheel as outlined above. Once blower wheel is removed, remove the six bolts holding the motor plate to the side wall of the oven. Gently pull the motor out and lay on the bottom of the oven cavity. Note each wire location on the motor and remove the wires. Remove motor from cavity and remove old motor from motor mounting plate. Attach new motor to motor mounting plate. Reverse removal instructions to assemble. Discard old motor and test for proper operation.

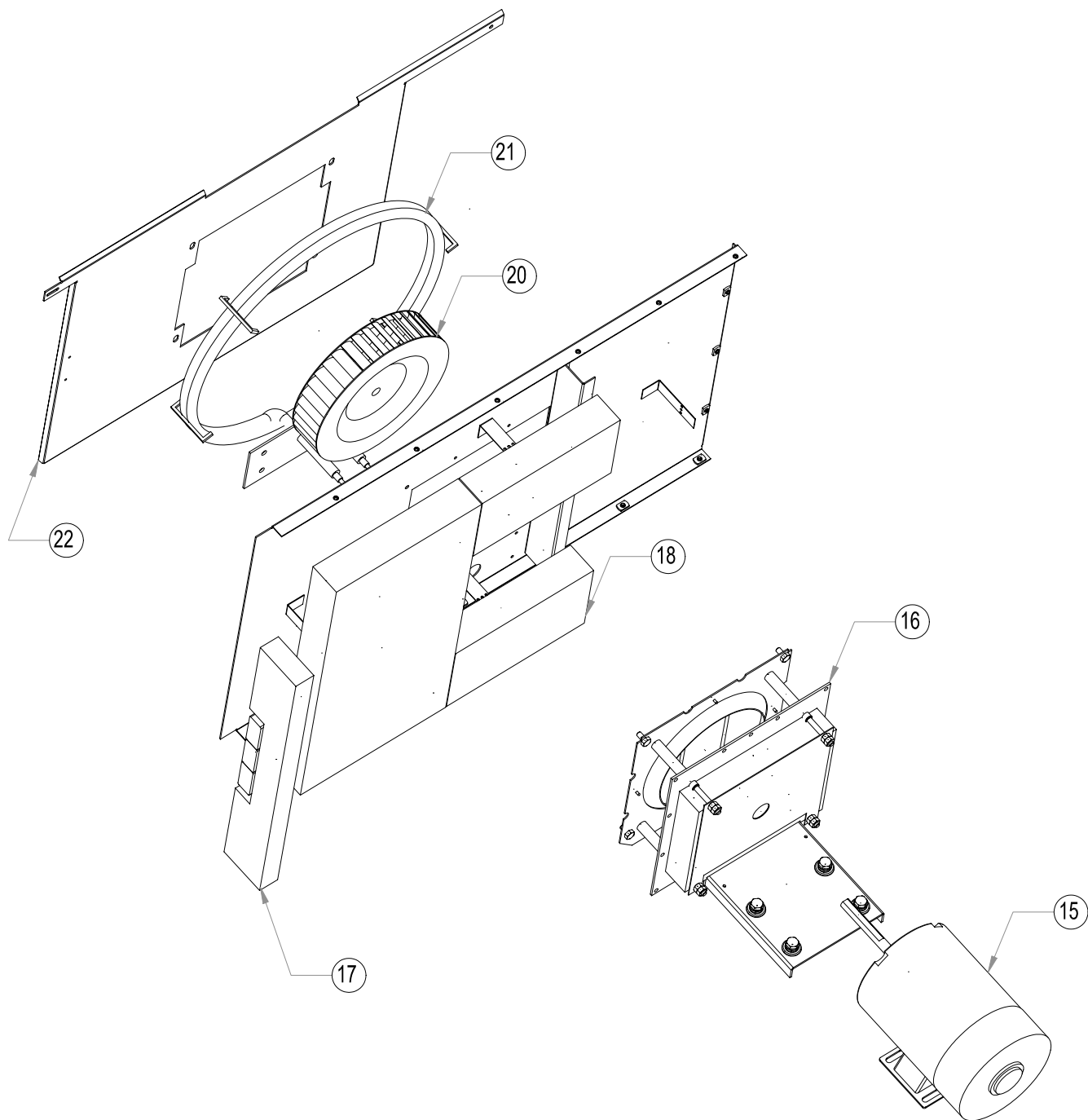
Elements

Remove oven racks and right hand rack slide from oven. Remove the wing nuts holding oven baffle to right hand of oven. Remove oven baffle from oven. Remove 4 screws holding oven elements to right hand of oven. Gently pull elements away from right hand of oven. Noting wire locations, disconnect wires from element. Discard old element. Reverse removal instructions to assemble.

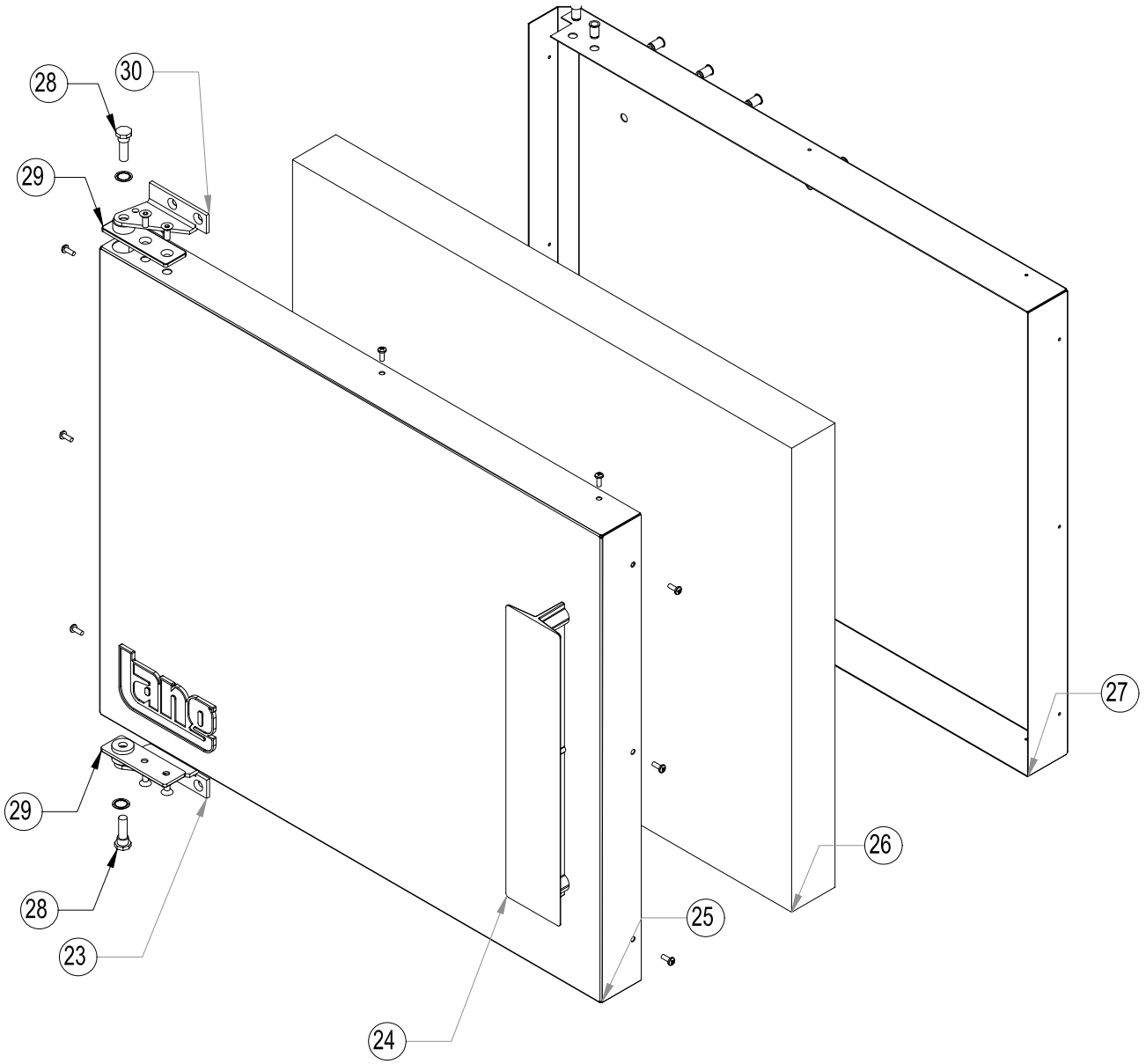
ILLUSTRATED PARTS BREAKDOWN



ILLUSTRATED PARTS BREAKDOWN



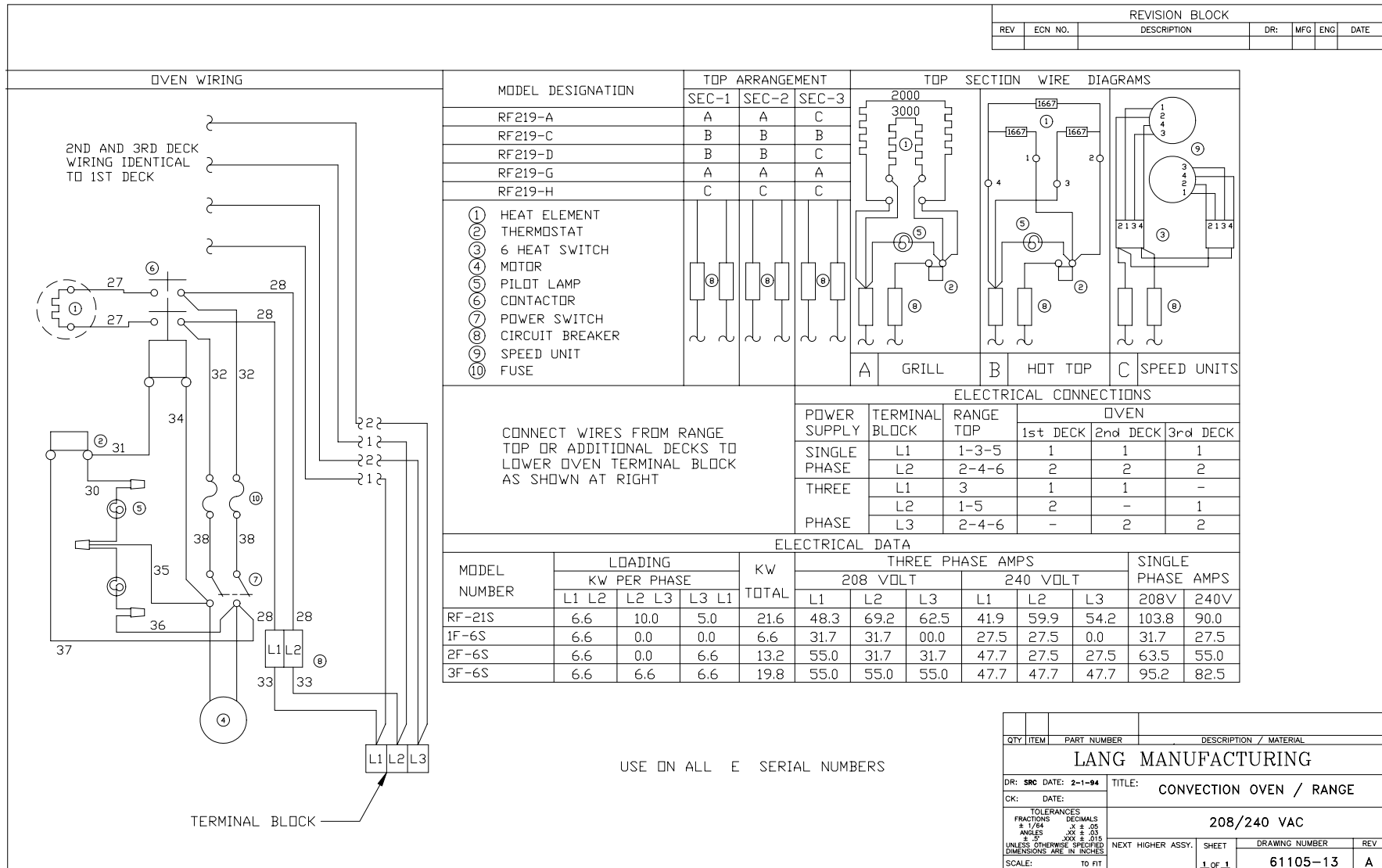
ILLUSTRATED PARTS BREAKDOWN



PARTS LIST

Item #	Description	Lang Part #
1	Fuse Holder 15 Amp	30901-02
2	Switch Toggle On-Off	30303-06
3	Knob Manual Timer	70701-09
4	Knob Damper Black	70701-25
5	Knob Thermostat 450°F Oven	70701-19
6	Pilot Light 208/240VAV	31601-01
6A	Pilot Light 480VAC	31601-02
7	Thermostat 450°F Oven	30402-27
8	Timer Mechanical Long Ring	30801-01
9	Contactactor 2 Pole 208/240VAC	30701-02
10	Contactactor 3 Pole 208/240VAC	30700-05
11	Circuit Breaker 440VAC 3 Pole	31800-04
11A	Circuit Breaker 208/240VAC 1 Pole	31800-01
12	Transformer 440/240VAC	31400-04
12A	Transformer 380/240VAC	31400-17
13	Circuit Breaker 440 Volt 2/10 Amp 2 Pole (Marine only)	31800-07
14	Fuse 15 Amp	30900-01
15	Motor 1/3 HP 440VAC	30200-03
15A	Motor 1/3 HP 208/240VAC	30200-12
16	Motor Mount Assembly	60102-169
17	Insulation R/H	F6-158
18	Insulation Rear	F6-251
20	Blower Wheel	71500-03
21	Element 208VAC 6000 Watts	11090-09
21A	Element 240VAC 6000 Watts	11090-10
21B	Element 440VAC 6000 Watts	11090-11
21C	Element 380VAC 6000 Watts	11090-28
22	Baffle	60102-45
23	Hinge Bracket, Lower Left (Oven)	70601-28
24	Door Handle 11 1/2" Long Black	50800-12
25	Door Outer Skin	F6-145
26	Door Insulation	F6-144-1
27	Door Inner Skin	F6-144
28	Hinge Pin	70601-06
29	Hinge Plate & Bushing (Door)	70601-06
30	Hinge Bracket, Upper Left (Oven)	70601-27
	Complete Door Assembly	60102-2031
Not Shown	Catch Door Magnet	70602-03

WIRING DIAGRAM 208/ 240



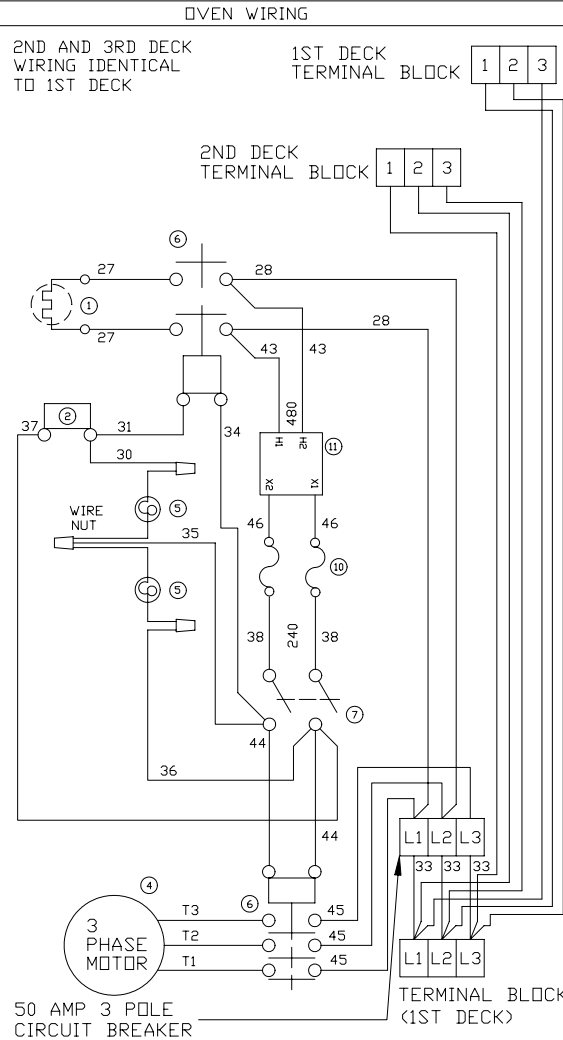
REVISION BLOCK						
REV	ECN NO.	DESCRIPTION	DR:	MFG	ENG	DATE

USE ON ALL E SERIAL NUMBERS

QTY	ITEM	PART NUMBER	DESCRIPTION / MATERIAL
LANG MANUFACTURING			
DR: SRC DATE: 2-1-94		TITLE: CONVECTION OVEN / RANGE	
CK: DATE:		208/240 VAC	
<p>TOLERANCES</p> <p>FRACTIONS DECIMALS</p> <p>1/16" ± .05</p> <p>ANGLES .001 ± .015</p> <p>UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES</p>		NEXT HIGHER ASSY.	SHEET
SCALE: TO FIT		1 OF 1	DRAWING NUMBER
		61105-13	REV
			A

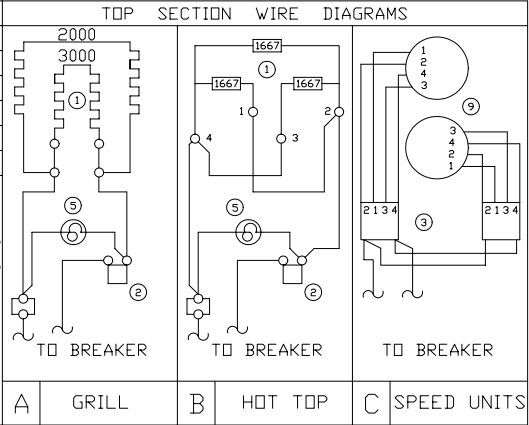
WIRING DIAGRAM 480

REVISION BLOCK						
REV	ECN NO.	DESCRIPTION	DR:	MFG	ENG	DATE



MODEL DESIGNATION	TOP ARRANGEMENT		
	SEC-1	SEC-2	SEC-3
RF21S-A	A	A	C
RF21S-C	B	B	B
RF21S-D	B	B	C
RF21S-G	A	A	A
RF21S-H	C	C	C

①	HEAT ELEMENT
②	THERMOSTAT
③	6 HEAT SWITCH
④	MOTOR
⑤	PILOT LAMP
⑥	CONTACTOR
⑦	POWER SWITCH
⑨	SPEED UNIT
⑩	FUSE
⑪	TRANSFORMER



CONNECT WIRE FROM RANGE TOP TO OVEN CIRCUIT BREAKER. CONNECT WIRES FROM ADDITIONAL DECKS TO LOWER OVEN TERMINAL BLOCK

ELECTRICAL CONNECTIONS					
POWER SUPPLY	RANGE TOP CONNECT TO OVEN CIRCUIT BREAKER	UPPER OVENS CONNECT TO BOTTOM DECK TERMINAL BLOCK			
		1st DECK	2nd DECK	3rd DECK	
THREE PHASE	L1 3	1	2	3	
	L2 1-5	2	3	1	
	L3 2-4-6	3	1	2	

MODEL NUMBER	LOADING KW/PHASE				TOTAL CONN. LOAD	AMPS THREE PHASE 480 VAC		
	L1	L2	L3	L1		L2	L3	
	RF-21S	6.2	10.2	5.2		21.6	20.1	29.5
1F-6S	6.2	0.2	0.2	6.6	13.2	13.2	.66	
2F-6S	6.4	0.4	6.4	13.2	23	13.9	13.9	
3F-6S	6.6	6.6	6.6	19.8	23.6	23.6	23.6	

CAUTION: CHECK OVEN FOR PROPER DIRECTION OF FAN ROTATION
CHANGE PHASING OF POWER IF NECESSARY TO CORRECT

USE ON ALL E SERIAL NUMBERS

QTY	ITEM	PART NUMBER	DESCRIPTION / MATERIAL
LANG MANUFACTURING			
DR: SRC DATE: 2-1-94		TITLE: CONVECTION OVEN RANGE	
CK: DATE:		480 VAC 3Ph	
TOLERANCES: FRACTIONS: DECIMALS: ± 1/64 ± .05 ANGLES: ° ± .03 UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES		NEXT HIGHER ASSY:	SHEET: 1 OF 1
SCALE: TO FIT		DRAWING NUMBER: 61105-10	REV: A

**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.