



Installation

Operation

Maintenance

Troubleshooting

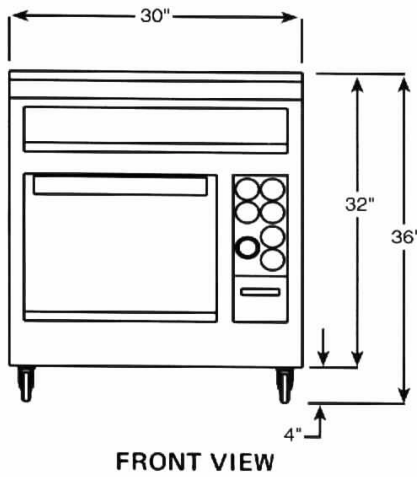
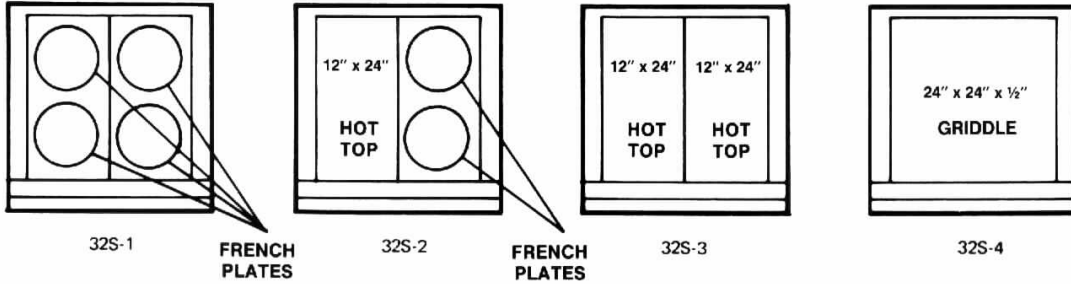
Model: 32S

Lang Electric Range

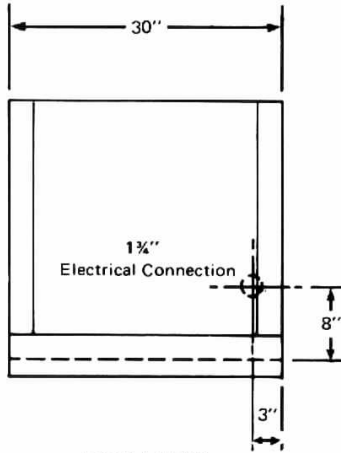


32S SERIES TOP COMBINATIONS

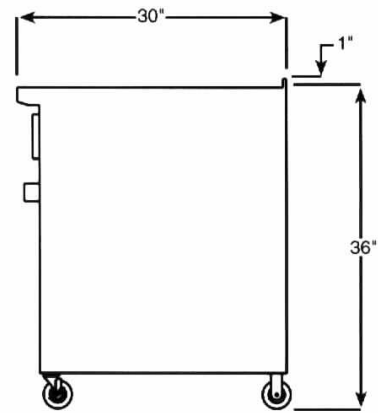
- OTHER TOP COMBINATIONS AVAILABLE -



FRONT VIEW



TOP VIEW



SIDE VIEW

INSIDE OVEN DIMENSIONS

Width 19"
Depth 21"
Height 12"

SPACING REQUIREMENTS

3" at sides and back
from combustible surfaces

| ELECTRICAL DATA FOR 32S SERIES RANGES | | | | | | | | | | | | | | | | | |
|---------------------------------------|---------------------|-------|-------|------------------|-----------------------|------|------|-----------|------|------|-----------|------|------|--------------|-------|----------|-----------------|
| MODEL NO. | THREE PHASE LOADING | | | TOTAL K.W. CONN. | NOMINAL AMPS PER LINE | | | | | | | | | | | | SHIPPING WEIGHT |
| | | | | | THREE PHASE | | | | | | | | | SINGLE PHASE | | | |
| | K.W. PER PHASE | | | | 208 VOLTS | | | 240 VOLTS | | | 480 VOLTS | | | 208 V | 240 V | | |
| | L1-L2 | L2-L3 | L3-L1 | | L1 | L2 | L3 | L1 | L2 | L3 | L1 | L2 | L3 | | | | |
| 32S | 5.0 | 5.0 | 4.0 | 14.0 | 37.5 | 41.7 | 37.5 | 32.5 | 36.1 | 32.5 | 16.3 | 18.1 | 16.3 | 67.3 | 58.3 | 370 lbs. | |

WHEN ORDERING SPECIFY VOLTAGE AND PHASE

Specifications subject to change without notice.

LANG MANUFACTURING COMPANY

OPERATING INSTRUCTIONS

RANGE TOPS

Electric range tops consist of various top arrangements, depending upon the specific models purchased.

- Options include:
- 1.) 12" x24" hot plates
 - 2.) Round speed units
 - 3.) Griddles

These units are independently controlled by three position switches, thermostats, or infinite controls.

All thermostats are used in conjunction with a red indicator or pilot lamp. When the light is on the elements are energized and bringing the plate to the temperature set on the thermostat. When the light is off the plate has reached the temperature set on the thermostat. Griddle pilot lights should be allowed to cycle at least twice before usage.

Recommended Usage:

- 1.) 12" x 24" hot plates.- Heavy stock pots and kettles.
- 2.) Round speed units - Light duty saucepans and small stockpots. (NOT recommended for large stockpots.)
- 3.) Griddles - Used for grilling product directly on surface.

CAUTION: All hot plates and speed units should be turned to the low or off position when not in use. Allowing these elements to stay in the full on or high position with nothing on top to absorb and dissipate the heat is detrimental to element life. Lang warranty provisions do not cover abuse of this nature.

OPERATING INSTRUCTIONS

LANG COMMERCIAL ELECTRIC RANGES

GENERAL

The range is designed to give, well regulated, uniform heat throughout the oven and over the surface units. The oven and surface units should be thoroughly preheated before being used. It is advantageous from an operating cost stand point to operate with the switches and/or thermostats set at the lowest position that will satisfactorily perform the cooking being done.

INITIAL PREHEAT

Before the initial use of the range, the oven must be thoroughly allowed to dry itself out. This is done by setting the top and bottom oven switches to the "low" position, and setting the thermostat to 350 degrees. Allow the range oven to saturate until all vapor and condensation has been eliminated. For best operating results allow the range oven to thoroughly dry out. Allow 8 to 12 hours for this process. Clean top plates thoroughly. Apply salad oil. Turn each plate switch or thermostat to a low position and allow plate to heat for three hours.

RANGE CONTROLS

Three heat switches or automatic thermostats control the top plate units. The range is provided with an upper heating unit located in the top of the oven and a lower heating unit located under the metal deck, in the bottom of the oven. Each heating unit is independently regulated for proper ratio of "top" and "bottom" heat, to suit the product being baked or roasted, by means of two 3-heat switches located in the panel at the right of the range. The range oven is also provided with an adjustable, automatic temperature control, the dial, which is located in the range switch panel. The setting of the control dial establishes the average temperature to be maintained in the range oven.

OPERATION

The range oven must be thoroughly, preheated before satisfactory baking can be done. The range oven will not bake uniformly if not sufficiently preheated. To compensate for temperature drop when loading the range oven, set the thermostat up 50 degrees over the desired temperature. Reset thermostat after the range is loaded. The range oven may, of course, be preheated with the 3 heat switches set at a lower position than "High", but the time required will be proportionally longer. After preheating, set the two 3 heat switches for proper ratio of "top" and "bottom" heat to suit the product to be baked or roasted.

The 12" high "Roasting and Baking" range oven is equipped with a removable rack. For baking pies, bread, or for roasting operations, the rack may be placed directly on the metal deck and the pans placed on the rack. For baking cakes or pastries the rack should be located in the lower position provided by the rack supports at the sides of the range and the pans placed on the rack in this lower position.

The following temperature, time, switch setting and rack positions are suggested are a guide in baking various classes of products:

| General Class of Product | Average Temperature Range | Time (Min.) | With Metal Switch Settings | | Rack Position |
|--------------------------|---------------------------|-------------|----------------------------|----------------|---------------|
| | | | Top | Bottom | |
| Pies | 375-425 | 35-60 | Low | Medium | Rack on Deck |
| Rolls | 375-400 | 15-30 | Low | High | Rack Support |
| Cake | 350-400 | 20-45 | Low | High | Rack Support |
| Pastries | 325-375 | 8-20 | Low | High | Rack Support |
| Bread | 425-450 | 25-45 | Low | Medium | Rack on Deck |
| Roast Beef | 300-325 | | Low | High or Medium | Rack on Deck |

Always place the pans symmetrically on the rack for best results. Keep the oven door closed as much as possible. Excessive door opening will cool the front section of the oven and products placed near the front are likely to bake slower. It is desirable to keep the front edge of the pans at least several inches back from the inside of the door (when closed). Do not permit air from a window or fan to blow into the oven; it will cause uneven heating.

RANGE TOP

Consists of the various top arrangements, depending on specific model purchased:

12" x 24" hot plate controlled by indicating type 3 heat switch or high temperature thermostats. Temperature range 0-800 degrees F. Recommended: Stock pots and heavy kettle work.

Round Speed Units, controlled by indicating type 3-heat switch. Temperature range 0-800 degrees F. Recommended: Light duty sauce pans and small stock-pots. Not Recommended: Heavy stock pots, or heavy urns, or kettles.

12" x 24" or 24" x 24" grill plates, controlled by thermostats. Temperature range 0-450 degrees F. Recommended: All heavy and light frying. Set the thermostat dial at the desired temperature. The red pilot light will be on until the desired temperature is reached. The pilot light indicates when the plate is heating.

CARE AND CLEANING

The range should be thoroughly cleaned at least once a week in addition to the normal daily cleaning to insure against the accumulation of foreign material. Keep inside of oven and metal deck clean, particularly around door opening, door edges and at bottom of door opening so that the door may Close tightly. CAUTION: ANY OVEN CLEANER USED SHOULD BE MARKED: "SAFE ON ALUMINUM". WE RECOMMEND "SOKOFF".

Keep-drip pans under range top plates clean.

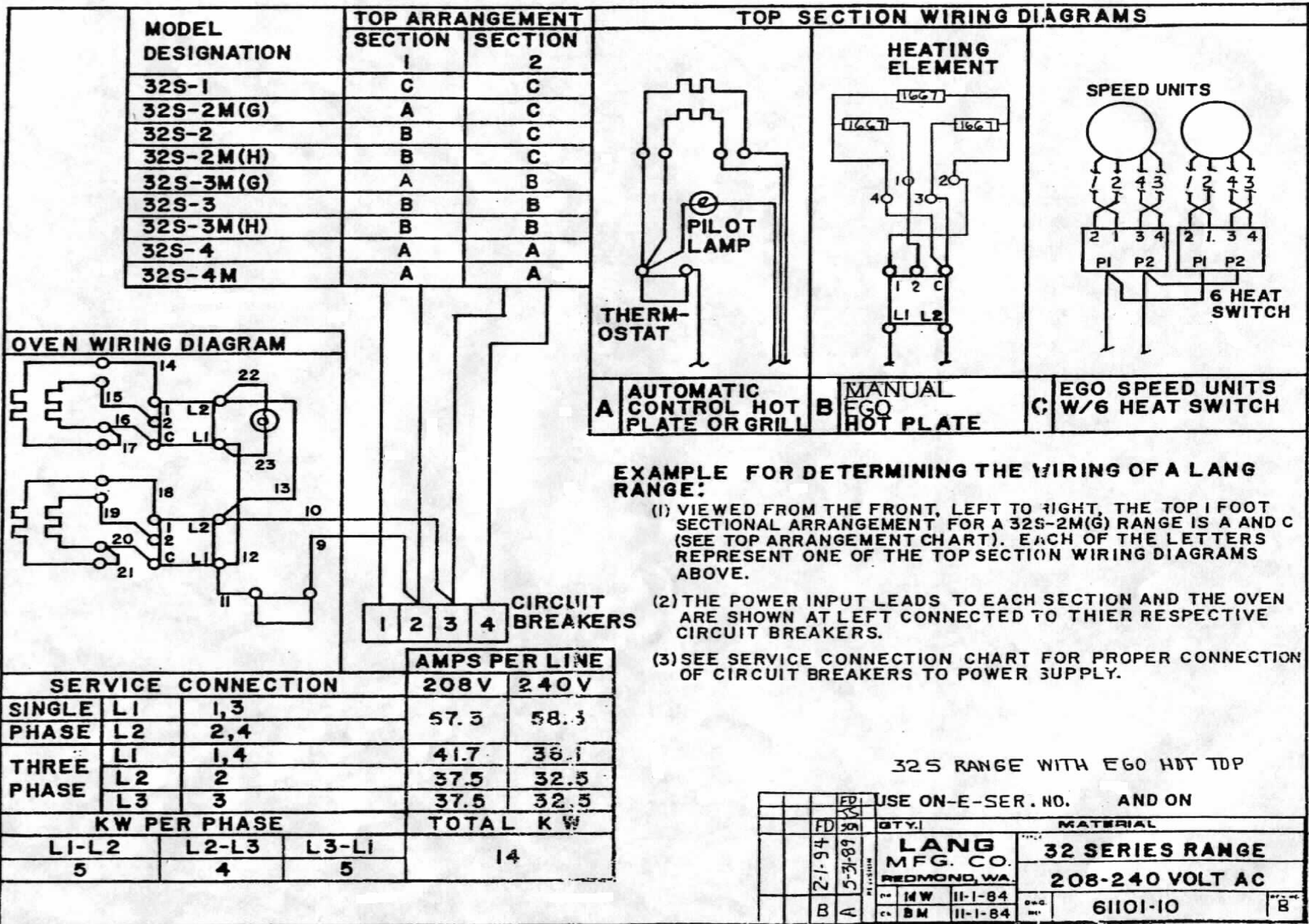
Keep hotplate and griddle surfaces clean.

Outside of range 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.

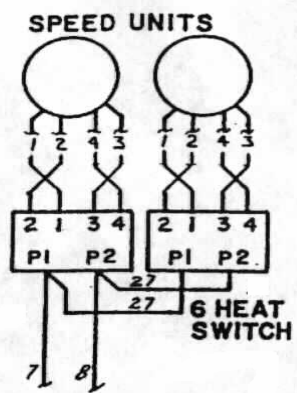
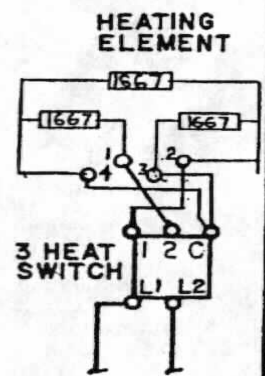
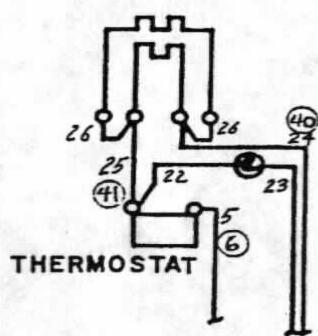
How to Order Parts

Be sure to give the SERIAL NUMBER of the range, when ordering parts. If a switch is required, state for what size plate of the top surface or state if it is for the oven. Give description of other parts.



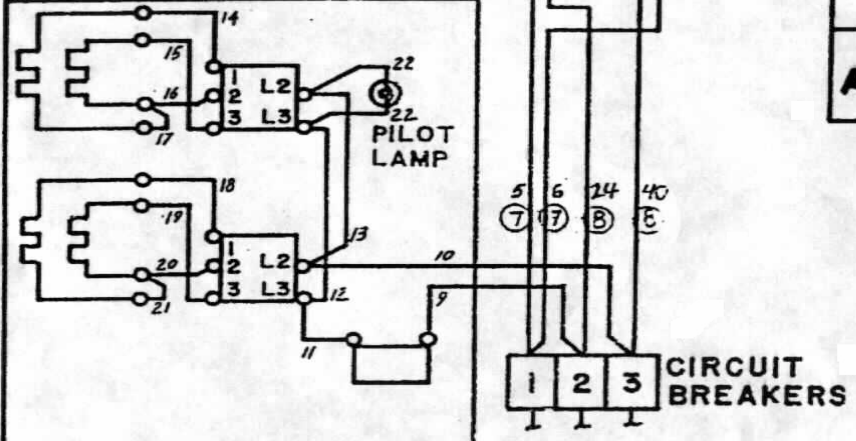
| MODEL DESIGNATION | TOP ARRANGEMENT | |
|-------------------|-----------------|-----------|
| | SECTION 1 | SECTION 2 |
| 32S-1 | C | C |
| 32S-2 | B | C |
| 32S-2M(G) | A | C |
| 32S-2M(H) | B | C |
| 32S-3 | B | B |
| 32S-3M(G) | B | A |
| 32S-3M(H) | B | B |
| 32S-4 | A | A |
| 32S-4M | A | A |

TOP SECTION WIRING DIAGRAMS



A AUTOMATIC CONTROL HOT PLATE OR GRILL **B** MANUAL EGO HOT PLATE **C** EGO SPEED UNITS W/6 HEAT SWT.

OVEN WIRING DIAGRAM



EXAMPLE FOR DETERMINING THE WIRING OF A LANG RANGE:

- (1) VIEWED FROM THE FRONT, LEFT TO RIGHT, THE TOP 1 FOOT SECTIONAL ARRANGEMENT FOR A 32S-M(G) RANGE IS A AND C (SEE TOP ARRANGEMENT CHART). EACH OF THE LETTERS REPRESENT ONE OF THE TOP SECTION WIRING DIAGRAMS ABOVE.
- (2) THE POWER INPUT LEADS TO EACH SECTION AND THE OVEN ARE SHOWN AT LEFT CONNECTED TO THEIR RESPECTIVE CIRCUIT BREAKERS.
- (3) SEE SERVICE CONNECTION CHART FOR PROPER CONNECTION OF CIRCUIT BREAKERS TO POWER SUPPLY.

| SERVICE CONNECTION | | | AMPS PER LINE |
|--------------------|-------|-------|---------------|
| | | | 480 VOLT |
| L1 | 1 | | 18.0 |
| L2 | 2 | | 16.2 |
| L3 | 3 | | 16.2 |
| KW PER PER PHASE | | | TOTAL KW |
| L1-L2 | L2-L3 | L3-L1 | 14 |
| 5 | 4 | 5 | |

32S RANGE WITH EGD HOT TOP
USE ON E SER. NO. AND ON

| FD | QTY. | MATERIAL |
|--------|------|-------------------------------|
| 2-1-94 | | LANG MFG. CO. 32 SERIES RANGE |
| | | REDMOND, WA. 480 VOLT AC |
| A | | 61101-07 |

PARTS LIST

| DESCRIPTION | PART NO. |
|---|----------|
| Element Top Plate 208V O/S 2000 Watts | 11010-09 |
| Element Top Plate 208V I/S 3000 Watts | 11010-10 |
| Element Top Plate 240V O/S 2000 Watts | 11010-21 |
| Element Top Plate 240V I/S 3000 Watts | 11010-22 |
| Element Top Plate 480V O/S 2000 Watts | 11010-23 |
| Element Top Plate 480V I/S 3000 Watts | 11010-24 |
| Hot Plate Cast Assy with Elements 208V 5000 Watts | 11010-34 |
| Hot Plate Cast Assy with Elements 240V 5000 Watts | 11010-35 |
| Hot Plate Cast Assy with Elements 480V 5000 Watts | 11010-36 |
| Element 32 Oven 208/240 Volt I/S 1000 Watts | 11040-01 |
| Element 32 Oven 208/240 Volt O/S 1000 Watts | 11040-02 |
| Element 32 Oven 480 Volt I/S 1000 Watts | 11040-07 |
| Element 32 Oven 480 Volt O/S 1000 Watts | 11040-08 |
| Element French Plate 208 Volt 2600 Watts | 11120-12 |
| Element French Plate 240 Volt 2600 Watts | 11120-13 |
| Element French Plate 480 Volt 2600 Watts | 11120-14 |
| Switch Rotating 3 Heat | 30304-06 |
| Switch Rotating 6 Heat + Off | 30304-09 |
| Thermostat 450°F Oven/Griddle | 30402-08 |
| Pilot Light 208/240 Volt 6" Lead Black Body | 31601-01 |
| Pilot Light 480 Volt 6" Lead Black Body | 31601-02 |
| Circuit Breaker 208/240 Volt 1-Pole | 31800-01 |
| Circuit Breaker 480 Volt 3-Pole | 31800-04 |
| Element Pan Assembly with Snout | 50300-20 |
| French Plate Frame Assembly | 50300-82 |
| Element Clip Long | 50301-09 |
| Element Clip Short | 50301-10 |
| Element Bushing Metal | 50301-11 |
| Range Plate Assy 1/2" x 1 foot | 50401-01 |
| Range Plate Assy 1/2" x 2 foot | 50401-02 |
| Tension Disc Oven Door | 50800-07 |
| Spring Right Side 7 1/2" Long – Oven Door | 51001-02 |
| Handle Assembly Oven Door | 70603-05 |
| Knob 3 Heat Switch | 70701-10 |
| Knob Thermostat 450°F Griddle / Oven | 70701-16 |
| Knob 6 Heat Switch | 70701-41 |