







**Installation,
Operation, and
Maintenance Instructions**

Electric Air Door Pizza Oven

Model: DO75

THE INFORMATION IN THIS MANUAL IS CRUCIAL AND MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

| | | |
|----------------|---|---|
| DANGER | POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH. |  |
| WARNING | POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH OR SERIOUS INJURY. |  |
| CAUTION | POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, MAY RESULT IN MINOR OR MODERATE INJURY. |  |
| NOTICE | Helpful operation and installation instructions and tips are present. |  |

FOR YOUR SAFETY













DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

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 | THE OVEN WEIGHS 850 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 (850 LBS.). |  |
| | 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 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 the screened door under the control 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. |  |
| | 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. |  |
| | 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. |  |
| | 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 LANG authorized service agent directory or call the factory at 1-800-807-9054 or visit our website WWW.STAR-MFG.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.



CAUTION

USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY STAR OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.



SAFETY PROCEDURES

Lockout Procedure

1. Announce lockout to other personnel.
2. Turn both heat and control power off at main panel.
3. Clear unit of all personnel.
4. Test lockout by turning power switch on and observing if fan(s) come on. Check heater circuit with voltmeter.
5. Perform necessary repairs or tests.
6. Clear unit of personnel before restarting.
7. Turn power on at main panel.
8. Announce unit is "on" to other personnel.

Safety Precautions

The manufacturer, Star Manufacturing, hereby disclaims any and all responsibility for injury, damage, loss or other claim that may occur to person or property from improper alteration, modification, addition, operation, maintenance or service, whether it be mechanical, electrical, fuel, operator motor or otherwise, which may occur from such improper alteration, modification, addition, operation, maintenance or service to this piece of equipment.

Safety Considerations

Your Lang Pizza Oven is manufactured to rigid standards. This equipment is N.S.F and U.L. listed and meets safety and sanitation standards.

The presence of safety equipment control and interlocks on an appliance and attendant components of installation cannot in and of themselves, assure absolute safety of operation. Diligent, capable, well trained operators and maintenance personnel, as well as proper programs of operation and maintenance, are essential to the safe and reliable operation of this appliance.

- A. The **responsibility of the manufacturer** is to supply suitable, comprehensive instructions and recommendations for the operation and maintenance of the appliance.
- B. Trained qualified and factory-authorized personnel must perform all operation, maintenance and repair of these appliances. It is the **responsibility of the owner/operator** to ensure that this happens.
- C. A regular periodic program of cleaning, inspection and maintenance must be established and comprehensive maintenance records maintained. It is the **sole responsibility of the user** to establish, schedule and enforce the frequency and scope of these programs in keeping with recommended practice and with due consideration given to actual operating conditions.
- D. The appliance must be operated within the limits, which will not exceed the working limits of any component within the appliance as a whole.

EQUIPMENT DESCRIPTION

Star Model: DO75 Air Door Pizza Oven

Exterior

The oven dimensions are 21" (53.34cm) High, 46" (116.84cm) Deep, and 75" (190.5cm) Wide.

The Sides, Bottom, and Rear wall are constructed stainless steel.

The Pizza oven has a 46.5" (118.11cm) Wide X 8.5" (21.59cm) High opening.

Interior

The interior dimensions are 55.25" (140.35cm) Wide, 36" (91.44cm) Deep, and 8.5" (21.59cm) High.

The interior is designed for baking directly on the cordierite deck surface of the oven.

Oven Capacity

| | |
|-----------|---------|
| 8" Pizza | 28 each |
| 10" Pizza | 15 each |
| 12" Pizza | 12 each |
| 14" Pizza | 8 each |
| 16" Pizza | 6 each |
| 18" Pizza | 6 each |

Controls

The oven power switch turns on the Air Door, which is a gentle curtain of hot air that flows up across the oven opening preventing any heat from escaping the oven.

The oven is provided with both an upper and a bottom-heating element. The upper element is visible in the top of the oven the lower oven element is under the cordierite deck of the oven.

Both of these oven elements can be regulated with independently controlled three heat switches. These switches provide the proper ratio of top and bottom heat.

The oven is also provided with an adjustable thermostat that controls the overall average temperature of the oven from 300°F-650°F (149-343°C).

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 Star Manufacturing Company. File your claim with the carrier.

Location

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

Un-crating

The oven will arrive completely assembled inside a wood frame covered by cardboard box and strapped to a skid.

Remove the cardboard cover, cut the straps and remove the wood frame.

CAUTION THE OVEN WEIGHS 850 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 (850 LBS.).



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



The oven may now be removed from the skid.

INSTALLING THE LEGS

Legs are available for the single, double, and triple deck installations. Single deck installations require a 34-inch leg. Double deck installations require a 25-inch and triple deck installations require a 6-inch leg.

To install the 34-inch legs, place some cardboard on the floor and gently tip the oven onto its back. Fasten two legs to the oven front corners using the four 5/16 inch bolts provided in the leg kit. Lift the oven onto its front legs and block the back up using one of the 34-inch legs set upside down in the center rear of the oven body. Install the last 34-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 25-inch legs follow the same directions for the 34-inch legs before stacking the second deck onto the bottom deck.

To install the 6-inch legs follow the same directions for the 34-inch legs before stacking the second deck onto the bottom deck.

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 the screened door under the control 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.



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

Install the legs to the oven.

Electrical service connections can be made through an 1 1/4 knockout in the bottom of the oven below the electrical controls.

Remove the cover attached to the oven circuit breakers for access.

Power connections can be made to the wires extending from the bottom of the circuit breakers. Each wire has three numbers approximately two feet apart.

For Service connection and Phasing refer to the wiring diagram located at the back of this manual.

Pull the wires out the front. Observe the three sets of numbers. Cut the wires as indicated:

1. For bottom deck or single deck installations cut each wire 3-inches below numbers 1; 2; 3; 4.
2. For middle deck or double deck installations cut each wire 3-inches below numbers 5; 6; 7; 8.
3. For top deck or triple deck installations cut each wire 3-inches below numbers 9; 10; 11; 12.

Place second oven on top of bottom oven and route the four wires through the bushing of the lower oven. They should now be in proximity of the wires from the bottom deck.

A single power connection can now be made at the bottom deck. Through the hinged door of the bottom oven, group and tape together the wires as indicated in the service connection chart located in the wiring diagram at the end of this manual.

INSTALLATION CONT'D

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 appliance area free and 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 their applicable nationally recognized installation standards.

INITIAL START UP

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.





Each oven is preheated, tested and calibrated at the factory before shipment. However, due to temperature and climate changes during shipment the oven can absorb moisture and should be dried out before attempting to bake.

Prior to putting any oven into full time operation at normal cooking temperatures, it must be thoroughly "seasoned" or dried out. Moisture absorption in the closed spaces, in the insulation and even inside the heating elements can cause future trouble if not properly treated.

Before the initial use of the oven, the element must be thoroughly allowed to dry out. This is done by setting the top and bottom oven switches to the "low" position, and setting the thermostat to 350°F (177°C). Allow the oven/ovens to saturate until all vapor and condensation has been eliminated. For best operating results allow the ovens to thoroughly dry out. Allow 8 to 12 hours for this process.

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.

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

This oven is designed to give well regulated, even heat. It should be thoroughly preheated before being used. It is advantageous from the operating cost standpoint, to operate with the thermostat set at the lowest possible position that will satisfactory perform the baking and with the door shut during preheat and slack business periods.

The ovens may, of course, be preheated with the 4 heat switches set at a lower position than "High", but the time required will be proportionally longer. After preheating, set the two 4 heat switches for proper ratio of "top" and "bottom" heat to suit the product to be baked or roasted.

COOKING

Even heat in the oven is important for proper baking results. It is best to allow the oven to preheat about fifty minutes to 500°F (260°C) before baking. Set the top and bottom heat control switches to obtain the proper ratio of top and bottom heat to suit your product. (See suggested temperature and control settings).

Equal baking results will be obtained with the door open or closed. The door is provided to conserve energy during preheat or slow periods.

To select the balance of top and bottom heat follow these directions:

1. If product is overdone on the bottom turn the bottom switch down or the top switch up.
2. If product is over done on the top, turn top switch down or bottom switch up.

To select the correct temperature, follow these procedures.

1. If a product is taking too long to bake, turn the thermostat up.
2. If a product is not done inside, turn thermostat down and increases baking time.

Normally, Pizzas will not have to be moved or rotated during baking; however, various dough mixes, excessive draft conditions, the quantity and type of toppings, and other variables may require the pizzas to be shifted or rotated for a more even bake. Also during very busy periods, repeatedly placing a pizza in the same spot would cause the deck temperature to drop somewhat while the heat remains constant. This results in an under done crust or a burnt top. To remedy this condition try not to load pizza after pizza in exactly the same location. Allow a two minute rest for each section of the oven at least once every half hour

SUGGESTED TEMPERATURE AND CONTROL SETTING'S

| Pizza Type | Pie on Pan or Deck | Business Busy or Slow | Thermostat Setting | Top Switch Setting | Bottom Switch Setting | Time in Minutes |
|--|---------------------------|------------------------------|-------------------------------|---------------------------|------------------------------|------------------------|
| Thick/Thin crust, Light topping | Deck | Slow | 500°F-550°F (260°-288°C) | Med Low | Med Low | 3-7 |
| Thick/Thin crust, Light topping | Deck | Busy | 500°F-550°F (260°-288°C) | Med Hi | Med Hi | 3-7 |
| Thick/Thin crust, Heavy topping | Deck | Slow or Busy | 475°F-550°F (246°C-288°C) | Med Low | Med Hi | 6-10 |
| Thick/Thin crust | Pan | Slow or Busy | 475°F-550°F (246°C-288°C) | Med Low | Med Hi | 5-8 |
| Thick/Thin crust, Heavy topping (Deep Dish) | Pan | Slow or Busy | 475°F -550°F (246°C-288°C) | Med Low | Med Hi | 6-11 |

MAINTENANCE & CLEANING

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.



DAILY CLEANING

Remove, empty and clean the two section crumb tray located near the front bottom of the oven. Clean the area under the crumb tray with a vacuum cleaner. The 3/16-inch wide slots located along the front edge of the crumb tray are the orifices for the Air-Curtain; therefore the orifices must be free of obstructions. The crumb trays must be installed in the oven when in use.

The oven should be thoroughly cleaned once a day to insure against 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 aluminized blower wheel and aluminized inside of the oven.
- Discoloration or heat tint may be removed using a carbon release oven cleaner.
- Always apply these cleaners when the oven is cold and rub in the direction of the metal's grain.

WEEKLY CLEANING

Any foreign material such as corn meal, flour, crust, and topping should be vacuumed from beneath the crumb catchers weekly.

CLEANING THE DECK

The deck may be cleaned during usage with a brush and scraper. Periodically, the decks should be turned over. This produces a pyroletic or self-cleaning action to the underside of the deck. Thusly, any spillage will be burnt off and upon returning, your deck will be clean.

Remove the deck by using two flat bladed screwdrivers to "walk up" the front edge of the right deck. When deck is high enough, grasp it firmly and pull over the top of other deck. Remove from the front of the oven.

MAINTENANCE & CLEANING CONT'D

CHANGING LIGHTS

Turn circuit breakers off. Two screws hold the light guards in place. Remove these screws and pull lamp guard out of the oven. The oven lamp (2S-31603-07) may now be unscrewed for replacement.

CALIBRATION

Calibration Check

- Place thermometer or thermocouple in the center of oven cavity.
- Set thermostat to 350°F (177°C) and place both 3-heat switches in the "HIGH" position.
- 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 (+/- 5°F). (Add all six temperatures and divide by 6)

Calibration Adjustment

- A 5/64" hex-head wrench will be required to remove the knob from the thermostat shaft.
- A 1/16" flat blade screwdriver with a 2" shaft is required to make adjustments on the thermostat.
- Maintain the oven temperature at 350°F (177°C).
- Without turning the thermostat, remove the knob.
- Locate the adjustment screw at the base of the shaft and insert the screwdriver.
- Grasp the shaft and turn the screwdriver. Counterclockwise to increase and clockwise to decrease (1/8 of a turn will move the temperature 5-7 ° in either direction).
- Reinstall the oven knob and recheck the oven temperature.

TROUBLESHOOTING

Symptoms

What follows is a chart of Symptoms, Possible Causes, and Remedy's to aid in diagnosing faults with the oven.
 Refer to the Symptoms column to locate the type of failure then to the Possible Cause for the items to be checked. On the following pages is a chart with the possible causes and the test to properly identify the problem.

| SYMPTOM | POSSIBLE CAUSE |
|----------------------|---|
| Oven will not heat | No power to Oven Internal breaker tripped Blown fuses Defective power switch Defective thermostat Defective contactor Defective 4-heat switch Defective oven element |
| Fan will not operate | No power to oven Internal breaker tripped Blown fuses Defective power switch Defective terminal block Defective motor |
| Product is burning | Product is cooked too long Thermostat out of calibration Failed Thermostat Failed 4-heat switch |
| Product under done | Product is not cooking long enough Thermostat out of calibration Failed thermostat Failed 4-heat switch |

TROUBLESHOOTING CONT'D

NOTICE

Service on this, or any other, STAR appliance must be performed by qualified personnel only. Consult your authorized service agent directory or call the factory at 1-800-807-9054 or visit our website WWW.STAR-MFG.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.



CAUTION

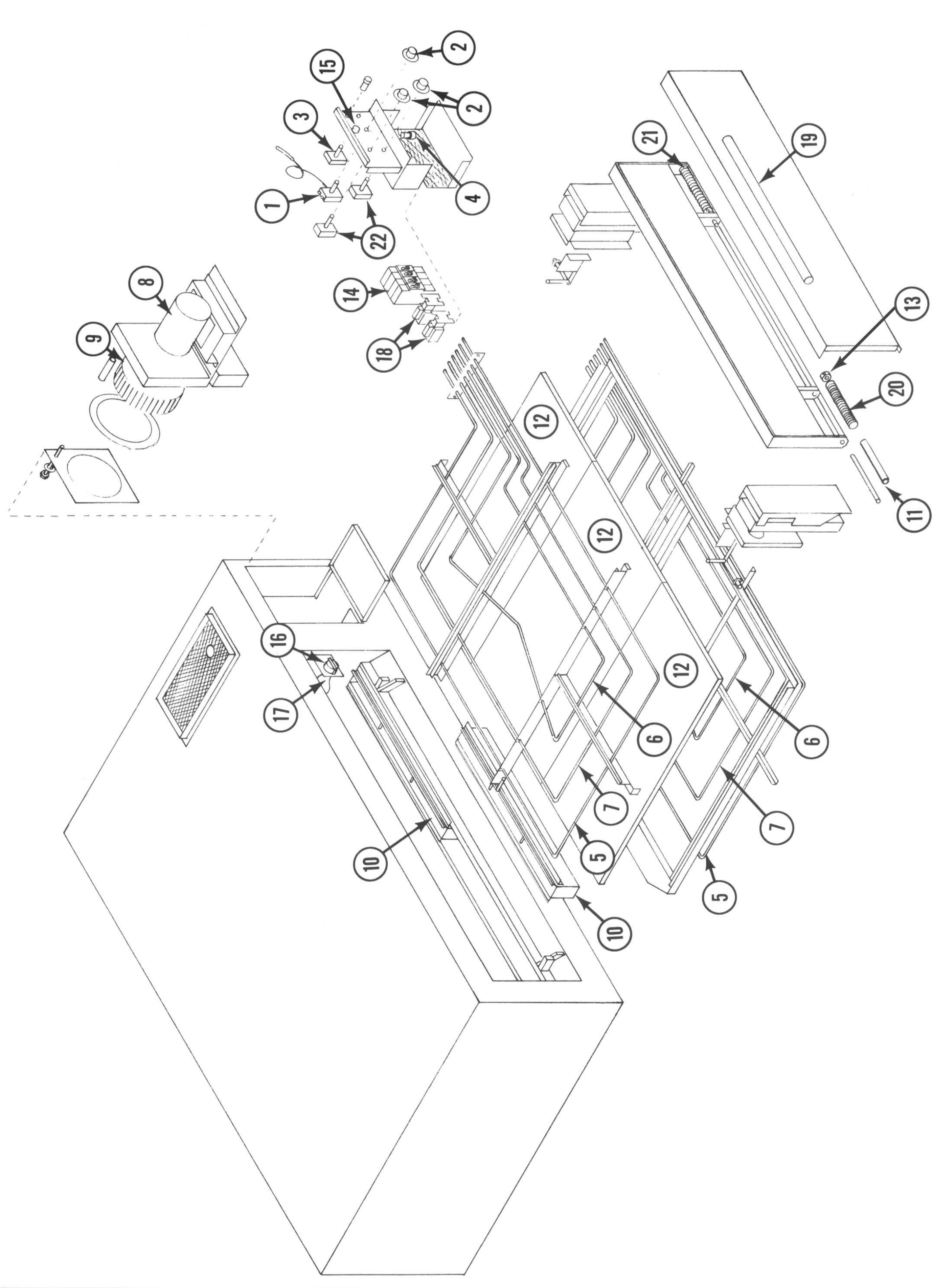
USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY STAR MANUFACTURING OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.



TESTS

| Possible Cause | TEST |
|------------------------------------|--|
| Blown fuses | No test available, replace fuses |
| Failed or tripped internal breaker | Reset breaker |
| Failed thermostat | Verify calibration Replace if necessary* |
| Failed Contactor | Verify that coil has correct voltage* Verify that coil has continuity* Verify that contactor points move |
| Failed 3-heat switch | Call factory or consult Service manual for correct checks on each switch* |
| Failed element | Remove the wires and check for continuity across the element* |
| Defective motor | Verify that motor wheel spins freely Verify that motor has correct voltage* |
| Product is not baking properly | Verify thermostat calibration |

* A factory authorized service representative should perform this work.



PARTS LIST

May 16, 2007, Rev A

DO75

ELECTRIC AIR DOOR PIZZA OVEN

| Item No. | Part No. | Description | QTY | Application |
|----------|-------------|---------------------------|-----|-----------------------|
| 1 | 2T-30402-24 | STAT 300-650o 48 | 1 | DO75-208V, 240V, 480V |
| 2 | 2R-70701-28 | KNB BLK 1/4BUSH2SETSCW@90 | 3 | DO75-208V, 240V, 480V |
| 3 | 2E-30303-06 | SWT TOG ON-ON DPDT BLK | 1 | DO75-208V, 240V, 480V |
| 4 | 2E-30900-10 | FUSE 15AMP 300V (SC-15) | 2 | DO75-208V, 240V |
| | 2E-30900-11 | FUSE 15AMP | 3 | DO75-480V |
| | 2E-30901-04 | FUSE HLDR (HPF) | 3 | DO75-480V |
| | 2E-30901-08 | FUSE HLDR FOR SC FUSE | 2 | DO75-208V, 240V |
| 5 | 2N-11151-33 | ELMNT PPP 208V O/S 2400W | 2 | DO75-208V, |
| | 2N-11151-36 | ELMNT PPP 240V O/S 2400W | 2 | DO75-240V |
| | 2N-11151-39 | ELMNT PPP 480V O/S 2400W | 2 | DO75-480V |
| 6 | 2N-11151-35 | ELMNT PPP 208V I/S 2000W | 2 | DO75-208V, |
| | 2N-11151-38 | ELMNT PPP 240V I/S 2000W | 2 | DO75-240V |
| | 2N-11151-41 | ELMNT PPP 480V I/S 2000W | 2 | DO75-480V |
| 7 | 2N-11151-34 | ELMNT PPP 208V MID 1500W | 2 | DO75-208V, |
| | 2N-11151-37 | ELMNT PPP 240V MID 1500W | 2 | DO75-240V |
| | 2N-11151-40 | ELMNT PPP 480V MID 1500W | 2 | DO75-480V |
| 8 | 2U-30200-03 | MTR 1/3HP 480V 3PH 60HZ | 1 | DO75-480V |
| | 2U-30200-12 | MTR 1/3HP 115/208-240 1PH | 1 | DO75-208V, 240V, |
| 9 | 2U-71500-01 | BLOWER WHEEL PPP,F11,GPO | 1 | DO75-208V, 240V, 480V |
| 11 | 2A-50800-43 | DOOR ROD GPO, PPP 14-3/4 | 2 | DO75-208V, 240V, 480V |
| 13 | 2A-50800-42 | TNSIONDSC NW PPP 1-1/4DIA | 2 | DO75-208V, 240V, 480V |
| 14 | 2E-31800-01 | CB 250V50A 1 POLE CRLNGSW | 4 | DO75-208V, 240V |
| | 2E-31800-04 | CB 480V 50A 3 POLE | 1 | DO75-480V |
| 15 | 2J-31601-01 | PILOT LT 250V 6LEAD BLK | 2 | DO75-208V, 240V, 480V |
| 16 | 2E-31602-04 | LAMP SKT SNAP-IN WHT | 2 | DO75-208V, 240V, 480V |
| 17 | 2S-31603-07 | LAMP 240V 100W AG/NI | 2 | DO75-208V, 240V, 480V |
| 18 | 2E-30701-03 | CONTC2POL35A208-240V50/60 | 2 | DO75-208V, 240V, 480V |
| | 2E-30700-03 | CONTC 3POLE 40A208-240VAC | 1 | DO75-480V |
| 19 | Q9-70603-15 | HANDLE 1 HDL DR ECCO/GCCO | 1 | DO75-208V, 240V, 480V |
| 20 | 2P-51001-17 | SPRING IMPROVED PIZZA OVN | 1 | DO75-208V, 240V, 480V |
| 21 | 2P-51001-18 | SPRING IMPROVED PIZZA OVN | 1 | DO75-208V, 240V, 480V |
| 22 | 2E-30304-35 | SWTROT3HT 240/480VAC20AMP | 2 | mfg after 3/2010 |
| | PS-60101-W3 | KIT - 3 POS SWITCH REPL | | mfg before 3/2010 |
| N/S | 2E-30501-03 | TERM STRP 4 POLE W/PUSH | 1 | DO75-208V, 240V, 480V |
| N/S | 2E-31400-04 | XFRMR 480/240VAC 100VA | 1 | DO75-480V |
| N/S | 2M-60301-22 | LABEL PANEL PPP AIR DOOR | | DO75-208V, 240V, 480V |
| N/S | Q9-PP-249 | SWITCH DOOR | 1 | DO75-208V, 240V, 480V |
| N/S | Q9-PP-251 | DRIP SHIELD | 1 | DO75-208V, 240V, 480V |

| REVISION BLOCK | | | |
|----------------|---------|-----|------|
| REV | ECH NO. | DR. | DATE |
| | | | |

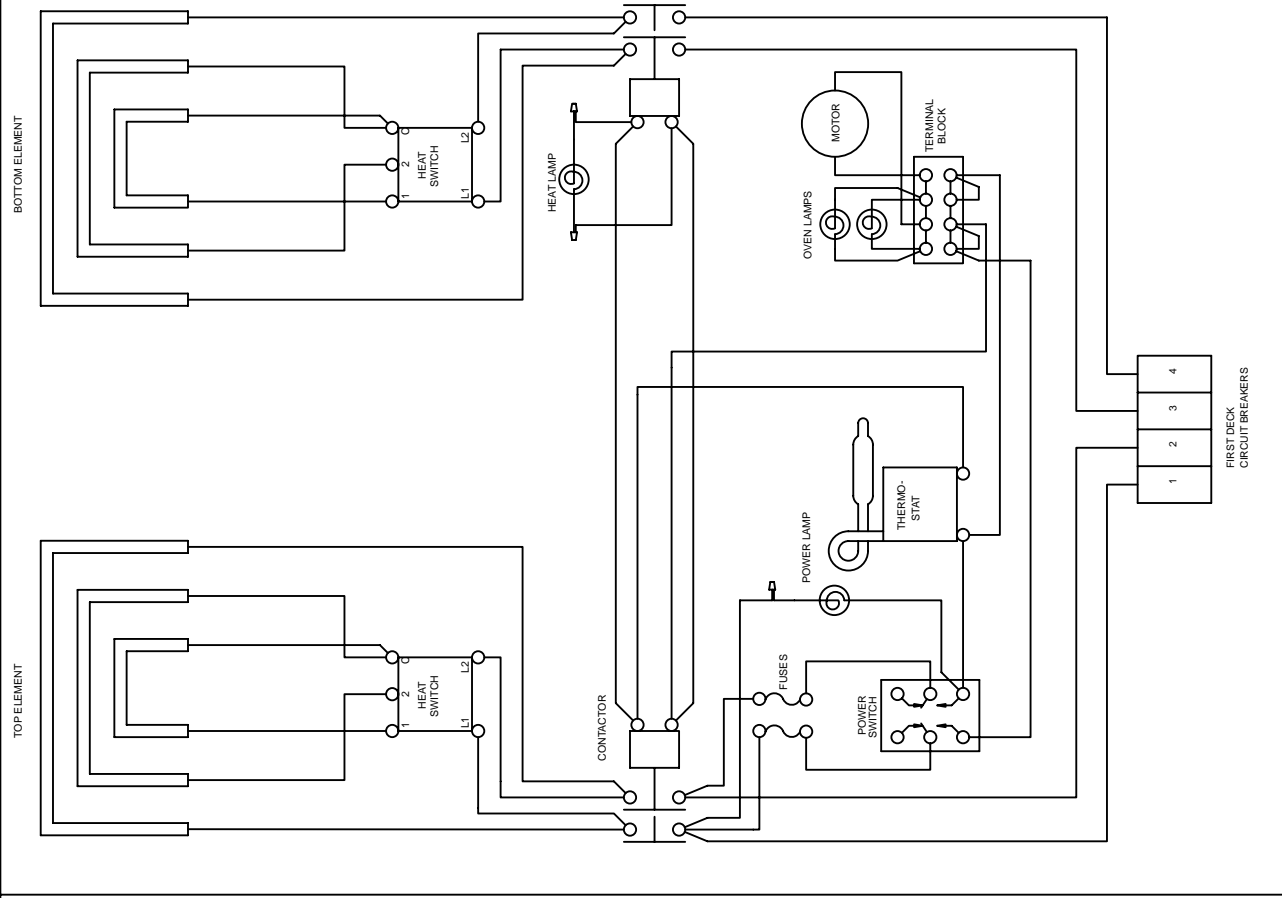
| DESCRIPTION | |
|-------------|--|
| | |

| AMPS PER LINE | | | | | | |
|---------------|------------|-------------|----------|----------|--------------|---------------|
| STAR MODEL | LANG MODEL | THREE PHASE | | | SINGLE PHASE | |
| | | L1 | L2 | L3 | L1 | L2 |
| DO75-1 | PPP-1 | 1.4 | 2 | 3 | 1.3 | 2.4 |
| DO75-2 | PPP-2 | 1.4,7 | 2.5,8 | 3,6 | 1.3,5,7 | 2.4,6,8 |
| DO75-3 | PPP-3 | 1.4,7,10 | 2.5,8,11 | 3,6,9,12 | 1.3,5,7,9,11 | 2.4,6,8,10,12 |

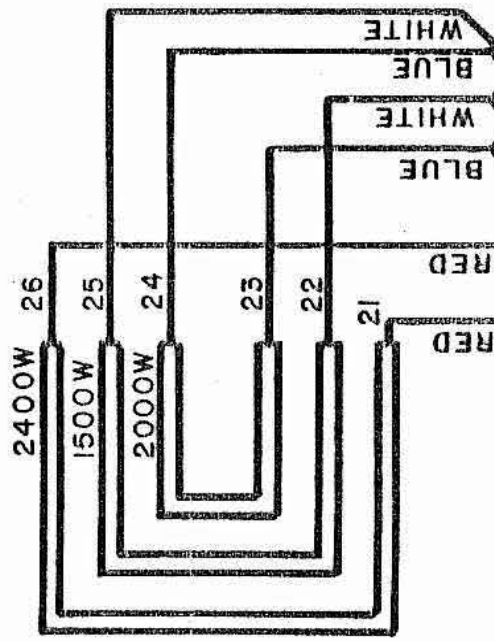
| AMPS PER LINE | | | | | | | |
|---------------|------------|-------------|-------|-------|--------------|------|------|
| STAR MODEL | LANG MODEL | THREE PHASE | | | SINGLE PHASE | | |
| | | 208 VOLTS | | | 240 VOLTS | | |
| | | L1 | L2 | L3 | L1 | L2 | |
| DO75-1 | PPP-1 | 50.4 | 29.8 | 28.4 | 43.7 | 25.8 | 24.6 |
| DO75-2 | PPP-2 | 74.9 | 51.6 | 50.4 | 65.0 | 44.7 | 43.7 |
| DO75-3 | PPP-3 | 100.6 | 100.6 | 100.6 | 86.6 | 86.8 | 86.6 |

| LOADING | | | | | |
|------------|------------|----------------|---------|---------|------------|
| STAR MODEL | LANG MODEL | K.W. PER PHASE | | | TOTAL K.W. |
| | | L1 - L2 | L2 - L3 | L3 - L1 | |
| DO75-1 | PPP-1 | 6.2 | 0.0 | 5.9 | 12.1 |
| DO75-2 | PPP-2 | 12.1 | 6.2 | 5.9 | 24.2 |
| DO75-3 | PPP-3 | 12.2 | 12.1 | 12.1 | 36.3 |

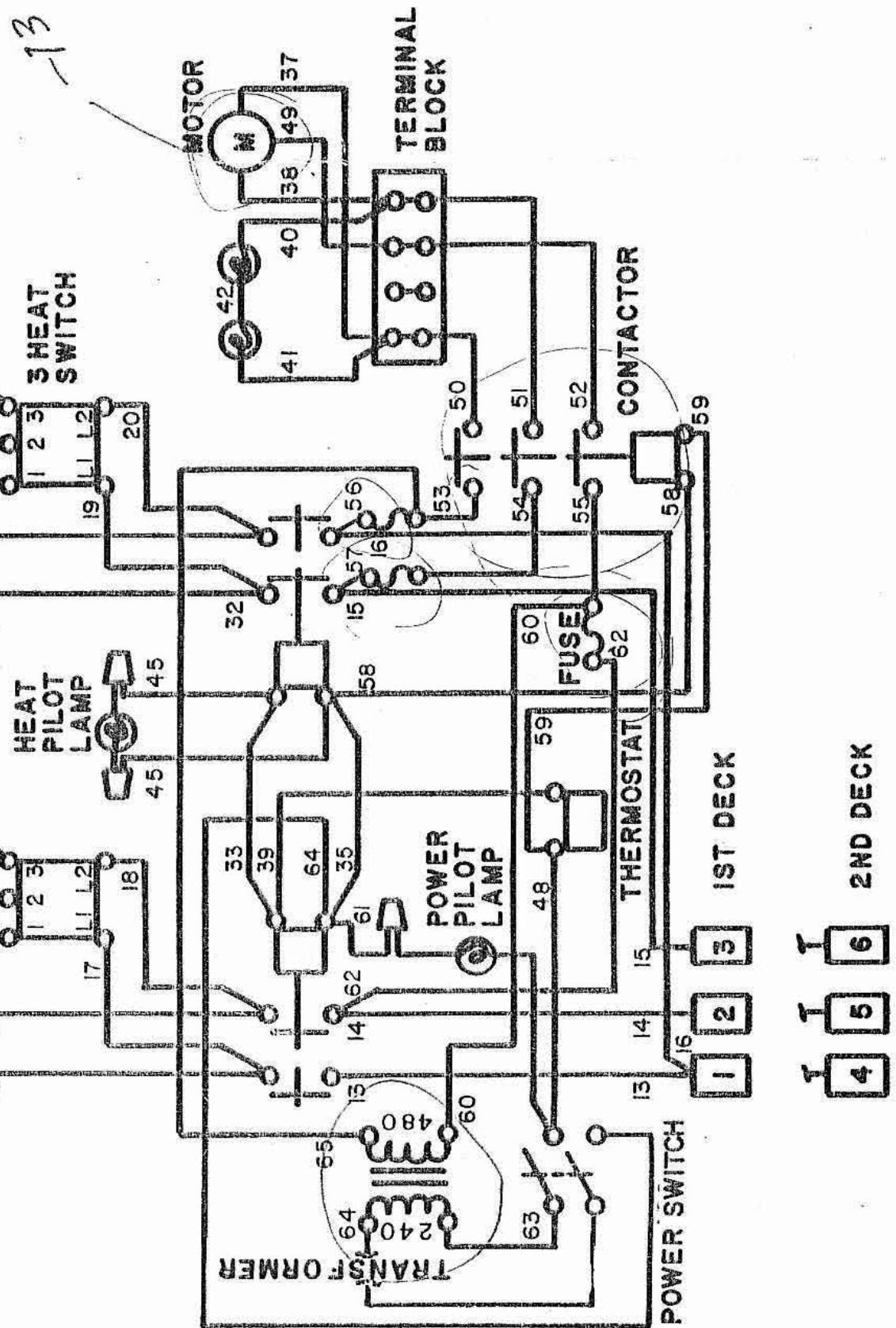
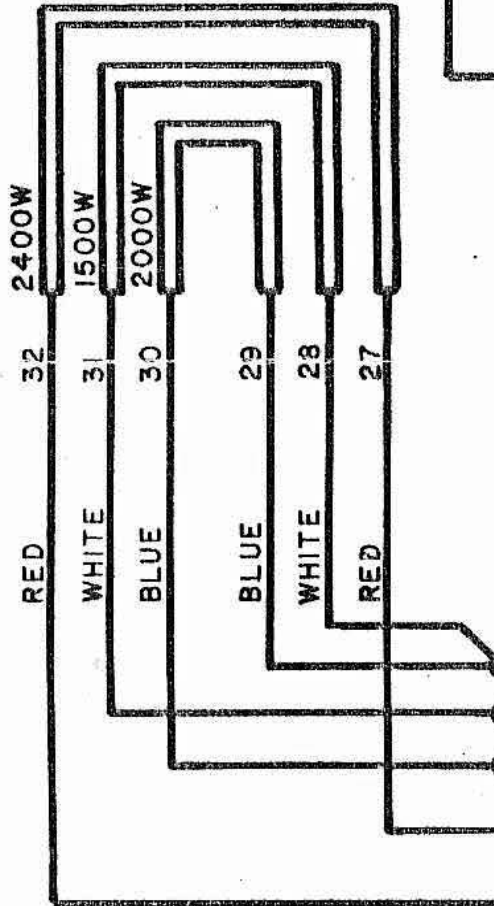
| QTY | ITEM | PART NUMBER | DESCRIPTION/MATERIAL |
|---|-------|-------------|----------------------------|
| LANG MANUFACTURING | | | |
| DR:MLS | DATE: | 5-1-02 | TITLE: ELECTRIC PIZZA OVEN |
| CK: | DATE: | 5-1-02 | 208-240 VOLTS AC |
| <small>TOLERANCES UNLESS OTHERWISE SPECIFIED: FRACTIONS .X = .015 .X = .015 DECIMALS .XX = .015 .XX = .015 DIMENSIONS OVER DIMENSIONS UNLESS OTHERWISE SPECIFIED</small> | | | |
| SCALE: | 1 | | |
| NEXT HIGH-ER ASSY. | | | SHEET |
| DRAWING NUMBER | | | REV |
| 61112-04 | | | B |



BOTTOM HEATING ELEMENTS



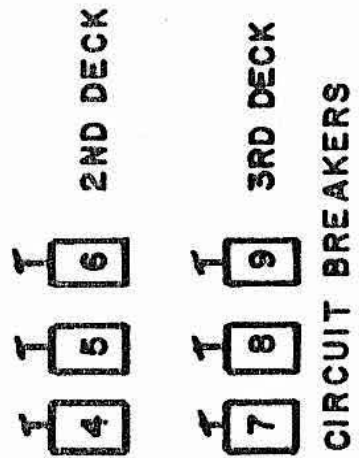
TOP HEATING ELEMENTS



| SERVICE CONNECTION | | | |
|--------------------|-------------|-------|-------|
| MODEL | THREE PHASE | | |
| | L1 | L2 | L3 |
| PPP-1 | 1 | 2 | 3 |
| PPP-2 | 1,6 | 2,4 | 3,5 |
| PPP-3 | 1,6,8 | 2,4,9 | 3,5,7 |

| LOADING | | | | |
|---------|----------------|-------|-------|------------|
| MODEL | K.W. PER PHASE | | | TOTAL K.W. |
| | L1-L2 | L2-L3 | L3-L1 | |
| PPP-1 | 6.0 | 0.0 | 6.1 | 12.1 |
| PPP-2 | 12.1 | 6.0 | 6.1 | 24.2 |
| PPP-3 | 12.1 | 12.1 | 12.1 | 36.3 |

| AMPS PER LINE | | | |
|---------------|-----------------------|------|------|
| MODEL | THREE PHASE 480 VOLTS | | |
| | L1 | L2 | L3 |
| PPP-1 | 21.8 | 12.5 | 12.7 |
| PPP-2 | 32.8 | 32.7 | 21.8 |
| PPP-3 | 43.7 | 43.7 | 43.7 |



| | | |
|----------------------------|---------------|----------|
| RF | QTY. | MATERIAL |
| NO. 10-2-82 | DATE | REVISION |
| A | DR MW 6-14-82 | OWG. NO. |
| | CK RW 6-14-82 | NO. |
| TITLE | | REV. NO. |
| LANG MFG. CO. REDMOND, WA. | | A |
| ELECTRIC PIZZA OVEN | | |
| 480 VOLTS AC | | |
| 61112-05 | | |

STAR INTERNATIONAL HOLDINGS INC. COMPANY
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