

Lang

**Installation
Operation
Maintenance**

Model: GCCO-C



INSTALLATION INSTRUCTIONS

IMPORTANT IMPORTANT IMPORTANT

Post in a prominent location, a set of instructions to be followed in the event the user smell gas.
Obtain these instructions from your local gas supplier.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other gas appliance.

In the event a gas odor is detected, shut down units at the main shut-off valve and contact the local gas company or supplier for service.

Installation, startup and adjustments of this appliance should be accomplished by personnel qualified to install gas equipment.

Retain this manual for future reference.

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INSTALLATION

RECEIVING THE OVEN

Upon receipt of the appliance, 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, 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.

Uncrate the appliance 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.

DATA PLATE INFORMATION

A data plate is located inside the control compartment above the control. Look through the perforated opening above the control panel and to the left to view the data plate. A flashlight may be helpful.

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.

VENTILATION AND CLEARANCES

Standard minimum clearance from **combustible** construction is as follows:

- 2 inches from sides
- 4 inches from back
- 6 inches 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 3 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.

LEGS

Legs are available for both the single and double deck installations. Single deck installations require a 27 inch leg. Double deck installations require a 6 inch leg or caster.

To install the 27 inch legs, place cardboard on the floor and gently tip the oven onto its back. Fasten two legs to the oven's front corners using the four 5/16 diameter bolts provided in the leg kit. Lift the oven onto the front legs and block the back of the oven 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 and remove the leg set to support the oven center and install it on the last rear corner.

To install the 6 inch legs or casters, attach the leg/caster to the supports supplied with the oven (located inside the oven cavity in a box labeled Leg Pads). Follow the instructions in the Leg Pad box to attach the pad to the oven.

The adjustable feet on the bottom of each leg may be screwed in or out as necessary to level the oven.

A spirit level, placed on an oven rack, will assist in leveling the oven.

STACKING THE OVENS

Remove all of the *plug buttons* from the top of the **lower oven**.

Remove the *stacking kit* from the oven compartment.

Tip the **top oven** backwards and install two 3/8 diameter Allen 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 Allen Head bolts with the heads of the bolts pointing away from the oven.

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

FLU EXTENSION

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 CONNECTION

DANGER
AS WITH ANY GAS APPLIANCE INSTALLED ON CASTERS, ANY LANG GAS GRIDDLE, GAS CLAMSHELL®, OR GAS CONVECTION OVEN ON CASTERS MUST BE INSTALLED WITH THE FOLLOWING:
A CONNECTOR THAT COMPLIES WITH THE STANDARD FOR CONNECTORS FOR MOVABLE GAS APPLIANCES, ANSI Z21.69 LATEST EDITION.
AND
A QUICK DISCONNECT THAT COMPLIES WITH THE STANDARD FOR QUICK DISCONNECT DEVICES FOR USE WITH GAS FUEL, ANSI Z21.41 LATEST EDITION.
AND
A TETHER OR OTHER MEANS TO LIMIT APPLIANCE MOVEMENT WITHOUT RELIANCE ON THE GAS SUPPLY PIPING. SECURELY ATTACH THE TETHER TO THE EYEBOLT PROVIDED AT THE REAR OF THE APPLIANCE.
FAILURE TO INSTALL THESE PARTS CAN LEAD TO LEAKAGE OF GAS AND RESULTING FIRE, EXPLOSION, PERSONAL INJURY AND DEATH.

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.

A 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, adjust 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 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 PSIG (3.45 kPa) 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 (3.45 kPa).

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

WARNING
DO NOT USE AN OPEN FLAME TO TEST FOR GAS LEAKS.

ELECTRICAL CONNECTION

WARNING
ELECTRICAL GROUNDING INSTRUCTIONS

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.

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.

INITIAL START UP

WARNING

PRIOR TO STARTING THIS APPLIANCE, THE MAIN GAS VALVE MUST BE OFF FOR AT LEAST FIVE MINUTES.

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.

GENERAL

Convection ovens constantly circulate air over and around the product. This strips away the thin layer of moisture and cool air from the product allowing heat energy 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 evenly the oven will be bake.

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 the bake 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, shorten the cooking time.

Load each shelf evenly. Spaces should be maintained equally between the pan and the oven walls, front, and back.

For best baking results during random loading, load the oven from the top to the bottom.

CONTROL PANEL

The control panel consist of the follow items:

LIGHT SWITCH	Turns the oven interior lights On and Off.
POWER SWITCH	Turns the oven On and Off.
STATUS SCREEN	Displays the oven status (EntEr , REAdy , DonE etc.) and is the count down timer.
TIER LIGHTS	Displays the "Tier" that the program is running, mainly used during programming.
PRODUCT BUTTONS	Numbered 1 to 0, these buttons contain the programs that, when pressed, will start the product program.
SHELF BUTTONS	Labeled A to E, these buttons indicate which shelf the product is placed on, "A" being the top shelf.
"MAN PROG"	Abbreviation for Manual Program, this button allows the operator to enter a one-time-only time and temperature. The button does not require that a programming code be entered. The Manual Program is lost once the oven is turned off.
"TEMP"	When pressed, this button will change the display to show the current operating temperature of the oven.
"READ/CLEAR"	Pressing this button twice then pressing a Product Button instructs the oven to "read back", on the display, the times and temperatures for that product button. It will also switch the oven from a running program to "EntEr" when pressed and held until "88888" appears in the display.

- MANUAL BACK UP** This a toggle switch located below the control panel, behind the louvered access door. In the event of a computer failure, this switch takes control of the oven away from the computer and directs the temperature control to a mechanical thermostat located next to the switch.
- BACK-UP THERMOSTAT** Activated when the Manual Back-up switch is set to On. This thermostat controls the oven temperature in the event of a computer failure.
- BACK-UP STEAM** Installed on Steam Injected models only and activated when in the Manual Back-up mode. This switch allows the operator to manually inject steam into the oven cavity.

STATUS SCREEN

The Status Screen informs the operator of the ovens current operating condition.

It can be used, during the baking cycle, as a countdown timer, shelf in use, or internal oven temperature display (See separate Programming Instructions).

The Status Screen informs the operator when the oven is ready to bake or if the oven temperature is above or below the programmed temperature.

Below is a list of display terms and their definitions.

- "EntEr"** The oven is energized and ready for an operator command.
- "PrEHt"** Stands for PREHEAT. A product button has been selected and the oven is heating to the programmed temperature.
- "COOL"** A product change has been made and the oven's internal temperature is below the new product.
- "HOt"** A product change has been made and the oven's internal temperature is above the programmed temperature of the new product.
- "SHELF"** A product selection has been made after the oven has preheated and the computer is asking which shelf the product is placed on.
- "HELP"** There is a fault in the control system. The computer will not operate until service is performed.
- "COnt"** Stands for Continuous. When this is displayed, the oven has been programmed without a cooking time being entered. The oven will operate continuously at the programmed temperature.
- "ErrOr"** An entry has been made during programming which is outside the parameters of the computer.

TYPICAL OPERATION

Once the Product Buttons are programmed, all of the oven's operation is controlled by the computer.

To select a product, simply press the programmed Product Button which is labeled for the product you wish to cook.

Once a Product Button is selected, the oven will preheat to the preprogrammed temperature.

The control will not allow the operator to select a shelf until the oven has reached its programmed temperature.

Once the programmed temperature is reached the Status Screen will display **"REAdY"** and the beeper will sound briefly.

Only the Product Buttons which are programmed at the same temperature as the oven will now be activated (the button lamp will flash).

To cook, place the product into the oven cavity and shut the oven doors. Press the Product Button which is labeled for that product.

The Status Screen will then display "**SHELF**". Press the Shelf Button(s) that match the shelf position(s) the product was placed on ("A" equals the top shelf, "E" equals the bottom shelf).

If the product program is a "Multiple Tiered" program, the operator has only one opportunity to enter a product and shelf selection. The computer will not allow a second selection during the cooking cycle (see separate Programming instructions).

When the product is done the Status Screen will display "**DOnE**", the beeper will sound, and a shelf button lamp will flash, indicating which product has finished baking.

Pressing the flashing Shelf Button will turn Off the beeper and allow the oven to continue baking or go to Stand-by with the Status Screen displaying "**rEAdY**".

If you wish to change to a product which is programmed at a different temperature you must first press and hold the **READ/CLEAR** button until "**8888**" is displayed in the Status Screen. Release the **READ/CLEAR** button and the Status Screen will display "**EntEr**" and the computer will allow selection of a new product.

When a product, which is programmed at a different temperature is selected, the Status Screen will display "**HOt**" or "**COLd**" until the oven has reached the programmed temperature. The computer will not allow a shelf selection until the Status Screen displays "**rEAdY**".

Once the oven reaches the programmed temperature the beeper will sound briefly and the Status Screen will display "**rEAdY**".

When the Status Screen displays "**rEAdY**" any Product Button which is programmed at the same temperature will also flash.

When a Product Button is selected that button will remain On steady indicating which product is being baked.

To check the remaining cook time of a product that is baking, press the corresponding Shelf Button. The Status Screen will display the remaining time in the cooking cycle.

MANUAL BACK-UP

The button labeled **MAN PROG** is the Manual Programming button.

The **MAN PROG** button allows the operator to create a simple program for one time products.

The program will be erased when the oven is turned off or the **READ/CLEAR** Button is pressed and held until "**8888**" appears in the Status Screen.

The **MAN PROG** button is active only when the Status Screen displays "**EntEr**".

To operate the Manual Programming feature press the **MAN PROG** button.

The Status Screen will display "**000F**".

Select the desired temperature, using the Product Buttons **0** through **9**, between 100 and 450 degrees.

Once a temperature is entered the Status Screen will display "**0:00:00**". The control is asking for a cooking time.

Enter the desired cooking time, using the Product Buttons **0** through **9**, in hours/minutes/seconds to a maximum of 9:59:59.

OPTION: If the program does not require a time be entered, press the flashing **E** button when the Status Screen displays "**0:00:00**". The oven will run continuously at the programmed temperature with the Status Screen displaying "**COnT**".

No other buttons will be activated until the oven has reached the programmed temperature.

Once the oven has reached the programmed temperature the Status Screen will display "**rEAdY**", the beeper will sound briefly and all Product Buttons which are programmed at the same temperature will also flash.

To run the manual program load the product to be baked. Press the **MAN PROG** Button and the Shelf Button which corresponds to where the product is loaded in the oven ("A" equals the top shelf "E" equals the bottom shelf).

When the product is finished baking the beeper will sound continuously, the Status Screen will display "**dOnE**", and a Shelf Button will flash indicating which shelf is to be removed from the oven.

Press the flashing Shelf Button to turn Off the beeper.

To erase a Manual Program press and hold the **READ/CLEAR** Button until the Status Screen displays "88888" then release.

TEMPERATURE RECALL BUTTON

When pressed, the **TEMP** Button will display, in the Status Screen, the actual oven temperature.

READ/CLEAR BUTTON

The **READ/CLEAR** Button will change the oven from a running program to "EntEr", allowing the operator to select a product which is programmed at a different temperature.

To change from any Status Screen display to "EntEr" push and hold the **READ/CLEAR** Button until "88888" appears in the Status Screen then release the button. The Status Screen will display "EntEr" and the control is ready to accept a new operator command.

The **READ/CLEAR** Button can also be used to "read" an existing program.

To read an existing program, press the **READ/CLEAR** Button twice and then press the Product Button to be read.

The Status Screen will scroll through the product program parameters (temperature, time etc.).

Always start the "read" sequence with the Status Screen displaying "EntEr".

MANUAL BACK-UP

Should the computer control system develop a fault causing it not to function the Manual Back-up Switch, when energized, will bypass the computer and change the oven control to a mechanical thermostat. This will allow the oven to continue operating until service can be performed on the computer.

The Manual Back-up can also be used until the computer is programmed.

The switch for the Manual Back-up is located behind the louvered door, below the control panel.

When the Back-up switch in the On (up) position the oven temperature is controlled by a mechanical thermostat located next to the switch.

Rotate the thermostat knob clockwise until the desired temperature appears at the top of the knob.

When in the Manual Back-up mode, the computer will turn completely off and will not time any products.

If service is required on the Lang computer, refer to the Lang Authorized Service Agency Directory for the nearest repair agency.

MAINTENANCE

CLEANING

Always start with a cold oven.

The porcelain or stainless interiors can easily be cleaned using most domestic or commercial oven cleaners.

Follow the manufacturer's instructions when using any cleaner.

Care should be taken to prevent caustic cleaning compounds from coming in contact with the blower wheel or the aluminized steel panel located directly behind the fan baffle.

The oven racks and rack slides may be cleaned by removing them from the oven and soaking them in a solution of ammonia and water.

The stainless steel door liners and oven front should normally be cleaned with a soap and water solution.

The painted surfaces should also be cleaned with a mild soap and water solution.

Discoloration or heat tint may be removed with any of the following cleaners: Penny Brite®, Copper Brite®, Du-Bois Temp®, or Past Nu-Steel®.

Always apply these cleaners when the oven is cold and rub in the direction of the metal's grain.

DOOR CHAIN ADJUSTMENT

WARNING

DISCONNECT THE OVEN FROM POWER

The door chain assembly is located directly beneath the oven doors, inside the lower trim piece.

To reach the door chain assembly remove the screw and two bolts holding the bottom trim piece in place.

Pull the trim piece forward, off of the oven.

Adjustment to the door chain assembly is made by loosening the lock nut on the turnbuckle then turning the turnbuckle until the door chain is tight and the right hand door closes just ahead of the left hand door.

Spray the door chain assembly with a rust preventor such as WD-40®.

SERVICE

WARNING

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 206-881-7569 FOR THE SERVICE STATION NEAREST YOU.

CALIBRATION

The Lang Computerized Control is electronically calibrated. Calibration of the control is not necessary nor is it available.

CONTROL PANEL REMOVAL

WARNING

DISCONNECT THE OVEN FROM POWER

Remove the two sheet metal screws going vertically into the top of the control panel.

Open the oven doors and remove the 2 bolts holding the lower trim piece in place.

Remove the one sheet metal screw holding the bottom of the control panel to the lower trim piece.

Remove the lower trim piece from the oven.

Remove the one sheet metal screw from the lower right corner of the control panel behind the trim piece.

Grasp the control panel assembly and gently pull it forward on its slide until access is gained to the control components.

Take care when sliding the control assembly in or out so as not to snag any wires or kink the manual thermostat capillary tube.

Reverse the above procedure for installation.

MOTOR REMOVAL

WARNING

DISCONNECT THE OVEN FROM POWER.

Remove the oven racks and rack slides from the oven cavity.

Remove the four thumb screws located at the corners of the fan baffle. Remove the fan baffle from the oven.

Remove the eight 1/4 - 20 bolts from the motor plate located behind the blower wheel.

Grasp the motor plate and slide the entire motor assembly into the oven compartment.

Remove the wires from the motor and safety thermostat. Be sure to mark the wires for proper replacement.

IMPORTANT NOTE:

Before removing the blower wheel from the motor shaft measure the distance from the motor plate to the back of the blower wheel. Fan spacing is critical to the proper operation of the oven.

Loosen the set screws holding the fan to the motor shaft.

Using a three finger wheel puller, grasp the puller ring on the blower wheel hub and tighten the puller until the blower comes off of the motor shaft.

Remove the four 5/16 bolts holding the motor to the motor mount.

Reverse the above procedure for replacement.

IMPORTANT NOTE

When replacing the blower wheel onto the motor shaft adjust the motor so the blower spins straight with the motor plate before tightening the motor to the motor mount.

SAFETY THERMOSTAT REMOVAL

WARNING

DISCONNECT THE OVEN FROM POWER

Remove the oven racks and rack slides from the oven cavity.

Remove the four thumb screws located at the corners of the fan baffle. Remove the fan baffle from the oven.

Remove the eight 1/4 - 20 bolts from the motor plate located behind the blower wheel.

Grasp the motor plate and slide the entire motor assembly into the oven compartment.

The safety thermostat is bolted to the back side of the motor plate next to the blower motor.

Remove the screws holding the safety thermostat bracket to the motor plate.

Remove the safety thermostat bracket from the motor plate.

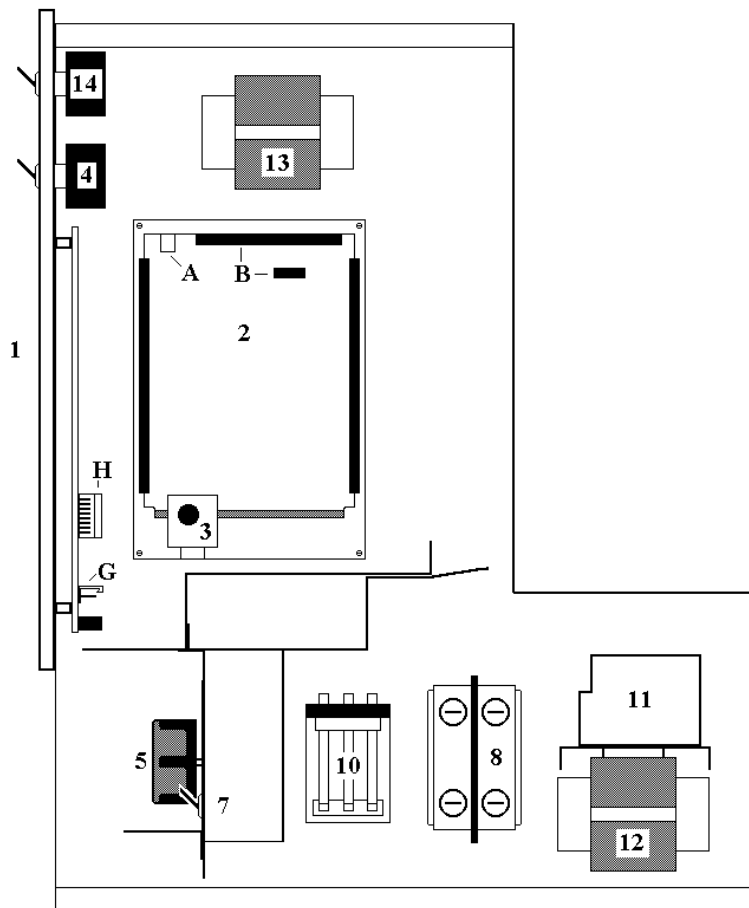
Remove the screws holding the safety thermostat to the bracket.

Remove the safety thermostat from the bracket.

Reverse the above procedure for replacement.

CONTROL PANEL LAYOUT

ITEM NO.	DESCRIPTION	ITEM NO.	DESCRIPTION
1	Touch Control Panel G - Temperature Sensor Connection H - Output to Contactors	7	Manual Back-up Switch
2	Microprocessor A - 12 Volt Supply B - Ribbon Connections	8	Motor Contactor
3	Beeper Board	10	Manual Back-up Relay
4	Power Switch	11	Terminal Block
5	Manual Back-up Thermostat	12	24 Volt Transformer
		13	12 Volt Transformer
		14	Light Switch



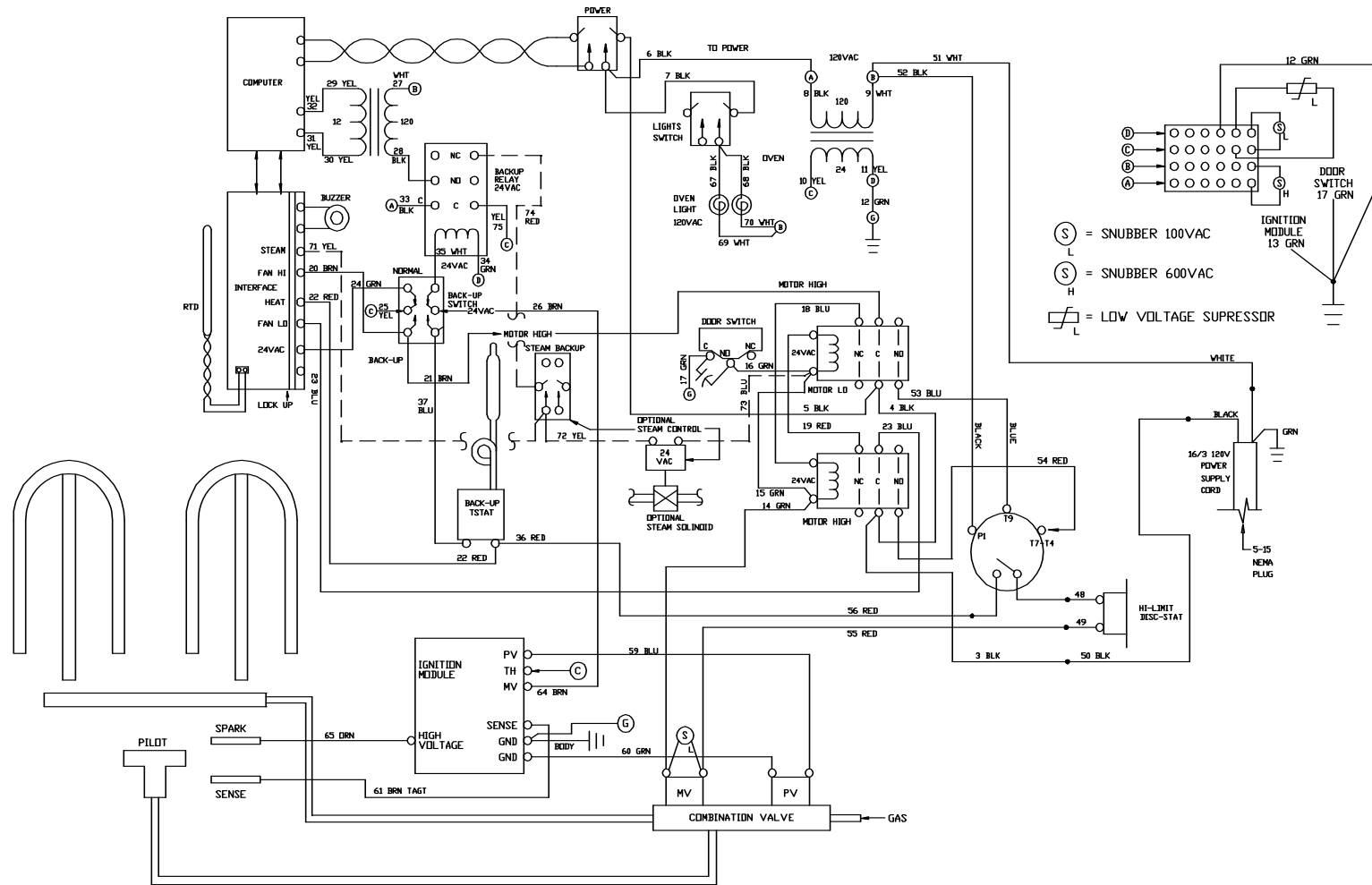
PARTS LIST

JANUARY 19, 2013

GCCO-C

Bulb Socket, Oven Light	31602-04
Bulb, Oven Lamp	31603-09
Burner, Main Flame	GCCO-257-W1
Burner, Pilot Flame	80201-14
Circuit Board Assembly, Buzzer	40102-10
Circuit Board Assembly (Replaces 40102-08, 40102-20, 40102-11, & 40102-44)	40102-59
Contactor, 2 Pole	30701-02
Contactor, 2 Pole, 2 Speed Motor	30701-05
Fan, Convection Blower	71500-05
Handle, Oven Door	70603-15
Knob, Manual Back-up Thermostat	70701-19
Motor, Convection Blower	PS-30200-35
Orifice, Main, Natural Gas	80400-13
Orifice, Main, Propane	80400-14
Orifice, Pilot, Natural Gas	80401-10
Orifice, Pilot, Propane	80401-05
Rack Slide	50200-32
Rack, Oven	50200-59
Relay, Manual Back-up	30600-04
Sensor, Oven Temperature	41100-08
Sensor, Pilot Flame	41100-07
Spark Module, Pilot Flame	80300-08
Switch, Micro, Oven Door	30301-02
Switch, Toggle, Power On Off	30303-08
Switch, Toggle, Oven Lights, Manual Steam	30303-07
Switch, Toggle, Manual Back-up	30303-06
Thermostat, Hi Limit Safety	30401-09
Thermostat, Manual Back-up	30402-27
Transformer, 120-12 VAC	31400-21
Transformer, 120/24 VAC	31400-07
Valve, Combination Gas and Regulator	80505-10
Window, Oven Door	71301-04

GCCO-C WIRING DIAGRAM



WARRANTY

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.