

RANGE BUYING GUIDE



RANGE TOP OPTIONS



INDUCTION

Induction Top is exclusive to Lang! This Range Top is the definition of efficiency and safety. 8" diameter 2.6kW induction burners beneath a durable 6mm tempered glass top provide up to 95% cooking efficiency and instant heat to induction pots and pans



FRENCH TOP

The French Top features independently controlled, high power 3.6kW elements inside a sealed 8" diameter casing



HOT TOP

Hot Top features 12" wide x 24" deep x 3/4" thick cast iron hot plate grates with a milled surface.
These heavy duty plates are each controlled by one 850°F -range thermostat



GRIDDLE TOP

Griddle plates may be 1/2" or 1" thick, depending on model, and between 24" and 60" wide, depending on range size. Griddles have a 4" splash and are controlled by one 450°F thermostat every 12'

OVEN BASE OPTIONS

STANDARD OVEN

- Oven control features one thermostat with independent top and bottom heat controls
- 150-550°F oven thermostat
- One heavy-duty chrome plated wire rack per oven

CONVECTION OVEN

- Solid state oven temperature control [per burner] accurate to +/- 4°F
- 150-450°F oven operating temperature range (30" ovens)
- Five chrome plated oven racks provided
- Nine position oven rack slide supports 36" ovens
- 3 chrome plated oven racks provided
- Six position oven rack slide supports
- Convection oven base accommodates six (6) full size pans





For information about MARINE RANGES

LANG MARINE PRICE LIST

langworld.com/marine-price-list