



Job _____ Item No. _____

Lang® Strato Series Full-Size Gas Convection Ovens

□GCOF-AP1 □GCOF-T1 □GCOF-AP2 □GCOF-T2



GCOF-AP2

DESCRIPTION

The GCOF convection ovens are the workhorses of Lang's convection oven line. For over 20 years these heavy-duty, reliable ovens have stood the test of time in the most demanding foodservice operations. Simultaneously opening doors with double paned windows, pulse and two-speed fan. The perfect bake every time.

SPECIFICATIONS

Convection Oven shall be a LANG Manufacturing Model GCOF-___ with [AP=solid state] or [T=snap action analog] Control Package, a 55,000 BTU/hr. gas heated 5-pan full-size unit, with: simultaneous-opening heavy duty doors; all stainless steel exterior and porcelainized steel cooking compartment; powerful rear mounted blower with two speed motor and pulse control; compartment inspection lights and five pan racks standard; plus a lifetime warranty on doors.

WARRANTY

These units come with a two [2] year warranty for parts and labor & limited lifetime warranty on oven doors.

FEATURES

- Solid state temperature control accurate to $\pm 4^{\circ}\text{F}$
- 150 to 450°F operating temperature range
- Powerful 55,000 BTU/hr gas burner system
- Simple knob-set time and temperature controls
- 1-hour timer with non-stop buzzer
- Two speed pulse-fan and HIGH-LOW speed fan switches
- Heavy duty 430 Series stainless steel exterior
- Extra deep cooking compartments are porcelainized steel
- Heavy duty, simultaneously-opening compartment doors, with large double pane tempered glass windows
- Door interlock switch cuts power to fan
- Fully enclosed oven back
- 2" insulation on six sides of cooking compartments
- Powerful blower centered in back of each compartment
- 7-position pan slides with five chrome plated wire racks provided, per oven
- 6" adjustable legs

OPTIONS & ACCESSORIES

- Direct Vent Connector [GCOF-DVC]
- Flue Extension [GCOF-FLU-EXT]
- 6-In Casters Qty (4) (2) Rigid, (2) Swivel w/Brake [GCOF-C6]
- 6-in Legs, Qty (4) [LK-6]
- 6-in Flanged Legs, Qty (4) [LK-6F]

PAN CAPACITY GUIDE

PAN TYPE	RACK POSITIONS	OPTIMUM
18" X 26" Full-Sheet*	7 PER DECK	5
12" X 20" Hotel***	-	10
*Loaded lengthwise or sideways		
***2-1/2" deep pans		

CERTIFICATIONS



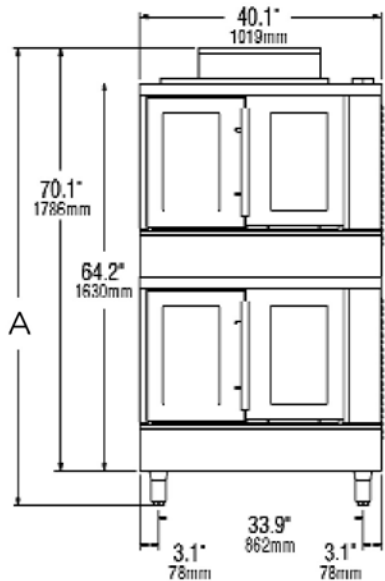
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Printed in the U.S.A. • 2M-ZZxxx • Rev - • 6.2017
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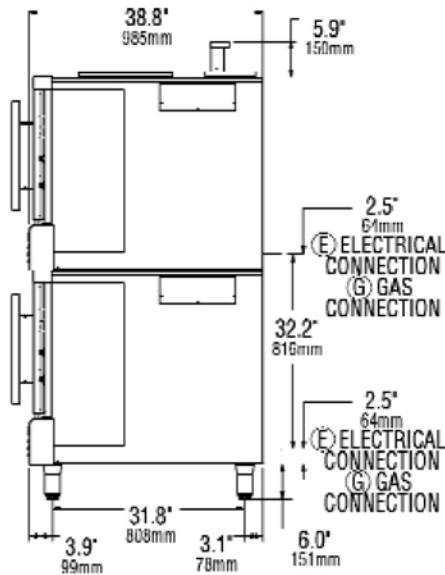


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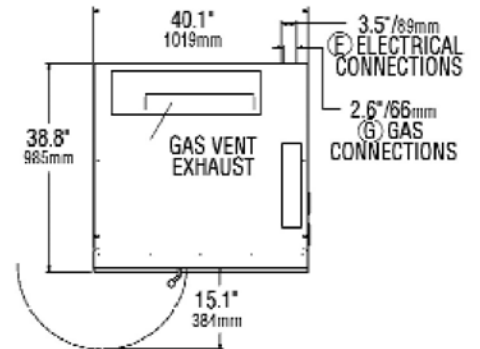
□GCOF-AP1 □GCOF-T1 □GCOF-AP2 □GCOF-T2



[Front View/Elevation]



[Right Side View]



[Top View/Plan]

INSTALLATION REQUIREMENTS: (E) Two 120V 1-Phase, 50/60 Hz electrical connections [Cords & Plugs supplied]

- (C) Specify: natural gas or propane gas: via two 1/2" NPT connections
- Direct vent connector option required for venting through ducts
- Gas pressure regulator provided [All connections from rear. See above]

CLEARANCES: Sides: 6", Back: 6", Bottom: 6"

MODEL	HEIGHT [A] in. (mm)	WIDTH in. (mm)	DEPTH in. (mm)	VOLTAGE 60Hz	PHASE	kW	AMPS	BTU/HR	APPROX. WEIGHT SHIPPING	APPROX. WEIGHT INSTALLED
GCOF-AP1/T1	32.2 (818)	40.1 (1,019)	38.8 (985)	120V	1Ø	0.5	7.1	55,000	500 lb. (227 kg)	460 lb. (209 kg)
GCOF-AP2/T2	76.1 (1,937) ¹	40.1 (1,019)	38.8 (985)			1.0			1,025 lb. (466 kg)	945 lb. (430 kg)

¹Double-stacked Height [in.] represents oven with standard legs

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



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 Please refer to the owner's manual for information regarding installation or use.