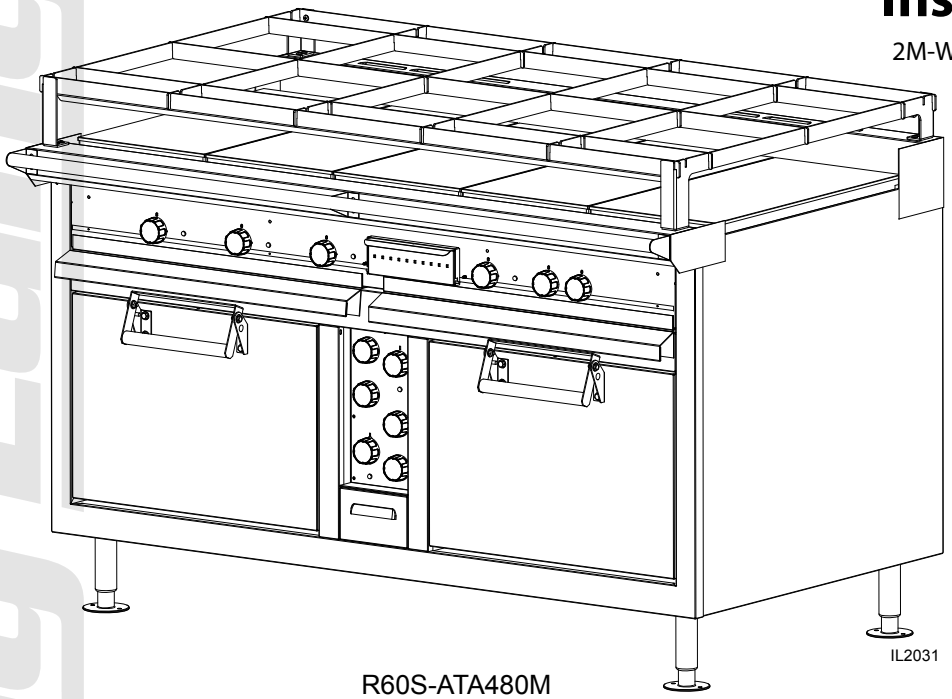
STANDARD BAKE OVEN RANGE

Commercial / Marine

R60S-ATA, R60S-ATB, R60S-ATC
R60S-ATD, R60S-ATE, R60S-ATF
R60S-ATG, R60S-ATH, R60S-ATI
R60S-ATJ

Installation and Operation Instructions

2M-W822 Rev. E 10/01/15



IL2031

R60S-ATA480M

SAFETY SYMBOL



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

FOR YOUR SAFTEY

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

The installation of the Appliance must conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE OR CAN/CGA-B149.2 PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE.

POST IN PROMINENT LOCATION

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER. AS A MINIMUM, TURN OFF THE GAS AND CALL YOUR GAS COMPANY AND YOUR AUTHORIZED SERVICE AGENT. EVACUATE ALL PERSONNEL FROM THE AREA.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATION & MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

WARNING



RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN



WARNING, TO REDUCE THE RISK OF ELECTRICAL SHOCK, DO NOT REMOVE CONTROL PANEL. NO USER-SERVICABLE PARTS INSIDE.
REPAIRS SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

NOTICE

Using any part other than genuine Lang factory supplied parts relieves the manufacturer of all liability.

Lang reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Lang 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.

MAINTENANCE AND REPAIRS

Contact your local dealer for service or required maintenance. Please record the model number, serial number, voltage and purchase & Installation Information in the area below and have it ready when you call to ensure a faster service.

Model No.: _____ Purchased From: _____

Serial No.: _____ Location: _____

Voltage: _____ Purchase Date: _____

1-Phase or 3 Phase: _____ Installed Date: _____



PROBLEMS, QUESTIONS or CONCERNS

Before you proceed consult you authorized Lang service agent directory
or
Call the Lang Technical Service Department at 314-678-6315.

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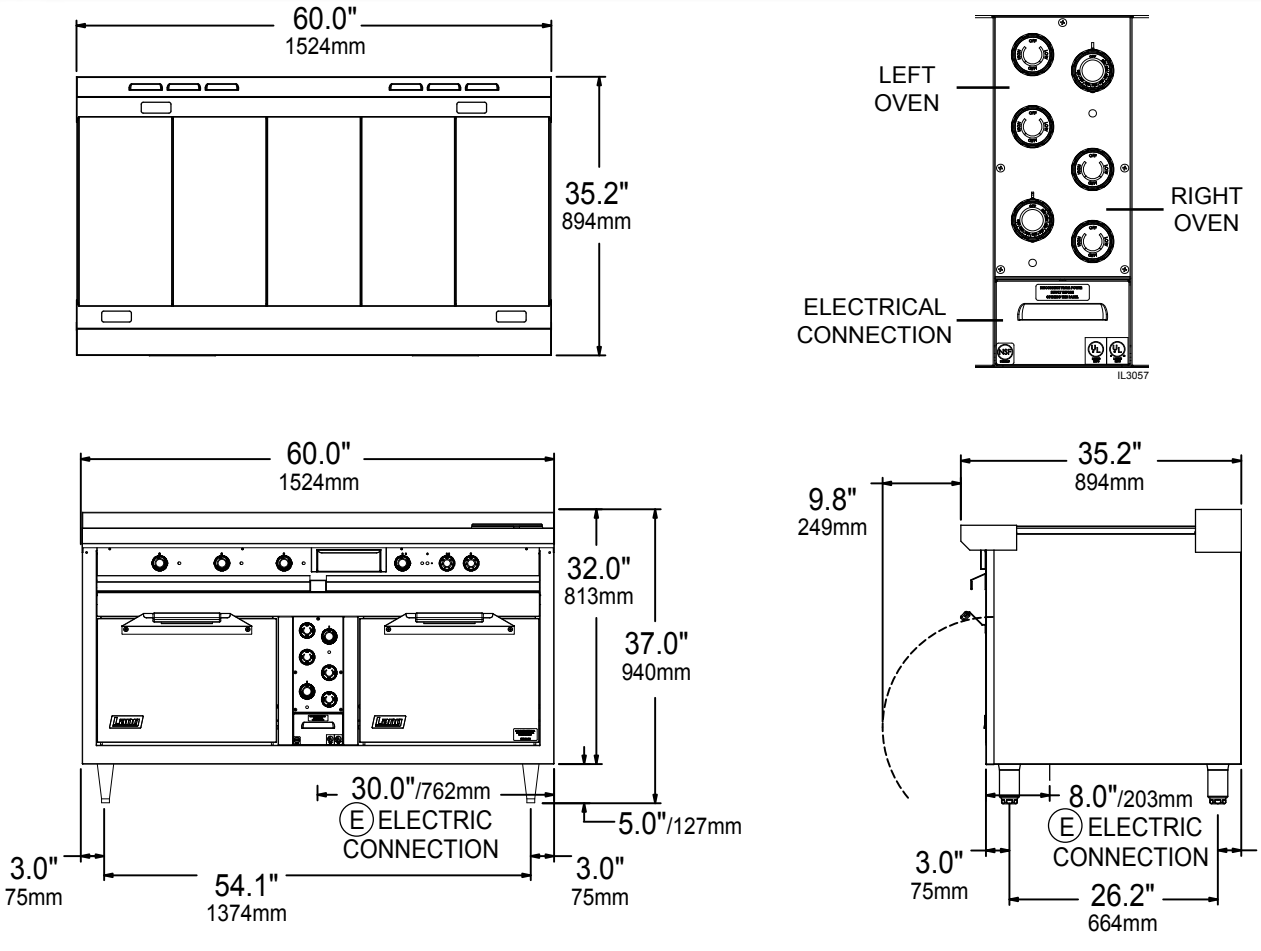
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NOTICE **Service on this or any other Lang appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory. You can call our toll free number 314-678-6315 or visit our website www.langworld.com for the service agent nearest you.**

Equipment Description



SPECIFICATIONS					
Model	**Height x Width x Depth** (not including legs)	**Clearance from Combustible Surface**	**Weight**		**Freight Class**
			Actual	**Shipping**	
R60S	32” x 60” x 35.2” 813mm x 1524mm x 894mm	Sides: 4” (100mm) Back: 4” (100mm)	685-1090* lbs. 310-494* kg	735-1140* lbs 333-517* kg	85
R60S Marine	40.9” x 60” 37.8” 1039mm x 1524mm x 959mm	Sides: 4” (100mm) Back: 4” (100mm)	685-1090* lbs. 310-494* kg	735-1140* lbs 333-517* kg	85

ELECTRICAL SPECIFICATIONS				
Model	Volts AC - Hz	Total kW	Amps	
			Three Phase	Single Phase
R60S	208V - 50/60	37.0	108.3	177.9
	240V - 50/60	37.0	93.9	154.2
	440V - 50/60	31.1	43.0	N/A
	480V - 50/60	37.0	46.9	N/A

Exterior

The range dimensions are 30” (76.2cm) High, 35” (89.0cm) deep, and 60” (152.5cm) wide.
The sides, bottom, and rear wall are constructed stainless steel.
The range surface can come in 9 different configurations.

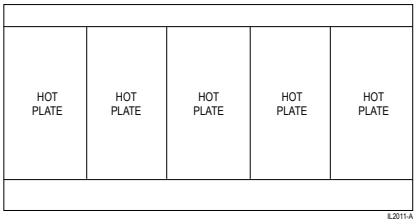
Controls

The R60S Series Range is available with various controls depending upon model number. A layout of each top configuration with its proper model number and a brief description of the controls is shown below. All R60S Ranges have two or the same type of standard bake oven, which has two 3- heat switches, one to control the top element and one to control the bottom element. In addition, the oven has a thermostat that controls the overall temperature of the oven

Cook-Top Configurations

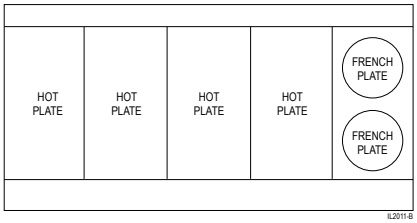
R60S-A

Five 12”x24” Hot tops controlled by five 850°F T-Stat



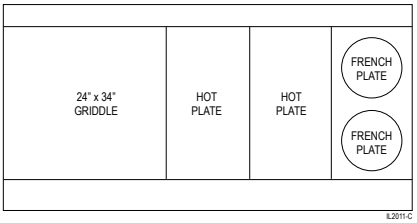
R60S-B

Four 12”x24” Hot tops controlled by four 850°F thermostats and two French plates controlled by two 6-heat switches



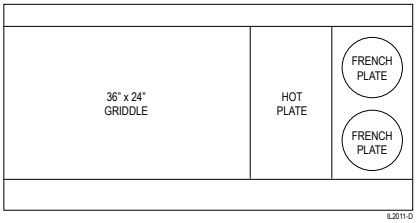
R60S-C

24”x24” Griddle controlled by two 450°F T-Stat, two Hot tops controlled by two 850°F thermostats, and two French plates controlled by two 6-heat switches.



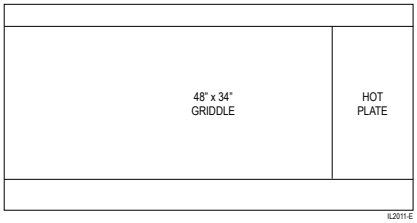
R60S-D

36”x24” Griddle controlled by three 450°F Stat,, 12”x24” Hot top controlled by one 850° Stat, and two French plates controlled by two 6-heat switches.



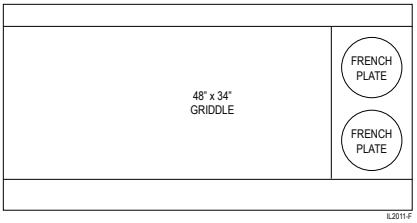
R60S-E

48”x24” Griddle controlled by four 450°F Stat,and one 12”x24” Hot top controlled by one 850°F Stat.



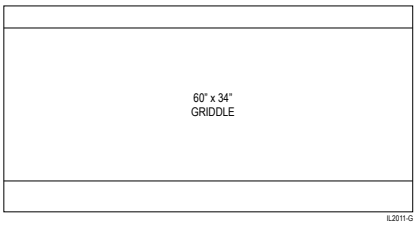
R60S-F

48”x24” Griddle controlled by four 450°F T-Stat, and two French plates controlled by two 6-heat switches.



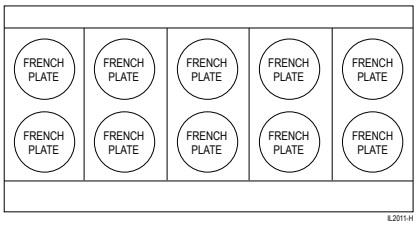
R60S-G

60”x24” Griddle controlled by four 450°F T-Stat.



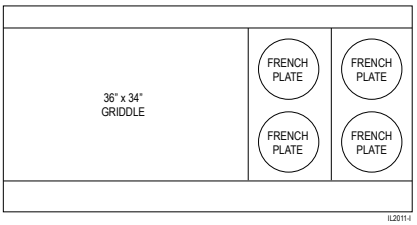
R60S-H

12 French plates controlled by twelve 6-heat switches.



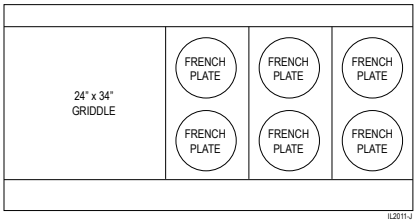
R60S-I

36”x24” Griddle controlled by four 450°F Stat,, and 4 French plates controlled by four 6-heat switches.



R60S-J

24”x24” Griddle controlled by two 450°F T-Stat, and six French plates controlled by six 6-heat switches.



Installation

Receiving the Range



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 Lang Manufacturing Company. File your claim with the carrier.

Location

Prior to un-crating, move the range 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 range 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

RANGE WEIGHS AROUND 900 LBS (408 kilograms). 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 RANGE WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE OVEN (900 LBS.).

CAUTION

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

Remove range from skid and place in intended location.

Installing the Legs

Legs or casters are available and must be specified upon ordering.

To install the 6-inch legs, remove the legs from the oven cavity. Using a floor jack, raise one end of the unit at a time, fasten the legs into the threaded holes provided. Low the completed side and repeat process on the opposite side.

To install the 6-inch casters, remove the casters from the oven cavity, Using a floor jack, raise one end of the unit at a time. Attach the casters to the adapter plates. Low the completed side and repeat process on the opposite side.

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. 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 right of range top controls and behind the circuit breaker door on oven. 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

All connections can be made through 1 3/4” hole in the bottom of the oven.

Connections should be made to the wires coming form the circuit breaker.

WARNING: **MAKE SURE THE MAIN POWER SUPPLY TO THE RANGE IS TURNED OFF AT THE SOURCE PRIOR TO CONNECTING POWER TO THE RANGE.**

The range can now be connected to power.

CAUTION: **BE SURE THE POWER SUPPLY VOLTAGE MATCHES THE VOLTAGE SPECIFIED ON THE NAMEPLATE LOCATED ON THE FRONT OF THE RANGE.**

Total kW Connection	Three Phase									Single Phase	
	208V			240V			480V			208V	240V
	L1	L2	L3	L1	L2	L3	L1	L2	L3	L1	L2
37.0	108.0	100.0	100.0	93.9	86.7	86.7	46.9	43.3	43.3	177.9	154.2

Power Supply	Terminal Block	Range Top
Single Phase	L1	1,3,5,7,9,
	L2	2,4,6,8,10
Three Phase	L1	1,4,7,10
	L2	2,5,8
	L3	3,6,9

Operation

Initial Heating

Prior to putting any range or 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 range, the ovens 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 degrees. Allow the range ovens to saturate until all vapor and condensation has been eliminated. For best operating results allow the range ovens 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.

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.

Seasoning the Griddle Surface

The cooking surface must be "seasoned" in order to eliminate product sticking during cooking. This applies to Ranges equipped with griddle surfaces ONLY.

To season, heat the griddle to 250°F (121°C). Once at 250°F (121°C), coat the cooking surface with non-salted vegetable oil. Allow the griddle to stand at 250°F (121°C) until the cooking surface looks dry then coat it again. Heat the griddle to 350°F (176°C) and repeat the procedure.

NOTICE: During the first few hours of operation you may notice a small amount of smoke coming off the unit, and a faint odor from the smoke. This is normal for a new unit and will disappear after the first few hours of use.

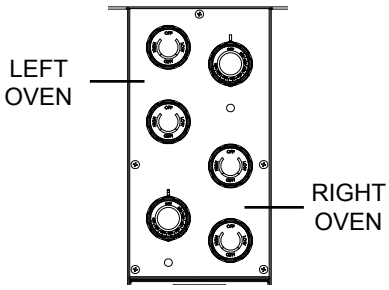
WARNING ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.

Ovens

The range ovens must be thoroughly, preheated before satisfactory baking can be done. The range ovens will not bake uniformly if not sufficiently preheated.

To compensate for temperature drop when loading the range ovens, set the thermostat up 50°F degrees over the desired temperature. Reset thermostat after the ovens is loaded.

The range ovens 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 ovens 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 as a guide in baking various classes of products:

General Class of Product	Average Range Temp.	Time (min.)	With Metal Switch Setting	
			Top	Bottom
Pies	375-425°F	35-60	Low	Medium
Rolls	375-400°F	15-30		High
Cake	350-400°F	20-45		
Pastries	325-375°F	8-20		
Bread	425-450°F	25-45		Medium
Roast Beef	300-325°F			High or Medium

Range Top

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

Hotplates

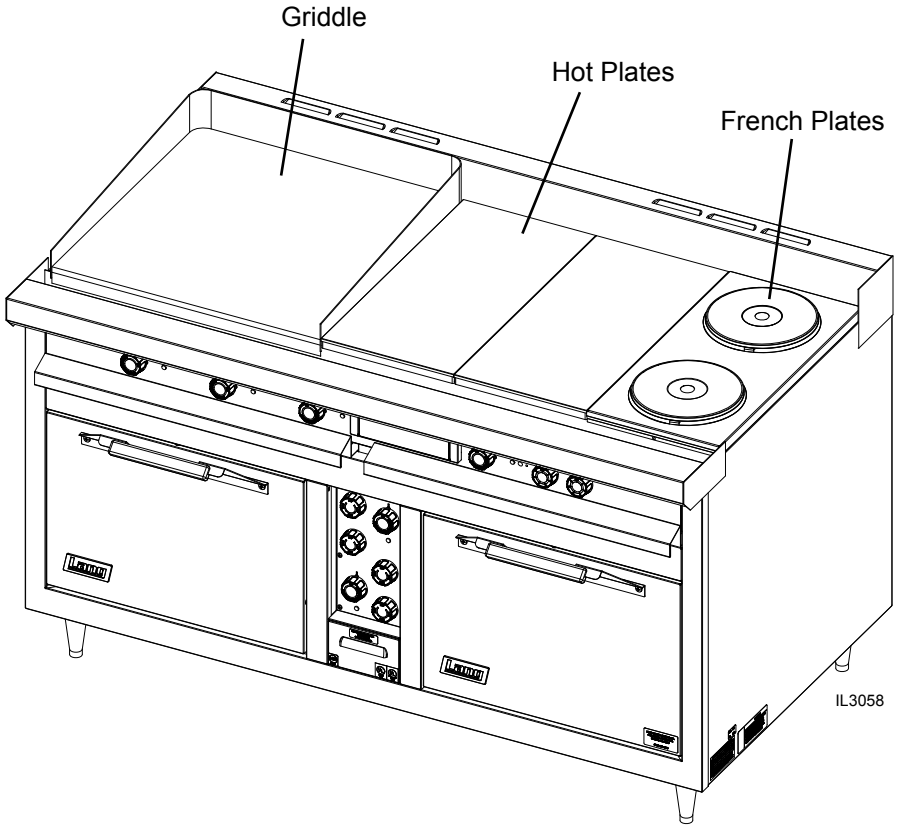
12” x 24” hot plate controlled by high temperature thermostats. Temperature ranges from 0°F-850°F. Recommended: Stock pots and heavy kettle work.

French Plates

Round French Plates, controlled by indicating type 6-heat switch. Temperature ranges from 0°F -750°F. Recommended: Light duty sauce pans and small stockpots. Not Recommended: Heavy stock pots, or heavy urns, or kettles.

Griddle

60” x 24” or 48” x 24” or 36” x 24” or 24” x 24” grill plates, controlled by thermostats. Temperature ranges from 0°F -450°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.



Cleaning

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.

Keep drip pans under range top plates clean.

Keep hotplate and griddle surfaces clean.

Outside of range and top should be kept clean.

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 **Oven cleaner used should be marked: “safe on aluminum”.**

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.

Calibration

Calibration Check

Place thermometer in the center of oven cavity.

Set thermostat to 350°F 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. (Add all six temperatures and divide by 6)

Calibration Adjustment

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.

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. Counter clockwise to increase and clockwise to decrease (1/8 of a turn will move the temperature 5-7°F in either direction).

Reinstall the oven knob and recheck the oven temperature.

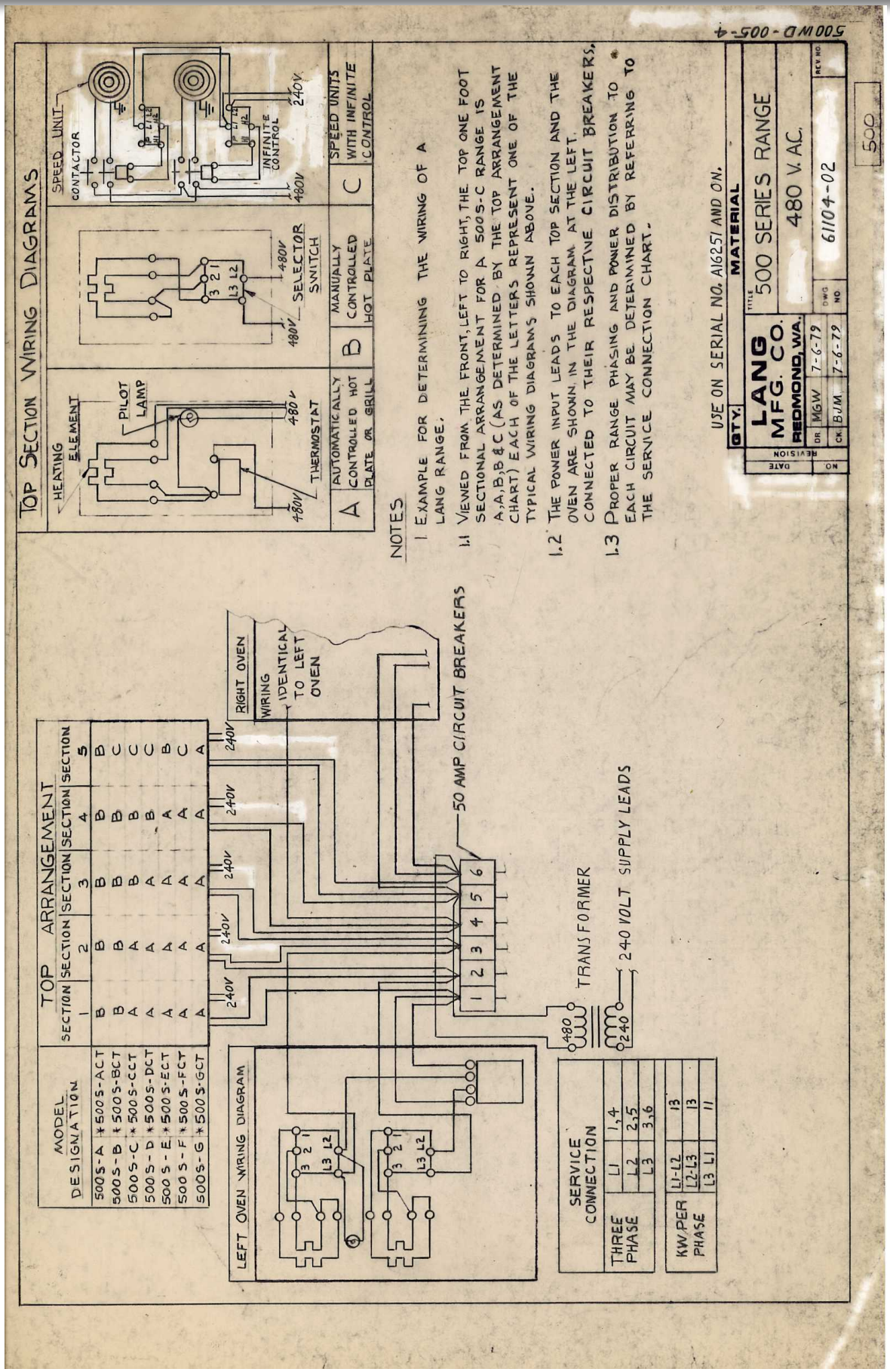
TROUBLESHOOTING		
Symptom	**Cause**	**Corrective Action**
Oven will not heat	No power to oven	Turn on power
	Internal breaker tripped	Reset breaker
	Defective Thermostat	Verify calibration
	Defective 3-heat switch	Failed 3-heat or 6-heat switch*
	Defective oven element	Remove the wires and check for continuity across the element
Range will not heat	No power to oven	Turn on power
	Internal breaker tripped	Reset breaker
	Defective thermostat or 6-heat switch	Verify calibration
	Defective 3-heat switch	Call factory or consult service manual for correct checks on each switch*
Product is burning	Failed thermostat	Verify calibration
	Product is cooked too long	Operational condition
Product is not cooked	Failed thermostat	Verify calibration
	Failed 3-heat switch	Call factory or consult service manual for correct checks on each switch*

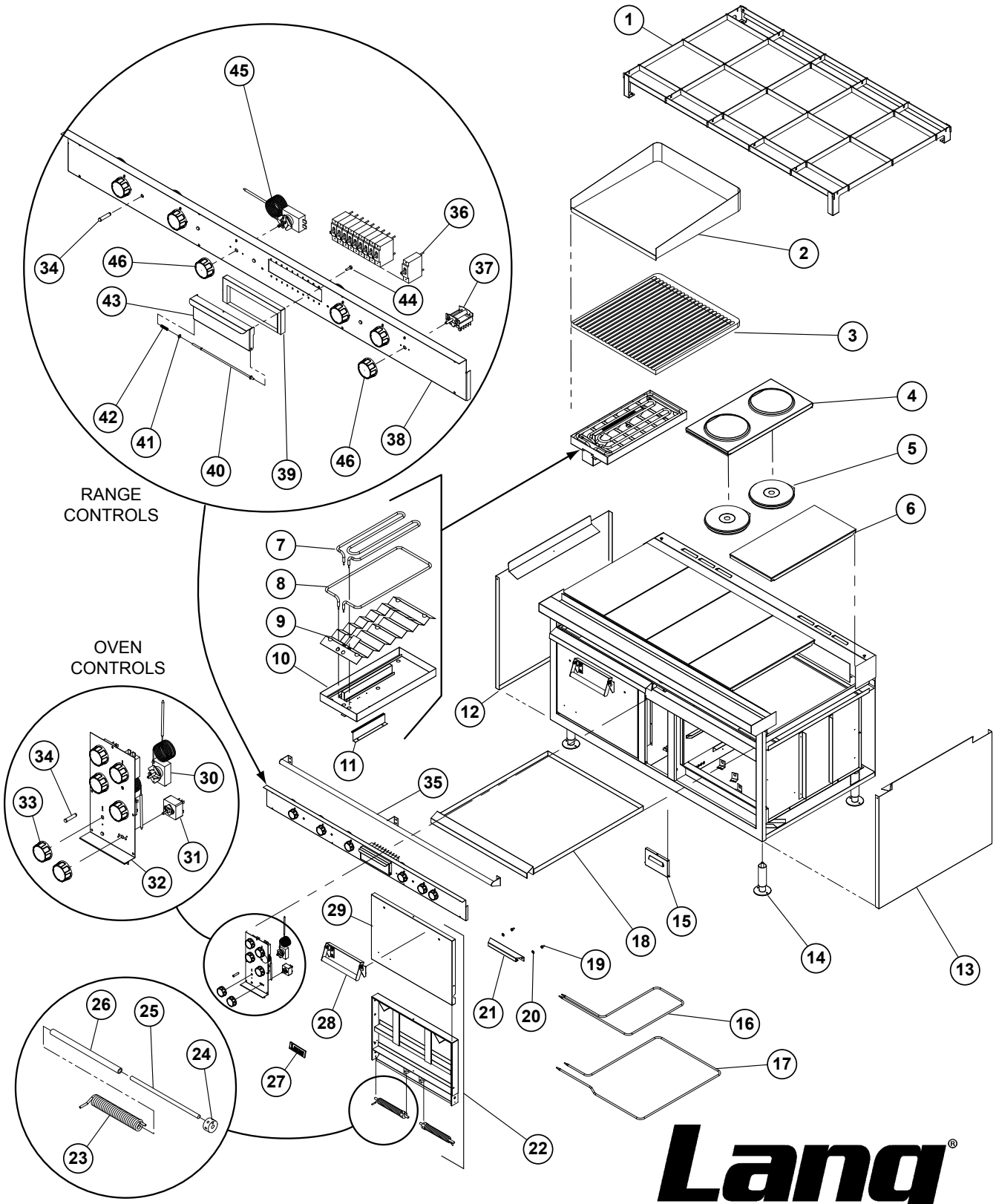
NOTICE **Service on this or any other Lang appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory. You can call our toll free number 314-678-6315 or visit our website WWW.LANGWORLD.COM for the service agent nearest you.**

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 LANG OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.**

Wiring Diagram





MODEL: R60S Electric 60” Range

SK2316 Rev. A 10/05/2010

PARTS LIST

October 01, 2015, Rev E

Model No: R60S-ATA, R60S-ATB, R60S-ATC, R60S-ATD, R60S-ATE, R60S-ATF, R60S-ATG, R60S-ATH
COMMERCIAL & MARINE ELECTRIC 60" RANGE

Fig No	Part Number	Qty	Description	Application
1	P9-50302-297	1	SEARAIL ASSY 1'(RF&500)	R60S-ATEM, -ATF-M
	P9-50302-298		SEARAIL ASSY 2' (RF&500)	R60S-ATD-M, -ATI-M
	P9-50302-300		SEARAIL ASSY 5' {500}	R60S-ATA-M, -ATB-M
	P9-50302-301		SEARAIL ASSY 3' (RF&500)	R60S-ATC-M
2	P9-50401-02	1	RANGE PLATE ASSY 1/2 X 2'	R60S-ATC
	P9-50401-09		RANGE PLATE ASSY 1"X2'	R60S-ATC1
	P9-50401-03		RANGE PLATE ASSY 1/2 X 3'	R60S-ATD, -ATI
	P9-50401-10-1		RANGE PLATE ASSY 1" X 3'	R60S-ATI1
	P9-50401-11-1		RANGE PLATE ASSY 1' X 4'	R60S-ATE-M, -ATF-M
	P9-50401-12-1		RANGE PLATE MODULE 1 X 5'	R60S-ATG
3	GROOVING		GRIDDLE GROOVING	
4	P9-50300-82	1	EGO PLATE FRAME ASSY	R60S-ATB, -ATC, -ATD, -ATF
		5		R60S-ATH
5	2N-11120-12	2	ELMNT TK 208V 2600W	R60S-ATB-208/208M, -ATC-208, -ATD-208, -ATF-208
		4		R60S-ATI-208
		6		R60S-ATJ-208
		10		R60S-ATH-208
	2N-11120-13	2	ELMNT TK 240V 2600W	R60S-ATB-240/240M, -ATC-240/240M, -ATD-240, -ATF-240
		10		R60S-ATH-240
	2N-11120-14	2	ELMNT TK 480V 2600W	R60S-ATB-480M, -ATC-480/440M/480M, -ATD-480/440M/480M, -ATF-480/480M
		4		R60S-ATI440M, R60-ATI-480/M
		6		R60S-ATJ-480
		10		R60S-ATH-480
	2N-11120-18	2	ELMNT TK 380V 2000W	R60S-ATB380M, R60-ATC380, -380M R60S-ATD380M
6	PS-11010-371	1	HOTPLATE 400V 500W CAST	R60S-ATD380M
		2		R60S-ATC380M
		4		R60S-ATB380M
	PS-11010-341	1	ASY, HOTPLATE 208V 5000W	R60S-ATD-208
		2		R60S-ATC-208
		4		R60S-ATB-208
		5		R60S-ATA-208
	PS-11010-351	2	ASY, HOTPLATE 240V 5000W	R60S-ATC-240V
		4		R60S-ATB-240, -ATB240M
		5		R60S-ATA-240
	PS-11010-361	1	ASY, HOTPLATE 480V 5000W	R60S-ATD440M/480M
		2		R60S-ATC-380/380M/480/440M/480M
		4		R60S-ATB480M
		5		R60S-ATA440M, -ATA-480M R60S-ATA-480V

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PARTS LIST

October 01, 2015, Rev E

Model No: R60S-ATA, R60S-ATB, R60S-ATC, R60S-ATD, R60S-ATE, R60S-ATF, R60S-ATG, R60S-ATH
COMMERCIAL & MARINE ELECTRIC 60" RANGE

Fig No	Part Number	Qty	Description	Application
7	2N-11010-10	2	ELMNT T/P 208V 3KW I/S	R60S-ATC-208, -ATJ-208
		3		R60S-ATD-208, -ATI-208
		4		R60S-ATE-208/208M, -ATF-208
		5		R60S-ATG-208/208M
	2N-11010-22	2	ELMNT T/P 240V I/S 3KW	R60S-ATC-240/240M
		3		R60S-ATD-240
		4		R60S-ATE-240, -ATF-240
		5		R60S-ATG-240
	2N-11010-24	2	ELMNT T/P 480V I/S 3KW	R60S-ATC-480/440M/480M, ATJ-480
		3		R60S-ATD-480/440M/480M, -ATI-480
		4		R60S-ATE480M, -ATF-480/480M
		5		R60S-ATG-480/480M
	2N-11010-26	2	ELMNT T/P 380V 1/S 3KW	R60S-ATC380, 380M
		3		R60S-ATD380M
	2N-11050-34	4	ELE 360VN 380V 1/S 1.2KW	R60S-ATB380M, ATC-380
8	2N-11010-09	2	ELMNT T/P 208V 3KW O/S	R60S-ATC-208, -ATJ-208
		3		R60S-ATD-208, -ATI-208
		4		R60S-ATE-208/208M, -ATF-208
		5		R60S-ATG-208/208M
	2N-11010-21	2	ELMNT T/P 240V O/S 2KW	R60S-ATC-240/240M, -ATJ-240
		3		R60S-ATD-240
		4		R60S-ATE-240, -ATF-240
		5		R60S-ATG-240
	2N-11010-23	2	ELMNT T/P 480V O/S 2KW	R60S-ATC-480/440M/480M, -ATJ-480
		3		R60S-ATD-480/440M/480M, -ATI-480
		4		R60S-ATE480M, -ATF-480/480M
		5		R60S-ATG-480/480M
	2N-11010-25	2	ELMNT T/P 380V 1/S 3KW	R60S-ATC380, 380M
		3		R60S-ATD380M
	2N-11050-33	4	ELE 360VN 380V O/S 1.8KW	R60S-ATB380M
9	P9-50300-42	2	ZIG ZAG ASSY W/SNOUT 5KW	R60S-ATC-480/240M/440M/480M, -ATJ-208/240
		3		R60S-ATD-208/240/480/440M/480M
		4		R60S-ATE-208/240/208M/480M, -ATF-208/240/480/480M
		5		R60S-ATG-208/240/480/480M
10	P9-50300-41	2	ELEM PAN ASSY W/SNOUT 5KW	R60S-ATC-480/240M/440M/480M, -ATJ-208/240
		3		R60S-ATD-208/240/480/440M/480M
		4		R60S-ATE-208/240/208M/480M, -ATF-208/240/480/480M
		5		R60S-ATG-208/240/480/480M

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COMMERCIAL & MARINE ELECTRIC 60" RANGE

Fig No	Part Number	Qty	Description	Application
11	P9-50300-22	2	208-240V 3/16 BULB	R60S-ATC-240M
		3		R60S-ATD-208/240
		4		R60S-ATE-240/208M, -ATF-208
		5		R60S-ATG-208/240
	P9-50300-43	2	480V 3/16 BULB HOLDER	R60S-ATC-480/440M/480M
		3		R60S-ATD440M/480/480M
		4		R60S-ATE480M
		5		R60S-ATG-480/480M
12	P9-500-101-1	1	BODY WRAP L/H SIDE	ALL
13	P9-500-101	1	BODY WRAP R/H SIDE	ALL
14	2A-72500-03	4	LEG 6" SS ADJ WITH 3/4-10	COMMERCIAL
	2A-72500-06	4	LEG 5 1/2" W/BOLT DOWN ADJ	MARINE
15	P9-500-125	1	SWITCH DOOR FRONT	ALL
16	2N-11050-26	4	ELE 36OVN 240V I/S 1.2KW	240V
	2N-11050-30		ELMNT 36OVEN 480V (C&C	R60S-ATA440M/480M/480V, -ATB480M, -ATC-480/440M/480M, -ATF-480/480M, -ATG-208M, -ATJ-480, -ATI-480
	2N-11050-32		ELE 36OVN 208V I/S 1.2KW	208V
	2N-11050-34		ELE 360VN 380V 1I/S 1.2KW	R60S-ATB380M, -ATC380M, -ATD380M
	2N-11050-36		ELE 36OVN 240V I/S 1.2KW	R60S-ATA-240V
17	2N-11050-25	4	ELE 36OVN 240V O/S 1.8KW	240V
	2N-11050-29		ELMNT 36OVEN 480V 9 (C&C	R60S-ATA440M/480M/480V, -ATB-480M, -ATC-480/440M/480M, -ATD1480M, -ATF-480/480M, -ATJ-480, -ATI-480
	2N-11050-31		ELE 36OVN 208V O/S 1.8KW	R60S-ATA-208, ATB208/240/208M, ATC-208/208M, ATD-208/208M, ATE-208/208M, ATF-208, ATG208/208M, ATH-208/208M, ATI208
	2N-11050-33		ELE 360VN 380V O/S 1.8kW	R60S-ATB380M, -ATC380, -380M, -ATD380M
18	P9-60102-292	2	PAN ASSY 500 ASSY, COMMERCIAL	COMMERCIAL
19	2C-20111-01	AR	SCRW HXHD CAP 1/4-20X1/2	R60S-ATA440M
20	2C-20203-02	24	WSHR FLT SS 1/4 USS MS	R60S-ATA440M
21	Y9-50300-14	2	MARINE HANDLE CHANNEL	R60S-ATA440M, -ATA-480M, -ATB-208M, -ATB480M
22	N9-LA36-193	2	DOOR ASSY A/L	ALL
23	2P-51001-01	2	SPRING OVN LH DOOR	R60S-ATA440M
	2P-51001-02		SPRING OVN RH DOOR	R60S-ATA440M
24	2A-50800-07	4	TENSION DISC STD OVEN	R60S-ATA440M
25	N9-LA36-145	4	DOOR RODS LA36	ALL
26	N9-LA36-146	4	DOOR PIPE LA36	ALL
27	K9-60301-43-1	2	DIE CAST LOG + TINNERMAN	R60S-ATA440M
28	Y9-50300-38-1	2	HANDLE MARINE - ASSY	ALL MARINE APPLICATIONS
	Y9-50312-80		HANDLE ASSY, DOOR	ALL NON MARINE APPLICATIONS
29	P9-50312-33	2	DOOR OUTSIDE PANEL	ALL
30	2T-30402-09	2	STAT ADJ 550o 72 C/T	ALL
31	2E-30304-W35	4	SWITCH - 3 POS ROTARY	mfg after 3/2010
	PS-60101-W3		KIT - 3 POS SWITCH REPL	mfg before 3/2010
	2C-20102-06		SCRW PHD ST 6-32X3/8	2 SCREWS PER SWITCH
32	P9-500-306	1	CTRL PNEL 208/240/480V	ALL

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COMMERCIAL & MARINE ELECTRIC 60" RANGE

Fig No	Part Number	Qty	Description	Application
33	P9-70701-41 (BLK), P9-70701-41-2 (RED)	2	KNOB 6 HEAT EGOTK PHANTOM	R60S-ATB, -ATD, -ATF, -ATH
		4		R60S-ATC, -ATI
	Y9-70701-10 (BLK), Y9-70701-10-2 (RED)	4	KNOB 3-HEAT 208-240V	R60S-ATA, -ATB, -ATC, -ATD, -ATE208M, -ATF, -ATG, -ATH, -ATI
		6		R60S-ATB-208M, -ATJ
	Y9-70701-12 (BLK), Y9-707-1-12-2 (RED)	2	KNOB 550° A PHANTOM	R60S-ATA, -ATB, -ATC, -ATD, -ATE, -ATF, -ATG, -ATH, -ATI, -ATJ
	Y9-70701-16 (BLK), Y9-70701-16-2 (RED)	2	KNOB 450° A PHANTOM	R60S-ATC, -ATD, -ATE, -ATF, -ATG, -ATI
		4		R60S-ATE, -ATF
		5		R60S-ATG
	Y9-70701-17 (BLK), Y9-70701-17-2 (RED)	2	KNOB ASSY 450° B	R60S-ATC-208V
34	Y9-31601-01-1	2	PILOT LT 250V W/TIN CLIP	R60S-ATH-208/240
		4		R60S-ATD-208/240, R60S-ATJ-208/240
		6		R60S-ATB-208/240, -ATC-208/240, -ATF-208/240, -ATI-208
		7		R60S-ATA-208, 240, -ATE-208/240, -ATG-208/208M/240
	Y9-31601-02-1	4	PILOT LT 480V W/TIN CLIP	R60S-ATJ-480
		6		R60S-ATB480M, -ATC-480, -ATC, -ATD1480M, -ATI
		7		R60S-ATA-480
		9		R60S-ATA440M
35	P9-50300-46	1	GRAB BAR ASSY 60 RANGE	ALL MARINE APPLICATIONS
36	2E-31800-02	10	CB 250V 50A 1 POLE SMALL	R60S-ATA-208/240,R60S-ATB-208/240/208M/240M, -ATC-208/240/240M, -ATD-208/240, -ATE-208/240/208M, -ATF-208/240, -ATG-208/208M/240, -ATH-208/240, -ATI-208
	2E-31800-04	2	CB 480V 50A 3 POLE	R60S-ATA480/440M/480M, -ATB480M, -ATC-480/440M/480M, -ATD-480/440M/480M, -ATE480M, -ATF-480/480M, -ATG-480/480M, -ATH-480, -ATJ, -ATI-480
37	2E-30304-09	2	SWTROT 6 HEAT+OFF208/240V	R60S-ATB-208/240/208M/240M, -ATC-208/240/240M/440M/480/480M, -ATD-208/240/480/440M/480M, -ATF-208/240/480/480VM
		4		R60S-ATI
		6		R60S-ATJ-208/240/480
		10		R60S-ATH-208/240/480
38	P9-500-308	1	TOP CONTROL PANEL HOLE PATTEN	R60S-ATB-208/240/208M/240M, -ATC-208/240M, -ATD-208/240, -ATF-208/240
	P9-500-308-2		TOP CONTROL PANEL CUSTOM	R60S-ATI440M, R60-ATI-480M
	P9-500-308-10			R60S-ATH-208/240
	P9-500-308-12		TP CTRL PNEL CUSTOM 480V	R60S-ATA440M/480M, -ATG480M
	P9-500-308-13		TP CTRL PNEL CUSTOM 480V	R60S-ATC-240V
	P9-500-308-17		TOP CNTRL PNL 480V ALL	R60S-ATH-480
	P9-500-308-5		TOP CONTROL PANEL CUSTOM	R60S-ATB480M, -ATC-480/440M/480M, -ATD-480/440M/480M, -ATF-480
	P9-500-309-1		HOLE PATTERN A, E, G 480V	R60S-ATA-480, -ATE480M, -ATG-480
39	P9-500-312	1	C.B. DOOR FRAME ASSY	R60S-ATA-208, -ATC-208
40	P9-500-310-2	1	BREAKER COVER HINGE	208/240V
41	2C-20201-13	2	WSHR BRASS #8 FLAT SAE	R60S-ATA440M

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COMMERCIAL & MARINE ELECTRIC 60" RANGE

Fig No	Part Number	Qty	Description	Application
42	2P-51001-19	1	SPRING SWT DR HINGE EHS	440M/480/480M
		2		208/208M/240/240M
43	P9-500-433	1	SPOT BREAKER COVER	R60S-ATA-208, -ATC-208
44	2C-20103-02	4	SHT METAL SCRW #10 X 1/2	R60S-ATA-208
45	2T-30402-08	2	STAT ADJ 450° 72 C/T	R60S-ATC, -ATJ
		3		R60S-ATD, -ATI
		4		R60S-ATE, -ATF
		5		R60S-ATG
	2T-30402-23	1	STAT ADJ 850o 48C/T NAK	R60S-ATD, -ATE
		2		R60S-ATC
		4		R60S-ATB
		5		R60S-ATA
46	P9-70701-35 (Black) (P9-70701-35-2, Red)	1	KNOB ASSY 850o B	R60S-ATD-208/240/480
		2		R60S-ATC-208V, -ATD380M/440M/480M
		4		R60S-ATB-208/240/208M/240M/480M, -ATI208/440M/480M
		5		R60S-ATA440M/480M
NI	2B-50200-09	2	RACK OVEN	ALL
NI	2E-30500-08	1	TRM BLOCK 2 POLE SMALL 95	R60S-ATA440M/480M, -ATB480M, -ATG-208/208M/240/480/480M
		2		R60S-ATC-480, -ATD440M/480M, -ATE480M, -ATJ-480/480M, -ATI
NI	2E-30500-09	1	TRM BLOCK 3 POLE SMALL 95	R60S-ATA440M/480M, -ATB480M, -ATD1480M, -ATG-208/240/480/480M
NI	2E-30500-15	1	TRM BLOCK 4 POLE 115AMP	R60S-ATC440M/480M
NI	2E-31200-02	1	LUG GROUNDING UL APPROVED	R60S-ATA440M
NI	2M-61104-02	1	WD 500 RNG 480VAC	R60S-ATC-480/440M/480M, ATD440M/480M, -ATE480M

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