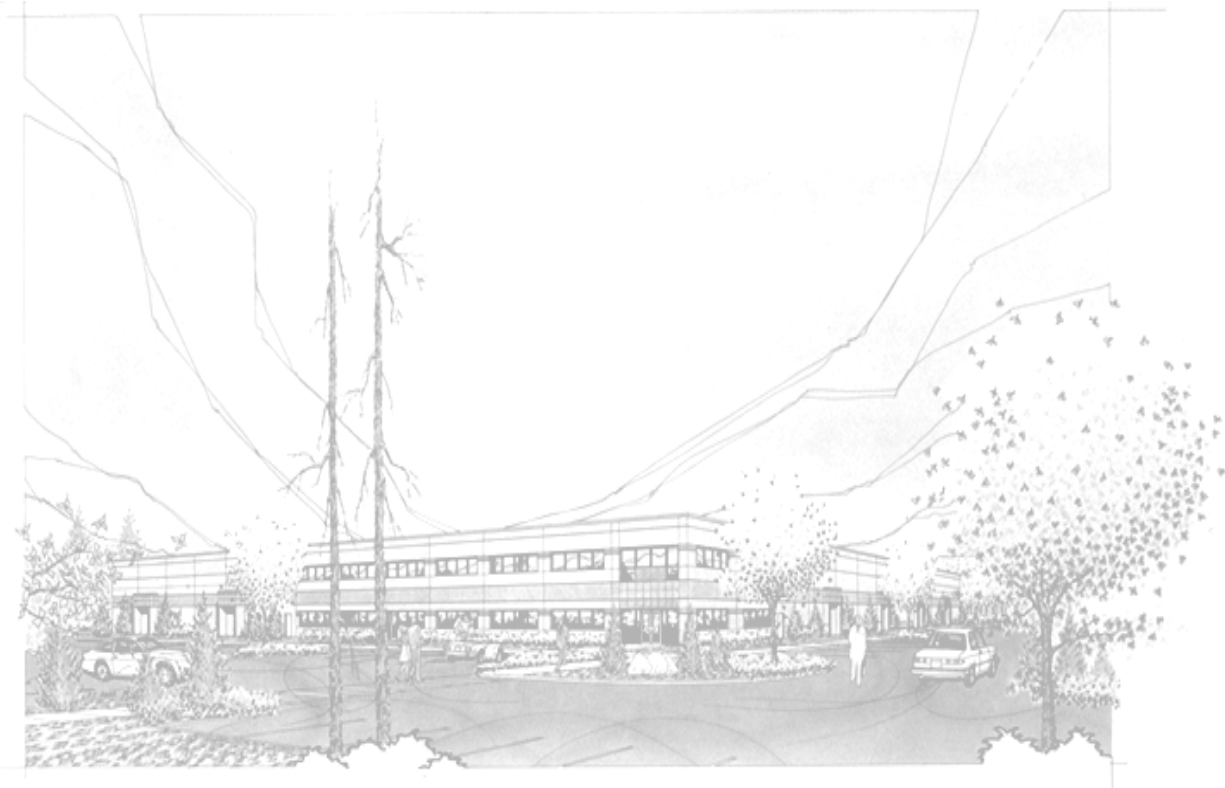








Installation, Operation, Maintenance, & Troubleshooting
Model: 36S-20M-U, Range



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	EACH UNIT IS EXTREMELY HEAVY. 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	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 Range data is located on the serial tag, which is riveted to the front of the unit in the lower right hand corner. The range 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.	
CAUTION	MAKE SURE THE SIX POWER LEADS THAT SUPPLY ELECTRICITY TO THE COOK TOP ARE NOT CRIMPED BETWEEN THE OVEN AND RANGE TOP.	
WARNING	MAKE SURE THE MAIN POWER SUPPLY TO THE RANGE IS TURNED OFF AT THE SOURCE PRIOR TO CONNECTING POWER TO THE RANGE.	
CAUTION	BE SURE THE POWER SUPPLY VOLTAGE MATCHES THE VOLTAGE SPECIFIED ON THE NAMEPLATE LOCATED ON THE FRONT OF THE RANGE.	
NOTICE	During the first few hours of operation you may notice a small amount of smoke coming off the range, or out of the oven, and a faint odor from the smoke. This is normal for a new range and will disappear after the first few hours of use.	
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.	
WARNING	KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.	

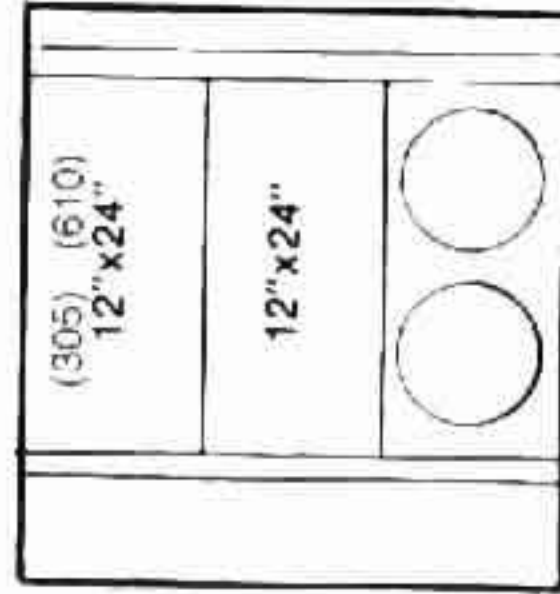
CAUTION	MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.	
NOTICE	Service on this, or any other, LANG appliance must be performed by qualified personnel only. Consult your authorized service station directory or call the factory at 1-800-224-LANG (5264), or WWW.LANGWORLD.COM For the service station 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.	
WARNING	MAKE SURE THE RANGE HAS BEEN PROPERLY SECURED FROM POWER BEFORE REMOVING ANY COMPONENTS.	



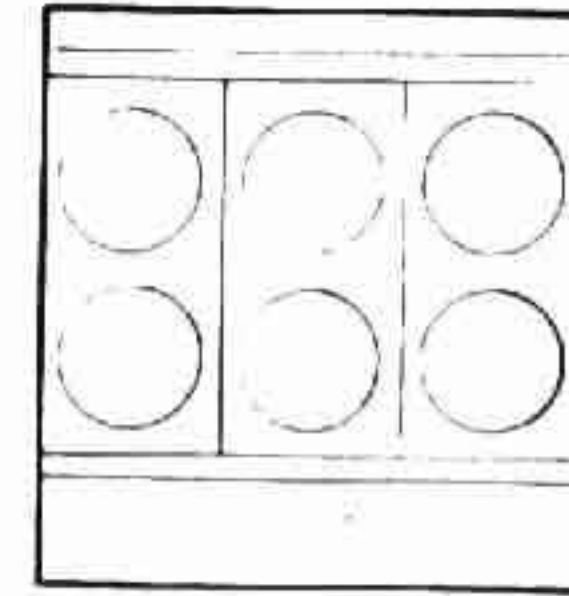
36 SERIES GALLEY RANGE TOP COMBINATIONS AND SPECIFICATIONS



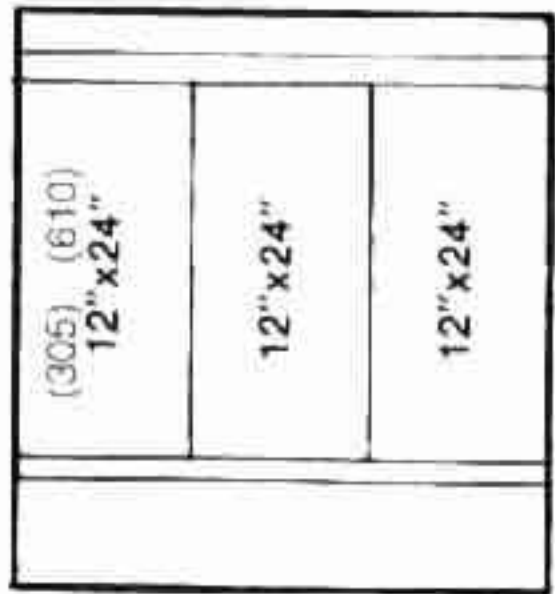
36S-OM
1-24"x24" Griddle Plate*
2-Solid Speed Units**



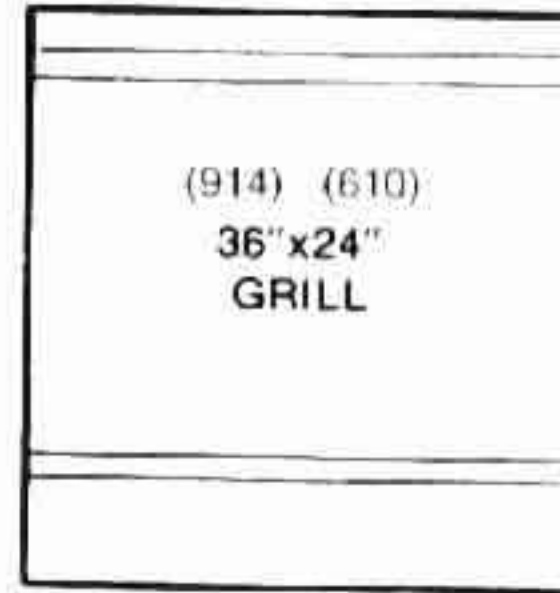
36S-3AM
2-12"x24" Hot Plates*
2-Solid Speed Units**



36S-20M
6-Solid Speed Units**

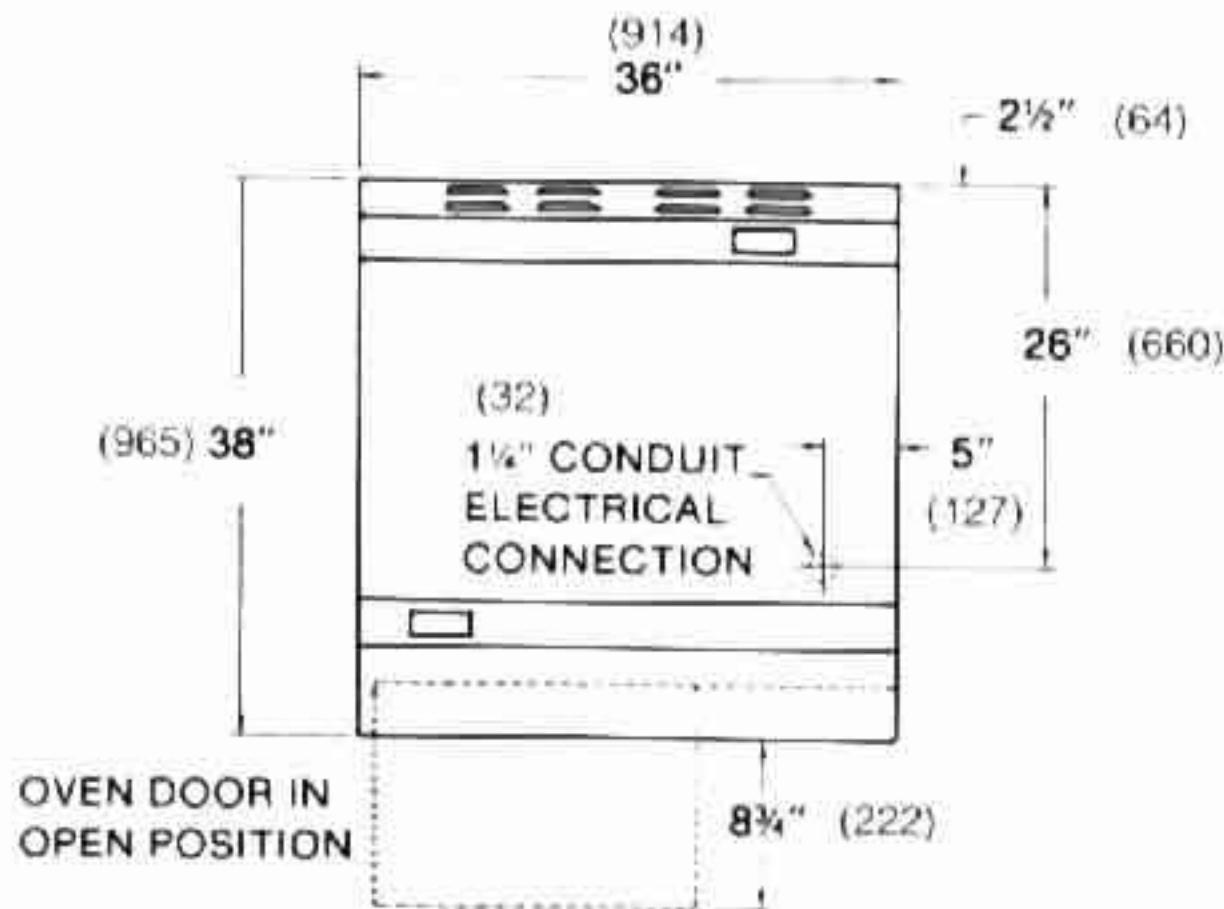


36S-2M
3-12"x24" Hot Plates*

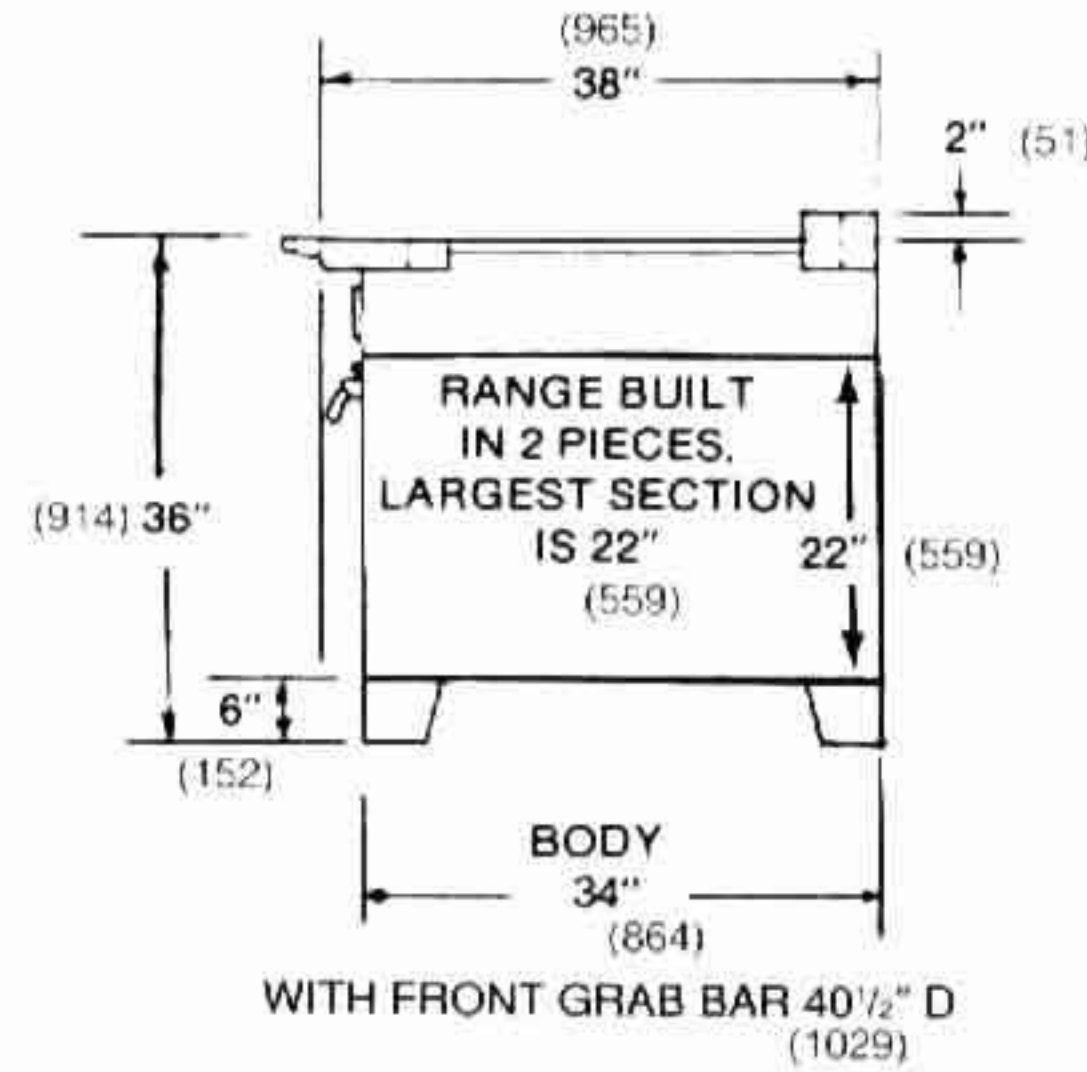


36S-10M
36"x24" Griddle Plate*

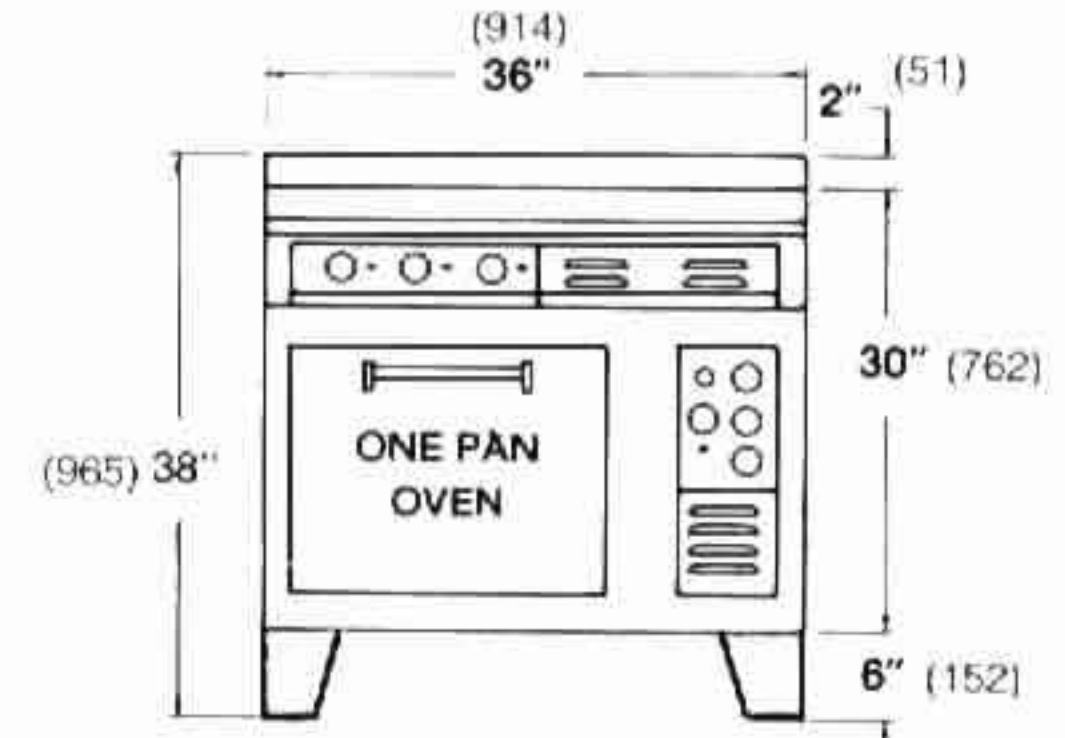
All dimensions are in both inches and millimeters.
(Approx. millimeters in parentheses)



TOP VIEW



SIDE VIEW (Legs Optional)



FRONT VIEW

RANGE AVAILABLE IN 2 PIECE CONSTRUCTION
ALLOWS ENTRANCE THROUGH A 26" DOORWAY

OUTSIDE OVEN DIMENSIONS
Width 36" (914)
Depth 38" (965)
Height 30" (762)

INSIDE OVEN DIMENSIONS
Width 22" (559)
Depth 27 1/2" (699)
Height 12" (305)

ELECTRICAL DATA																		
ALL MODEL 36S SERIES RANGES																		
MODEL NO.	THREE PHASE LOADING			TOTAL K.W. CONN.	NOMINAL AMPS PER LINE													SHIP. WEIGHT
					THREE PHASE												SINGLE PHASE	
	K.W. PER PHASE				208 VOLTS			240 VOLTS			480 VOLTS			208 V	240 V	115V DC	230V DC	
	L1-L2	L2-L3	L3-L1		L1	L2	L3	L1	L2	L3	L1	L2	L3					
36S	6.0	10.0	5.0	21.0	45.8	66.7	62.5	39.7	57.8	54.2	19.9	28.9	27.1	101.0	87.5	182.6	91.3	525 lbs. (238 kg.)

*Overhead Switch Box 75 lbs. (34 kg)

WHEN ORDERING SPECIFY VOLTAGE AND PHASE

Specifications subject to change without notice.

LANG MANUFACTURING COMPANY

ELECTRIC RANGE EXTERIOR

- The Range dimensions are 30" (76.2cm) High (with out legs), 38" (96.5cm) Deep, and 36" (91.5cm) Wide.
- The Sides, Bottom, and Rear wall are constructed stainless steel.
- The Range surface comes with six 9" in diameter French Plates.

ITEMS

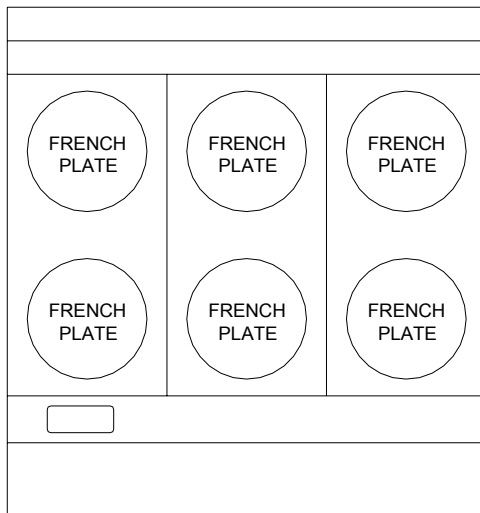
- 1 ea. RF21-HM-U (Range Top)
- 1 ea. LA36SM-U (Bake Oven)
- 4 ea. Bolt down legs
- 2 ea. Operation Manuals
- 1 ea. Marine Handle
 - 4 ea. 1/4-20x1/2" HXD bolt S/S.
 - 4 ea. Lock Washer, S/S

RANGE TOP CONTROLS

The 36S-20M-U Series Range comes with six French Plates that have a temperature range of 200°F-750°F. Each French plate is controlled by one 6-heat switch. In addition the range comes with a standard bake oven that is controlled by two 3-heat switches that control the top and bottom element and one thermostat, with a range of 150°F-450°F that controls the overall temperature of the oven. Below is a layout of the top configuration.

36S-20M-U

Six French Plates controlled by two 6-heat switches.



RANGE TOP CONFIGURATION

UNPACKING

CAUTION	EACH UNIT WEIGHS 600 LBS (THE TOP WEIGHS 410 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	SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.



RECEIVING THE UNIT

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

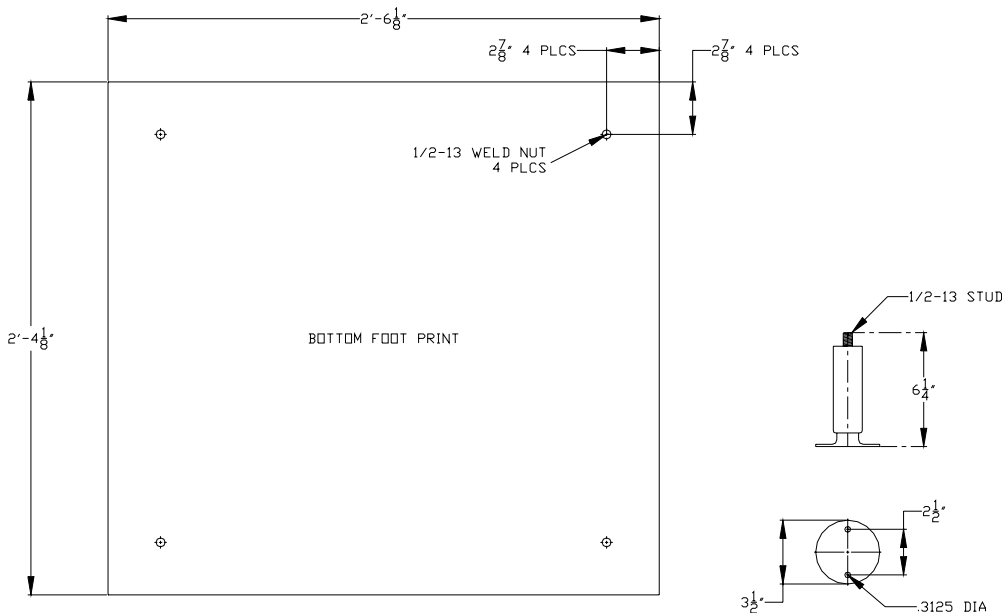
Prior to un-crating, move the range as near its intended location as practical. The crating will help protect the unit from the physical damage normally associated with moving it through hallways and doorways.

UN-CRATING

The range will arrive in two packages, each 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.** The unit may now be removed from the skid.

INSTALLING THE LEGS

To install the legs, place some cardboard on the floor and gently tip the oven portion of the range onto its back. A 1/2-13 threaded weld nut is provided in each of the four corners of the oven. Thread each leg into the threaded weld nuts and lift oven back onto the legs (See leg layout below).



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 Range data is located on the serial tag, which is riveted to the front of the unit in the lower right hand corner. The range 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

A 1 1/4" knockout is provided on the bottom left hand side of the oven below the control panel for power connection.

The electrical connection must be made in accordance with local codes or in the absence of local codes with **National Electrical Code** latest edition (in Canada use: **CSA STD. C22.1**).

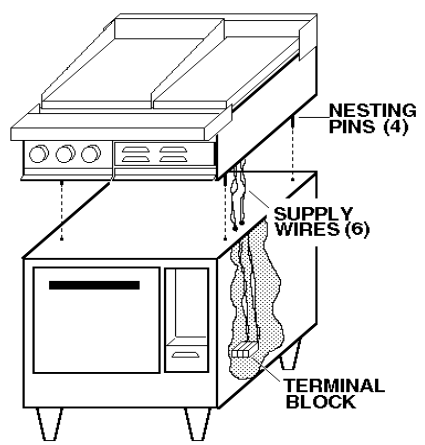
Place spacers, (ie. 2 x 4 wood block not supplied) at the front and rear of the oven top.

Place the range top on the spacers that are located on top of the oven.

The six wire leads to supply electricity to the cook top are bundled under the front bottom of the top. Route these wires through the bushing provided in the oven top.

Align the four locating pins in the bottom corner of the top with the four holes in each corner of the oven top.

Remove the spacers and lower the top onto the oven.



- | | |
|----------------|--|
| CAUTION | MAKE SURE THE SIX POWER LEADS THAT SUPPLY ELECTRICITY TO THE COOK TOP ARE NOT CRIMPED BETWEEN THE OVEN AND RANGE TOP. |
| 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. |
|----------------|---|



Use the wiring diagram provided in this manual for determining the connections of the cook top wires to the oven terminal block.

INITIAL PREHEAT

Prior to putting any range or oven into full time operation at normal cooking temperatures, it must be thoroughly 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.

French Plates

To “dry out” the French plates, set the 6-heat switch to position three. Allow the unit to operate at least 15 minutes at this heat level. Set the 6-heat switch to position four and allow another 15 minutes to elapse. Set the 6-heat to position six and allow the unit to maintain the temperature for a minimum of 4 hours. More time may be required if the unit has to operate in a moist environment.

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.

Ovens

To “dry out” the oven, set the thermostat to 350°F and turn both 3-heat switches to the low position. Turn on the power switch and allow the oven to saturate until all vapor and condensation has been eliminated. For best operating results allow the range oven to thoroughly dry out. More time may be required if the unit has to operate in a moist environment.

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.



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

OVEN

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

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

The range oven 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 oven 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 Temperature	Time (Min.)	With Metal Switch Settings		Rack Position
			Top	Bottom	
Pies	375-425	35-60	Low	Medium	Rack on Deck
Rolls	375-400	15-30	Low	High	Rack Support
Cake	350-400	20-45	Low	High	Rack Support
Pastries	325-375	8-20	Low	High	Rack Support
Bread	425-450	25-45	Low	Medium	Rack on Deck
Roast Beef	300-325		Low	High or Medium	Rack on Deck

French Plate

A six-heat switch controls one French plate.

Temperature settings range from 1(low) to 6(high).

Recommended: Light duty saucepans and small stockpots.

Not Recommended: Heavy stockpots, or heavy urns, or kettles.

Set the 6-heat dial to the desired setting and allow for a thirty-minute preheat time to reach maximum temperature.

MAINTENANCE & CLEANING

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.
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.



CLEANING

Always start with a cold range.

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 inside of the oven.

Discoloration or heat tint may be removed using Lang Mfg. Carbon Release (72804-32) oven cleaner.

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

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-drip pans under range top plates clean.

Keep hot plate and French plate surfaces clean.

Outside of range and top should be kept clean.

Electric equipment is inherently clean and sanitary, but may become unsanitary if grease 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.

EMERGENCY LOCKOUT

Locate power disconnect at source and remove power from range.

LONG TERM STORAGE

Secure range from power.

Apply a generous amount of Lang Mfg. Prime Shine (72804-41) to the stainless steel.

Apply a generous amount of Lang Mfg. Shipping Preservative Grease (72804-08) to the French plate surface.

MAINTENANCE & CLEANING

NOTICE

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 1-800-224-LANG (5264), or WWW.LANGWORLD.COM For the service station 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.



TROUBLE SHOOTING

OVEN

OVEN WILL NOT HEAT

PROBABLE CAUSE	CORRECTIVE ACTION
Oven circuit breaker not on	Cycle breaker to the "ON" position.
Incorrect wiring	Confirm that oven is getting proper voltage. Confirm that range is phased correctly.
Defective Thermostat	Confirm that thermostat is getting correct voltage. Confirm that thermostat is operating properly.
Defective 3-Heat Switch	Confirm that 3-heat switch is getting correct voltage. Confirm that 3-heat switch is operating properly.
Defective Element	Confirm that element is getting correct voltage Check element for normal operation. (3.75 amps on the outside element and 2.5 amps on the inside element)

OVEN GETTING TOO HOT OR NOT HOT ENOUGH

PROBABLE CAUSE	CORRECTIVE ACTION
Defective Thermostat	Confirm that thermostat is getting correct voltage. Confirm that thermostat is operating properly.
Thermostat out of Calibration	Confirm that oven is getting to correct temperature Calibrate oven (See instructions below).

RANGE

FRENCH PLATE

FRENCH PLATE WILL NOT HEAT

PROBABLE CAUSE	CORRECTIVE ACTION
Incorrect wiring	Confirm the French Plate is wired correctly. Confirm that range is phased correctly.
Defective 6-Heat switch	Confirm that switch is wired correctly. Confirm that switch is operating correctly.
Defective French Plate	Confirm that French Plate is getting correct voltage. Confirm that French Plate is operating correctly. (5.5 amps)

CALIBRATION

Calibration Check

Place thermometer or thermocouple in the center of oven cavity.

Set thermostat to 350°F and the top 3-heat switch to the high position and the bottom to the low 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) the temperature should be +/- 15°F.

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 screw. 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.

WARNING MAKE SURE THE RANGE HAS BEEN PROPERLY SECURED FROM POWER BEFORE REMOVING ANY COMPONENTS.



REMOVAL INSTRUCTIONS

OVEN

Thermostat and 3-Switch

These parts are located behind the control panel assembly on the right hand side of the oven. To access control panel, remove the vent knob and the seven screws around the outside of the control panel assembly. Slowly pull the control panel toward you until the component is accessible.

Thermostat

Inside the oven, remove the retaining clips holding the thermostat capillary tube to the inside of the oven. Feed the bulb through the oven wall into the control panel area. Pull out control panel as previously outlined. Remove knob and two screws that hold the thermostat to the oven control panel. Remove the wires from the old thermostat and attach to the corresponding terminal of the new thermostat. Discard old thermostat. Reinstall the thermostat and capillary tube into oven and the control panel and restore power to the oven. Test for proper operation.

3-Switch

Pull out control panel as previously outlined. Remove the wires from the 3-heat switch being changed. Place those wires on the corresponding terminal 3-heat switch. Remove old 3-heat switch and mount new 3-heat switch with wires attached. Discard old 3-heat switch. Reinstall the control panel and restore power to the oven. Test for proper operation.

Elements

Remove oven rack. Bend tab on element clip using a pair of pliers so that the element may be removed. Gently pull elements down and to the left away from the right hand side of oven. Noting wire locations, disconnect wires from element. Discard old element. Reverse removal instructions to install. For bottom element removal it will be necessary to remove the bottom deck before removing elements. Removing the two screws on either side of the deck does this.

RANGE TOP

6-Heat Switch

Remove two sheet metal screws holding control panel to range top and remove control panel. Remove the 6-heat switch knob and two screws holding the 6-heat switch to the control panel. Remove wires from the 6-heat switch terminals noting the wire locations. Discard old 6-heat switch. Reverse removal instructions.

French Plate

Using two 9" braces, lift the French Plate frame assembly up and secure with the two 9" braces. Remove wires from the element terminals, noting the wire locations. Remove defective French Plate assembly from the range. To install reverse removal instructions.

PARTS LIST

DESCRIPTION	PART NO.
Element 36 Oven 480 Volt O/S 1800 Watts	11050-29
Element 36 Oven 480 Volt I/S 1200 Watts	11050-30
Element French Plate 480 Volt 2600 Watts	11120-14
Switch Rotating 3 Heat	30304-06
Switch Rotating 6 Heat + Off	30304-09
Thermostat 550°F Oven	30402-07
Terminal Block 3 Pole Large	30500-07
Timer Mechanical Long Ring	30801-01
Pilot Light 480 Volt 6" Lead Black Body	31601-02
Circuit Breaker 480 Volt 3-Pole	31800-04
Rack Oven CLS Only	50200-72
Handle Channel Marine	50300-14
Element Pan Assembly with Snout	50300-20
Handle Assembly Marine	50300-38
Grab Bar Assembly 36" Long	50300-44
Pan Latch Assembly Marine	50300-63
French Plate Frame Assembly	50300-82
Element Clip Long	50301-09
Element Clip Short	50301-10
Element Bushing Metal	50301-11
Rotary Latch	50307-50
Tension Disc Oven Door	50800-07
Ship Rail 35 3/8"	50900-04
Ship Rail Hooked 11 3/8"	50901-01
Ship Rail Hooked 32 1/4"	50901-04
Spring Left Side 7 1/2" Long – Oven Door	51001-01
Spring Right Side 7 1/2" Long – Oven Door	51001-02
Ship Rail Socket Front	60102-981
Ship Rail Socket Rear	60102-982
Knob Manual Timer	70701-09
Knob 3 Heat Switch	70701-10
Knob Thermostat 550°F Oven	70701-15
Knob Damper Black	70701-25
Knob 6 Heat Switch	70701-41

RECOMMENDED SPARE PARTS LIST

QTY	DESCRIPTION	PART NO.
1	Element 36 Oven 480 Volt O/S 1800 Watts	11050-29
1	Element 36 Oven 480 Volt I/S 1200 Watts	11050-30
2	Element French Plate 480 Volt 2600 Watts	11120-14
1	Switch Rotating 3 Heat	30304-06
1	Switch Rotating 6 Heat + Off	30304-09
1	Thermostat 550°F Oven	30402-07
1	Timer Mechanical Long Ring	30801-01
1	Pilot Light 480 Volt 6" Lead Black Body	31601-02
1	Circuit Breaker 480 Volt 3-Pole	31800-04
1	Tension Disc Oven Door	50800-07
1	Spring Left Side 7 1/2" Long – Oven Door	51001-01
1	Spring Right Side 7 1/2" Long – Oven Door	51001-02
1	Knob Manual Timer	70701-09
1	Knob 3 Heat Switch	70701-10
1	Knob Damper Black	70701-25
1	Knob 6 Heat Switch	70701-41

WIRING DIAGRAM 480-VOLT

