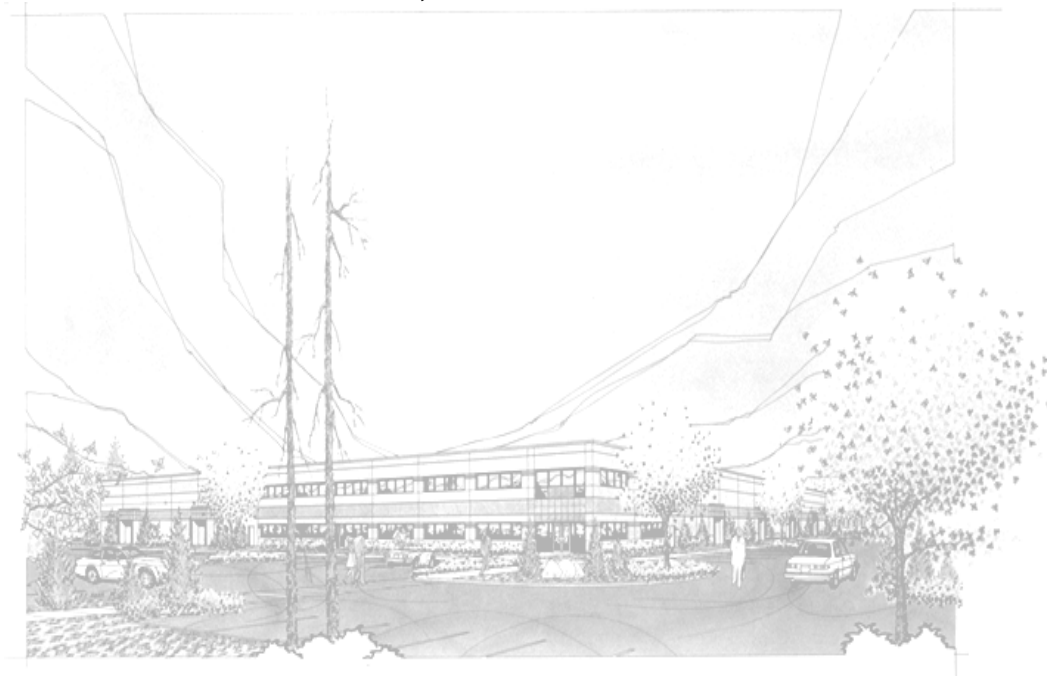





Installation, Operation, & Maintenance
Model: EHS-PT, Electric Half Size Convection Oven




THIS MANUAL 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.

POST IN A 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, 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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<u>CAUTION</u>	EACH UNIT WEIGHS 225 LBS (102.23 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.
<u>CAUTION</u>	ANY STAND, COUNTER OR OTHER DEVICE ON WHICH OVEN WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE OVEN.
<u>CAUTION</u>	SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.
<u>DANGER</u>	THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.
<u>WARNING</u>	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.
<u>NOTICE</u>	The data plate is located on the back of the oven above the power outlet. 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.
<u>NOTICE</u>	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.
<u>NOTICE</u>	During the first few hours of operation you may notice a small amount of smoke coming off the oven, and a faint odor from the smoke. This is normal for a new oven and will disappear after the first few hours of use.
<u>CAUTION</u>	ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS AND DO NOT OBSTRUCT FLOW OF COMBUSTION OR VENTILATION AIR.
<u>CAUTION</u>	KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.
<u>WARNING</u>	KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.
<u>CAUTION</u>	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.
<u>NOTICE</u>	Never leave a chlorine sanitizer in contact with stainless steel surfaces longer than 10 minutes. Longer contact can cause corrosion.



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.



Lang Model: Lang Model: EHS-PT

Exterior Construction

The oven exterior dimensions are 30" (76.2 cm) Wide, 25.25" (74.3 cm) High, 26.5" (67.31 cm) Deep. The Top, Front, Back, and Sides are constructed of stainless steel with an aluminized bottom.

The oven door comes standard with a window.

The door handle is constructed of Polycarbonate.

The oven cavity is insulated with high temperature insulation for efficiency and reduced heat loss.

Interior Construction

The oven cavity dimensions are 15" (38.1 cm) Wide, 20" (50.84 cm) High, 21" (53.38 cm) Deep.

The oven is designed for five shelves and comes with five Chrome Plated Racks.

The interior of the oven is constructed of stainless steel.

Operation

The EHS-PT oven is a forced air convection oven with a vented oven cavity.

The air is driven by a 1/3 HP fan motor.

Controls

Icon driven (touch) panel allows for easy operation.

Complete computerized controls.

Pre-Programmable product selections.

Independent shelf timers for each shelf.

Load control through use of Cooking Curves.

Shelf compensation for uniform baking.

Solid state temperature sensing and controls.

Dual speed fan.

Manual override controls.

Technical

Oven operates as shipped on either 208 or 240, Single or Three Phase and 480-Volt Three Phase.

The oven can be shipped with a Power Cord and Plug attached, but must be specified upon ordering (part number is listed in the Parts portion of this manual).

Floor space required is 42" (106.68cm) Wide, 32.5" (82.55cm) Deep.

The oven weighs 225 lb. (102.5 Kilograms).

The ovens are stackable and can include stacking kit if requested.

Receiving the Oven




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 oven as near to 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 oven will arrive completely assembled inside a wood frame and strapped to a skid. **Cut the straps and remove the wood frame.**

<u>CAUTION</u>	EACH UNIT WEIGHS 225 LBS (102.23 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.	
<u>CAUTION</u>	ANY STAND, COUNTER OR OTHER DEVICE ON WHICH OVEN WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE OVEN.	
<u>CAUTION</u>	SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.	

Remove Oven from skid and place in intended location.

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 data plate is located on the back of the oven above the power outlet. 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.



Leg Installation

Legs are available for single, double, and counter top installations. Single deck installations require a 28-inch leg, double deck installations require a 16-inch leg, and counter top installations require a 4-inch leg.

To install the 28-inch legs, place some cardboard on the floor and gently tip the oven onto its back. Fasten two legs to the oven's front. Lift the oven onto its front legs and block the back up using one of the 28-inch legs set upside down in the center rear of the oven body. Install the last 28-inch leg onto the oven body on the control side rear. Gently lift the oven rear, remove the leg set to support the oven center and install it on the last rear corner.

To install the 16-inch legs follow the same instructions as the 28-inch legs.

To install the 4-inch legs, place some cardboard on the floor and gently tip the oven onto its back. Fasten the four 4-inch legs into the threaded holes provided on the bottom of the convection oven. Gently lift the oven onto the legs.

Stacking the Ovens

Stacking kits must be requested upon purchase.

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

Remove the stacking kit from the oven compartment of one oven and install the 1 1/4-inch plastic bushing into the top of the lower oven.

Tip the top oven backwards and install two pins into the front leg holes of the top oven.

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

Steam Installations

For steam installations review Steam Kit installation manual shipped with the oven.

INSTALLATION CONT'D

Reversing the door

1. Disconnect oven from power.
2. Remove the top and bottom door hinge covers (4) by removing the two 10-32 Phillip head screws (8).
3. Remove the top door hinge bracket (1) from the oven by removing the two 1/4-20 Phillip head screws (7). The hinge should now slide off of the door pin (this will now be your right hand lower hinge)
4. Lift the door off of the bottom pin and set aside.
5. Remove the bottom door hinge bracket (2) by removing the two 1/4-20 Phillip head screws (7) (this will now be your upper right hand hinge).
6. Remove the lower hinge mounting plate (9) by pulling it from behind the leg pad adapter on the bottom of the oven.
7. Remove the two Phillips head screws in the bottom right corner of the oven, where the new hinge will be placed.
8. Slide the hinge mounting plate (9) into place and mount the hinge bracket (this should be your old upper hinge) using two 1/4-20 (7) Phillips head screws.
9. Remove the two Phillips head screws in the upper right corner of the oven where the new hinge will be placed.
10. Rotate the door 180° and slide the door pin into the bottom hinge bracket.
11. Slide the upper door hinge (1) onto the upper door pin and then screw into place using two 1/4-20 Phillip head screws.
12. Place the top and bottom door hinge covers (4) back on the oven using two 10-32 Phillip head screws (8).

ITEM NO.	QTY.	PART NO.	DESCRIPTION
1	1	EH-265	EH HINGE - TOP
2	1	EH-266	EH HINGE - BOTTOM
3	2	50313-031	HINGE PIN WELDMENT
4	2	EH-267	EH HINGE COVER
5	2	70201-19	Bronze Bearing - Flanged .625OD x .500ID x .500
6	2	70201-01	Bronze Thrust Bearing .625OD x .500ID x .125
7	2	20109-43	SCRW S/S 1/4-20 X 3/4 FLTHD PHIL
8	8	20109-15	10-32x1/2 PN PHL 18-8 Stainless Screw
9	1	EH-198	HINGE MOUNT PLATE - LOWER
10	2	20306-02	1/4-20 AVK (AKS4-420-165)

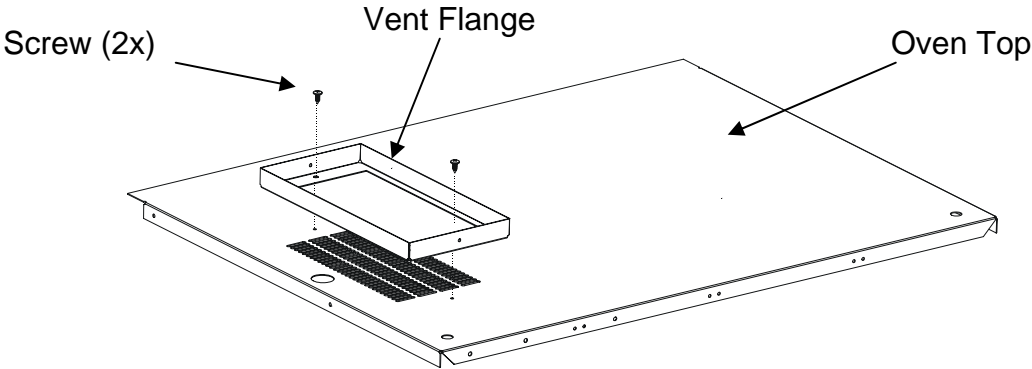
INSERT BEARINGS (ITEMS "5") INTO THE HINGES (ITEMS "1" & "2") AS SHOWN THEN REAM WITH A .508 REAMER.

	UNLESS OTHERWISE SPECIFIED: DIMENSIONS ARE IN INCHES.	MATERIAL PART #	MATERIAL TYPE	BLANK DIMS.	X	BLANK AREA	1/8 in
	TOLERANCES ARE: DECIMALS ±.005 .XXX ±.003 .XXX ±.015	DWN. BY: DLG / DWN. DATE: 09-10-03 / REV. BY: DLG / REV. DATE: 09-25-03 / CHK. BY: / CHK. DATE: / CAD FILE: 50313-030 / SHEET 1 OF 1		DESCRIPTION: EH HINGE REPLACEMENT KIT / DWG. NO: 50313-030 / REV: B			

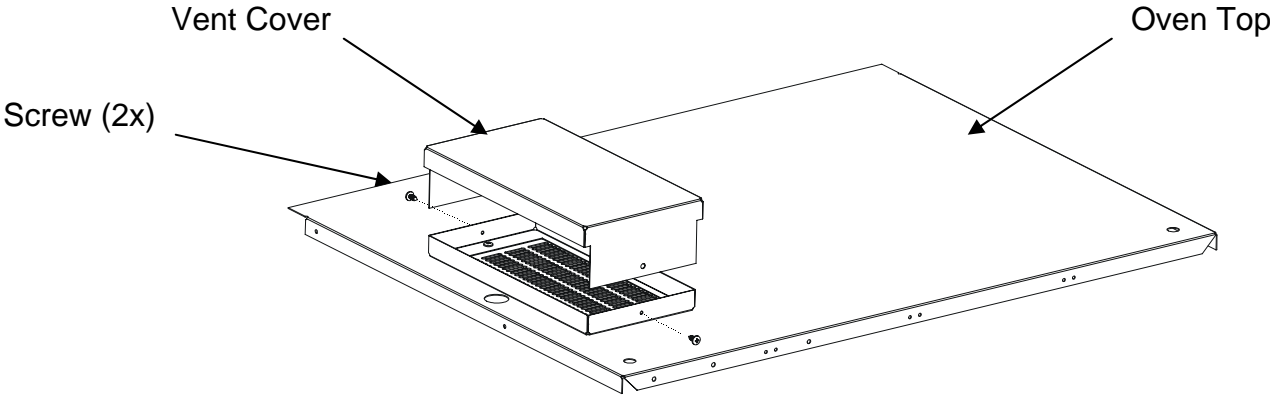
INSTALLATION CONT'D

Vent Cap Installation

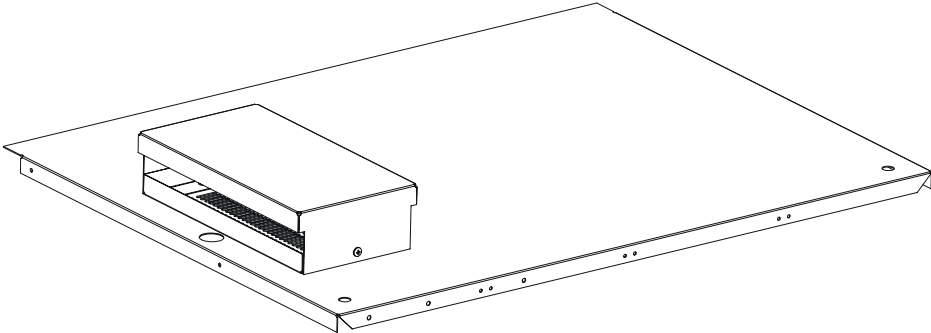
NOT REQUIRED IF OVEN HAS SOLID TOP!



Step one: Attach vent flange to oven top with screws



Step two: Attach vent cover to vent flange with screws



Step three: Assembly is complete

Ventilation and Clearances

Standard minimum clearance from combustibile construction is as follows.

4" from side

4" from back

6" 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 4 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.

CAUTION

ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS AND DO NOT OBSTRUCT FLOW OF COMBUSTION OR VENTILATION AIR.



Electrical Connection

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: **CSA STD. C22.1**).

The electrical service entrance is provided by a 1 1/4-inch knockout at the oven back directly behind the control compartment. A grounding lug is provided at the rear service entrance.

The EHS-PT can be purchased with a Cord & Plug kit (Part number is listed in the parts portion of this manual.). This kit includes a 48" cord with a **NEMA L15-30P** plug.

Oven Voltage

The Lang Model EHS oven can be operated on 208-Volt or 240-Volt (single or three phase), or 480-volt (three phase only) source. The Amp draw, KW rating, and phasing can be found in the wiring diagram section of this manual.

Pre-Power On

After the oven is installed and connected to power, prior to turning on, verify the following:

- The door opens and closes freely.
- All racks are in the oven correctly.
- All packing materials have been removed from the inside of the oven.

Power On

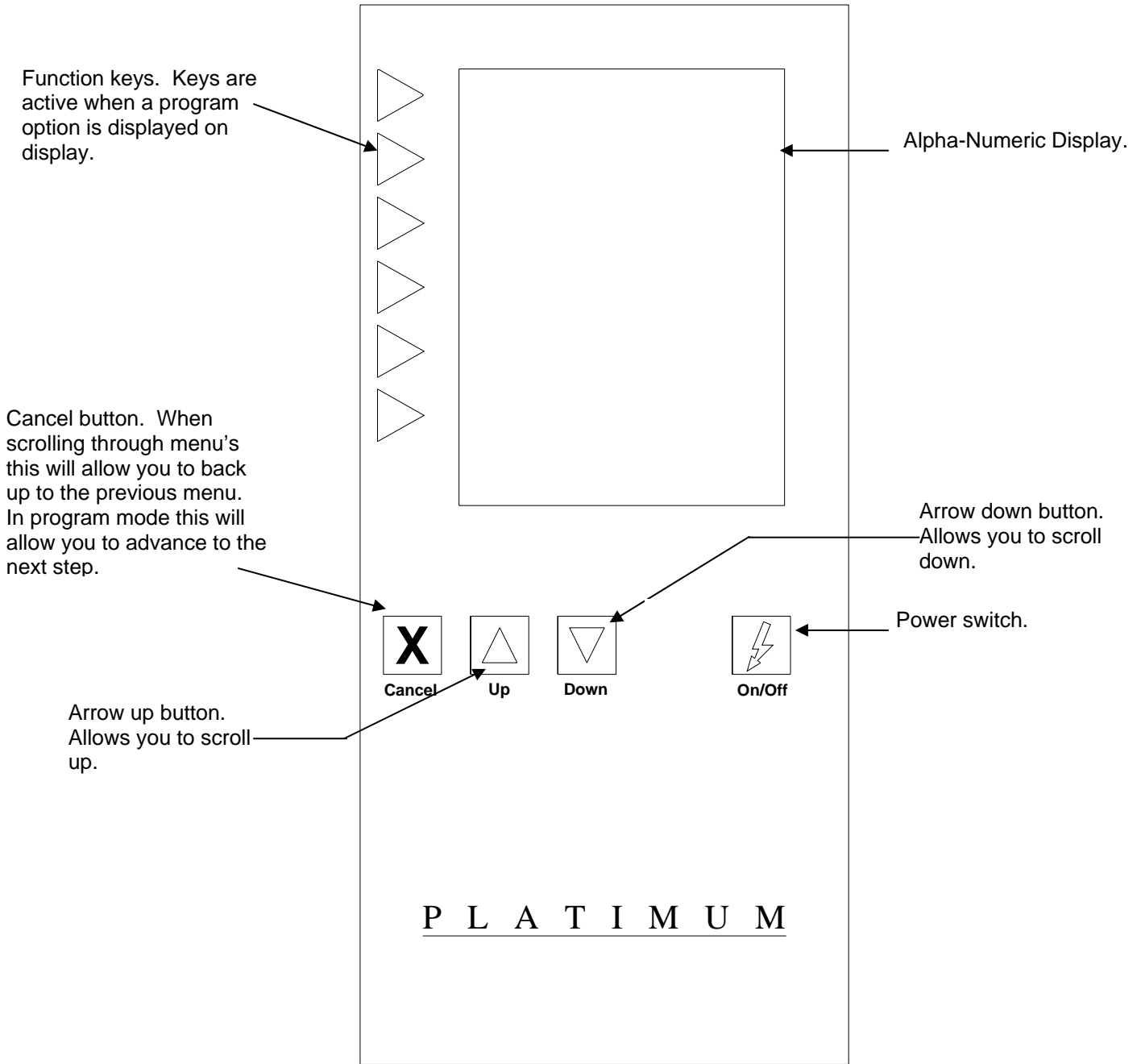
Once oven has been turned on verify that the blower wheel is spinning freely in a clockwise position and that the elements are heating properly.

NOTICE

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



Control Panel



Typical Operation Sequence

ACTION	RESULT
Press the on switch.	Control panel comes on, display says “ LANG, Run Oven, Time Date Program. ”
Select “ Run Oven ”.	Display will show a list of product to choose.
Select Product button next to Icon desired.	Display says “ Preheating to XXXF ”.
<i>Beeper sounds briefly.</i>	Display says “ Ready ”.
Select Product to start.	Display shows possible product selection for that temperature.
Select Product to start.	Display says “ Select shelf ”.
Press Product button next to desired shelf.	Display will show icon chosen and begin to count down.
<i>Beeper sounds continuously.</i>	Display shows “ DONE ”, press button and remove product from that shelf.
Oven is ready for another product.	

Hints & Suggestions

Convection ovens constantly circulate air over and around the product. This strips away the thin layer of moisture and cool air from around the product allowing heat 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 even the bake.

Always weigh your product. This will give you a more consistent size, color and quality.

Check the product near the end of the initial cooking cycle.

Do not open the oven doors during baking 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, the temperature is too high or the cooking time too long.

The convection is a mechanical piece of equipment. The same control settings will always give the same results. If the results vary, problems may be because of product preparation.

Loading

When loading and unloading the oven, stage products and racks so the oven doors are opened for the least amount of time.

Be sure that racks are level within the oven.

Bent or warped pans can greatly affect the evenness of the cook or bake.

If using baker's parchment, be sure the parchment does not blow over the product. The will create an uneven bake.

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

Do not overload pan's this will create a uneven bake.

For best baking results, load the oven from the center out during random loading.

CAUTION

ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS AND DO NOT OBSTRUCT FLOW OF COMBUSTION OR VENTILATION AIR.



CAUTION

KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.



MAINTENANCE & CLEANING

<u>WARNING</u>	KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.
<u>CAUTION</u>	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.
<u>NOTICE</u>	Never leave a chlorine sanitizer in contact with stainless steel surfaces longer than 10 minutes. Longer contact can cause corrosion.



Cleaning

- Always start with a cold oven.
- 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 blower wheel.
- The oven racks, rack slides, and interior may be cleaned using Lang Mfg. Foam Deluxe (72804-36) oven cleaner.
- 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.

Symptoms

What follows is a chart of Symptoms and Possible Causes to aid in diagnosing faults with the oven.

Refer to the Symptoms column to locate the type of failure then to the Possible Cause for the items to be checked.

To test for a possible causes refer to the TEST section and locate the Possible Cause then refer to test to identify test procedures.

SYMPTOM	POSSIBLE CAUSE
Display will not come on	<ul style="list-style-type: none"> • No power to cord outlet • Oven unplugged from outlet • Failed power cord or plug • Contrast needs to be adjusted • Failed display board
Oven will not heat	<ul style="list-style-type: none"> • Power Switch is not “ON” • Product not selected • Failed Transformer • Failed Probe • Failed Circuit board • Failed Contactor • Failed Over-temperature Thermostat • Failed Element
Oven motor will not run	<ul style="list-style-type: none"> • Power Switch is not “ON” • Product not selected • Failed Transformer • Failed Contactor • Failed Motor • Failed Circuit board
Product burning	<ul style="list-style-type: none"> • Product is cooked too long • Failed Probe • Failed Circuit board
Product under done	<ul style="list-style-type: none"> • Product is not cooking long enough • Failed Probe • Failed Circuit board

TROUBLESHOOTING CONT'D

NOTICE

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WARNING

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TESTS

If an item on the list is followed by an asterisk (*), the work should be done by a factory authorized service representative.

Possible Cause	TEST
Product is cooked too long	<ul style="list-style-type: none"> • No test available, operational condition
Failed Probe	<ul style="list-style-type: none"> • Check probe for proper resistance*
Failed Circuit board	<ul style="list-style-type: none"> • Confirm that Circuit board is getting correct voltage and putting out correct voltage*
Failed Transformer	<ul style="list-style-type: none"> • Check both Primary and Secondary coils for correct voltage*
Failed Contactor	<ul style="list-style-type: none"> • Remove the wires from the contactor coil and check for continuity across the contactor coil connection* • Ensure the contactor moveable points move freely up and down*
Failed Motor	<ul style="list-style-type: none"> • Confirm that motor is getting correct voltage*
Failed or disconnected safety thermostat	<ul style="list-style-type: none"> • Check across the thermostat connectors for continuity*
Failed Element	<ul style="list-style-type: none"> • Confirm that Elements are getting correct voltage and have continuity*

CAUTION

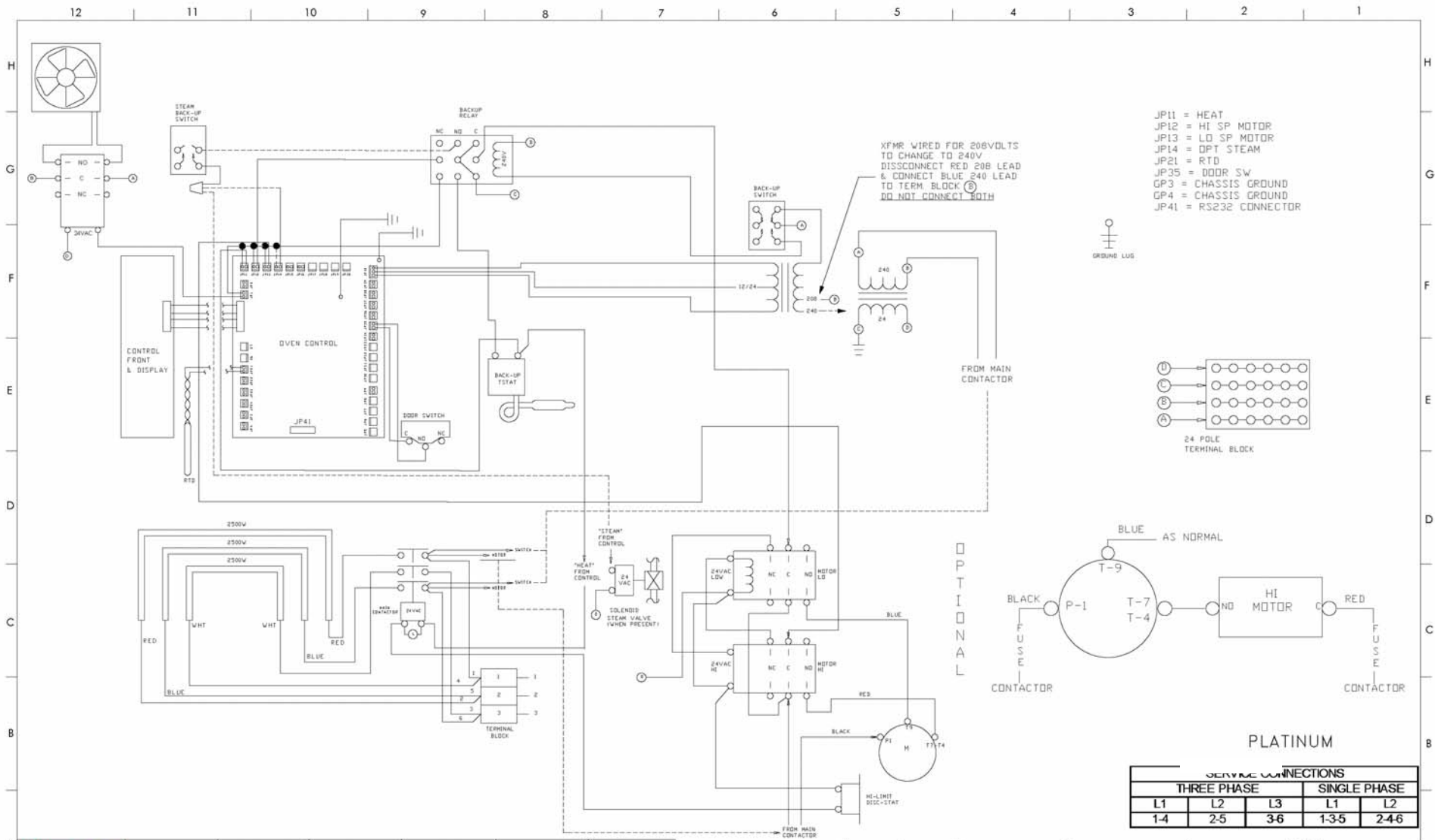
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PARTS LIST

DESCRIPTION	PART NO.
Element EHS Oven 208 Volt 7500 Watts	11090-20
Element EHS Oven 240 Volt 7500 Watts	11090-21
Element EHS Oven 480 Volt 7500 Watts	11090-22
Stacking Pins	20108-01
Motor 1/3 HP 480 Volt 2 Speed	30200-16
Motor 1/3 HP 208/240 Volt 2 Speed	30200-17
Cooling Fan	30200-46
Switch Toggle On-Off	30303-06
Thermostat Safety 490°F Open	60102-102
Thermostat 450°F Oven	30402-27
Terminal Block 3 Pole	30501-02
Terminal Block 24 Position Quick Disconnect	30503-01
Relay 240 VAC	30600-02
Contactors 3 Pole 24 VAC (Heat)	30700-06
Contactors 2 Pole 24 VAC (Motor)	30701-05
Cable Ribbon Assembly	31110-13
Transformer 480/240 VAC	31400-04
Transformer 120-208-240/24 VAC	31400-07
Transformer 240/12 VAC	31400-26
Circuit Board Display	40102-25
Circuit Board Microprocessor	40102-26
Probe Temperature Sensor	41100-12
Oven Rack	50200-34
Oven Rack Slide	50200-83
Door Handle 11 1/2" Long Black "T" Style	50800-12
Complete Door Assembly	51100-53
Baffle	60101-621
Door Magnet	60102-147
Top Panel	60102-136
Rear Panel	60102-1361
Right Hand Panel	60102-1364
Switch, Plunger	60102-40
Switch, Plunger Oven Door (Between V-27971 & W-48418 Except Reversible doors)	30301-11
Switch Micro Convection Oven Door (Before V-27971 & After W-48418 and all reversible doors)	51100-18
Door Seal	60102-97
Panel Label, Purple Plus	60101-7662
Hinge Bracket Assembly, Upper and Lower	50313-030
Knob Thermostat 450°F Oven	70701-28
Window Assembly, Oven Door	71301-04
Blower Wheel	71500-06
Blower Wheel (Steam Units)	51100-60
Wiring Harness, Element	EH-550
Wiring Harness, Power Switch	EH-554
Wiring Harness, High Voltage Control	EH-551
Wiring Harness, Low Voltage Control	EH-553

WIRING DIAGRAM 208/240



Lang Manufacturing Company

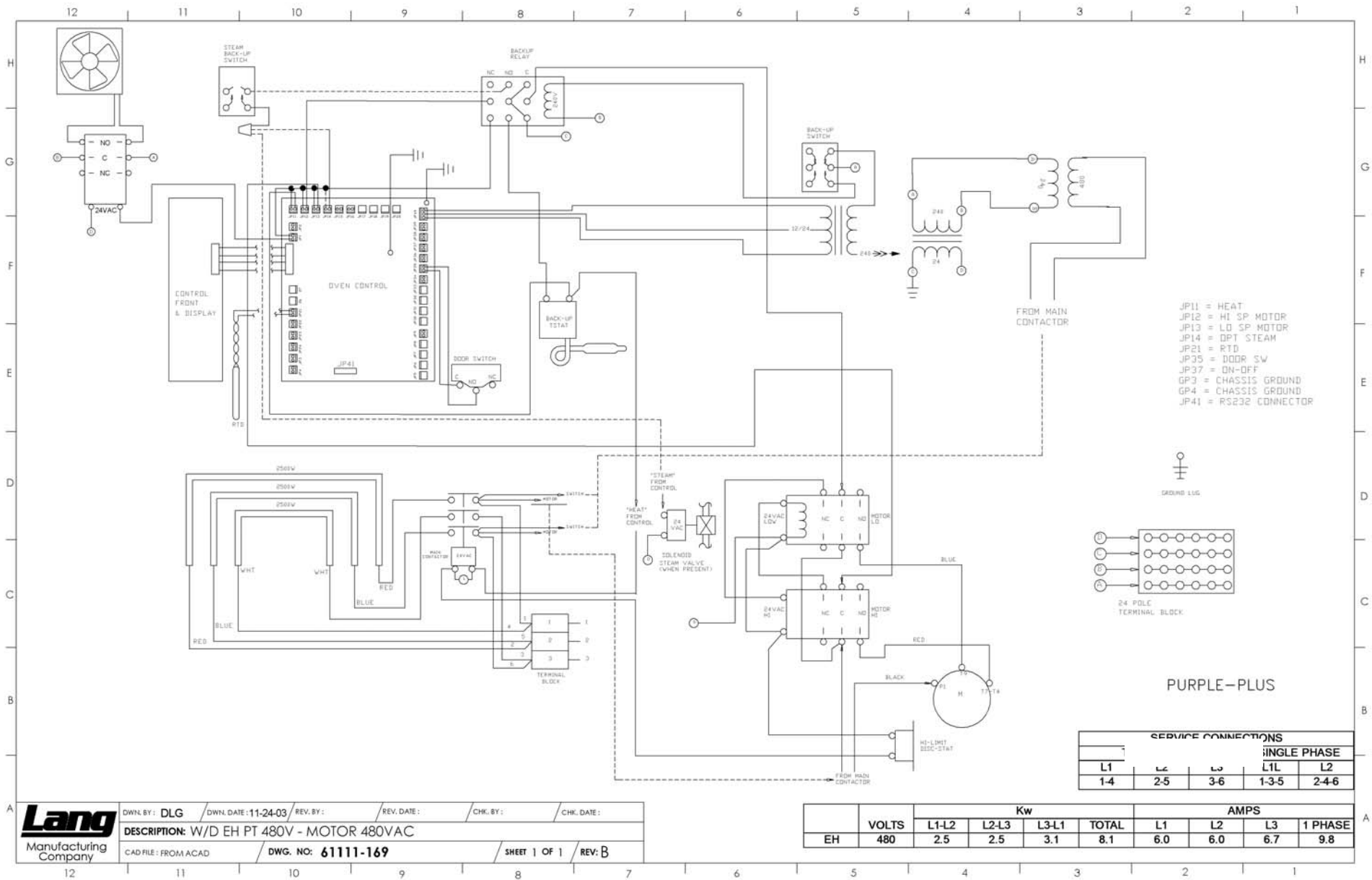
DWNL BY: DLG / DWNL DATE 11-18-03 / REV. BY: / REV. DATE: / CHR. BY: / CHR. DATE:

DESCRIPTION: W/D EH PT WITH 2 SPEED MOTOR 208-240VAC

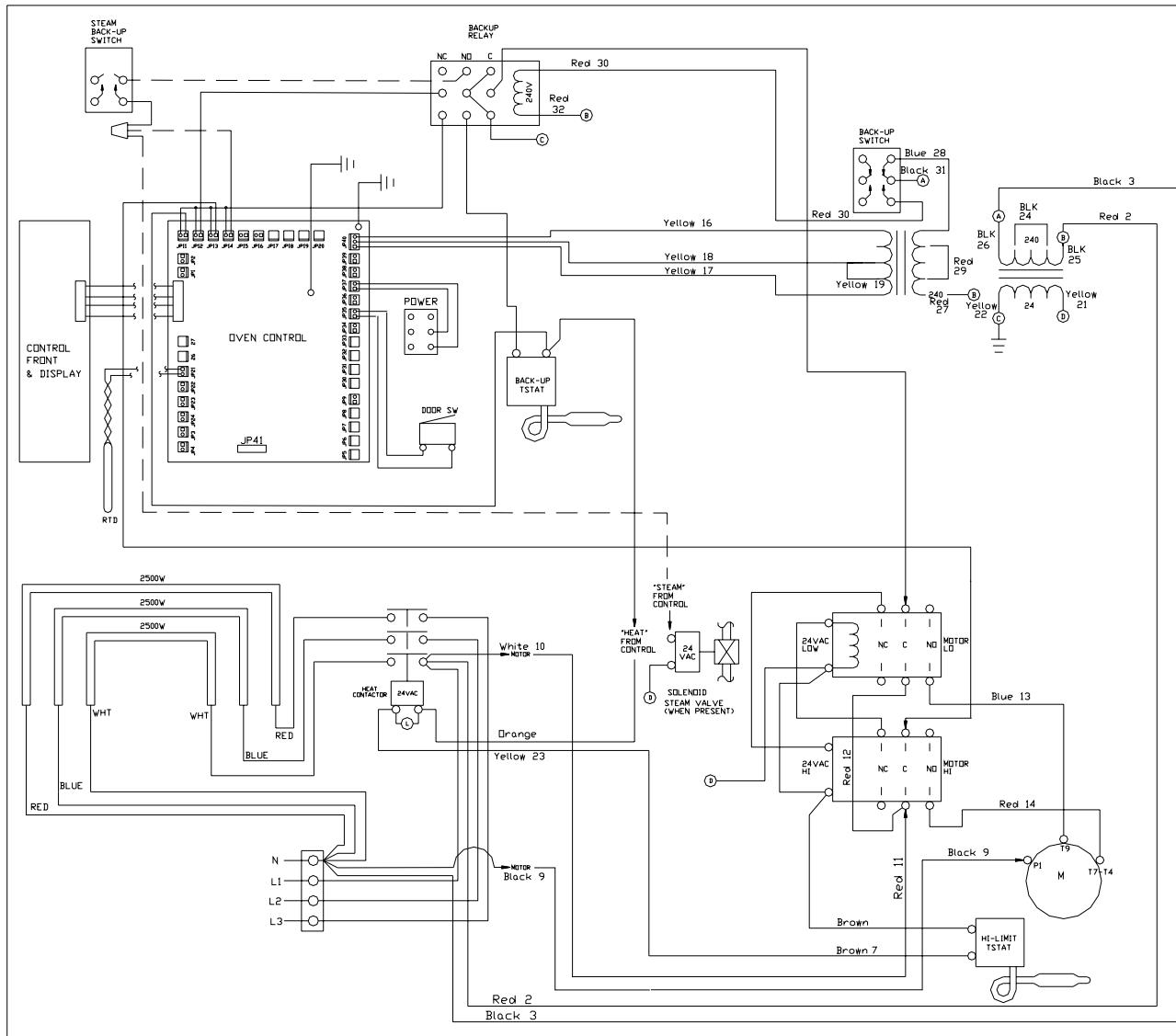
CAD FILE: FROM ACAD / DWG. NO: 61111-148 / SHEET 1 OF 1 / REV: C

	VOLTS	Kw			TOTAL	AMPS			
		L1-L2	L2-L3	L3-L1		L1	L2	L3	
EH	208	2.5	2.5	3.1	8.1	23.3	20.8	23.3	40.0
EH	240	2.5	2.5	3.1	8.1	20.2	18.0	20.2	33.8

WIRING DIAGRAM 480



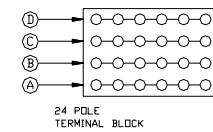
WIRING DIAGRAM 220/380 & 240/415



REVISION BLOCK						
REV	ECN NO.	DESCRIPTION	DR	MFG	ENG	DATE
C		ADDED SAFETY CONTACTOR	BJM			1-18-99
D		REMOVED CE COMPONENTS	DLG			5-30-02

- JP11 = HEAT
- JP12 = HI SP MOTOR
- JP13 = LO SP MOTOR
- JP14 = OPT STEAM
- JP21 = RTD
- JP35 = DOOR SW
- JP37 = ON-OFF
- GP3 = CHASSIS GROUND
- GP4 = CHASSIS GROUND
- JP41 = RS232 CONNECTOR

GROUND LUG



Three Phase								
VOLTS	KW			AMPS				
	L1-N	L2-N	L3-N	TOTAL	L1	L2	L3	N
220/380	2.8	2.1	2.1	7.0	12.7	9.5	9.5	12.7
240/415	3.2	2.5	2.5	8.2	13.3	10.4	10.4	13.3

PLATINUM

QTY	ITEM	PART NUMBER	DESCRIPTION / MATERIAL
LANG MANUFACTURING			
DR: 8DM DATE: 10-6-98		TITLE: W/D EH PP WITH 2 SPEED	
CK: DC DATE: 10-20-98		220/380 & 240/415 VAC	
TOLERANCES: FRACTIONS DECIMALS 1/64 X .05 1/32 X .03 1/16 X .015 UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES		NEXT HIGHER ASSY: SHEET	DRAWING NUMBER
SCALE: TO FIT		1 of 1	61111-152
			REV D