



DESCRIPTION

Lang electric ranges are 60" wide heavy- duty electric heated units with twin standard ovens in the base. 450°F thermostat and full front landing simplifies and speeds plating.

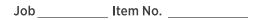
SPECIFICATIONS

Range shall be a LANG Manufacturing Model R60S [Specify one]: ☐ -ATA, with 5 ea. 12" X 24" X 3/4" thick Hot Plates;

- ☐-ATB, 2 ea. 8" diameter French Plates and 4 ea. 12" X 24" X 3/4" thick Hot Plates;
- □-ATC, with 24" wide Griddle, 2 ea. 8" diameter French Plates & 2 ea. 12" X 24" X 3/4" thick Hot Plates:
- □ -ATD, with 36" wide Griddle, 2 ea. 8" diameter French Plates & 1 ea. 12" X 24" X 3/4" thick Hot Plate:
- ☐ -ATE, with 48" wide Griddle & 1 ea. 12" X 24" X 3/4" thick Hot Plates:
- □ -ATF, with 48" wide Griddle and 2 ea. 8" diameter French Plates:
- □ -ATG, with 60" wide Griddle; or
- ☐ -ATH, with 10 ea. 8" diameter French Plates
- □ -ATI, with 36" x 24" x 1/2" griddle & (4) 8" diameter French Plates;
- □ -ATJ with 24" x 24" x 1/2" griddle & (6) 8" diameter French Plates; a 60" wide heavy duty electric heated unit with twin standard ovens in base and 37-kW total power input; all stainless steel exterior; two fully insulated ovens with aluminized steel interiors, heavy-duty drop-down doors and one chrome plated oven rack [each] standard; individual oven and cook-top component controls; plus all the features listed.

WARRANTY

These units come with a two [2] year warranty for parts and labor.



Lang® Electric Range With Twin Standard Oven Base

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

VOLTAGE	□208/60Hz	□240/60Hz	□480/60H
PHASE	□1Ø	□3Ø	

FEATURES

- One piece heavy-duty 430 Series stainless steel exterior
- 12" high oven cooking compartments are aluminized steel
- Ovens are insulated on six sides
- · Heavy duty hinge-down oven doors
- Adjustable oven rack slide supports
- One chrome-plated oven rack provided for each
- 6" adjustable legs standard
- Full width 2" high combination back riser & vent
- 3" wide full width front and back grease troughs
- 6" wide full width plate landing
- Grease drain in front & back trough with full width & depth spillage drawers
- Griddle Configurations include a one piece splash guard, back &
- Full front & rear grease troughs, grease drain & spillage drawers speed clean-up
- 1-piece unit fits through 36" wide door. No assembly required
- Full front landing simplifies and speeds plating
- Separate, independent controls allows simultaneous multi-function cooking
- 450°F thermostat
- Top & bottom element 3-heat switches

OPTIONS & ACCESSORIES

- 480 Volt, 3-phase model
- Set of 6" casters, two-locking, two fixed
- High storage rack [for mounting above any 60" Range]
- Extra wire pan racks [three provided as std.]
- 6" or 12" wide top spreader and front enclosure

CERTIFICATIONS











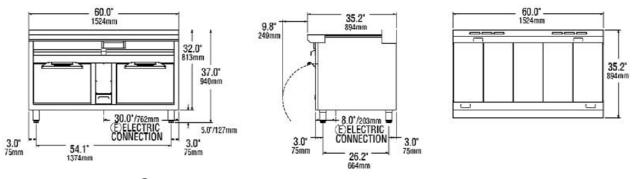
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VOLTAGE □208/60Hz □240/60Hz □480/60Hz **PHASE** □1Ø □3Ø

CONFIGURATION GUIDE

Model Has:	R60S-ATA	R60S-ATB	R60S-ATC	R60S-ATD	R60S-ATE	R60S-ATF	R60S-ATG	R60S-ATH	R60S-ATI	R60S-ATJ
Oven Base:	2 each std.									
Griddle:	-	-	24" wide	36" wide	48" wide	48" wide	60" wide		36" wide	24" wide
French Plates:	-	2 each	2 each	2 each	-	2 each	-	10 each	4 each	6 each
Hot Plates:	5 each	4 each	2 each	1 each	1 each	-	-	-	-	-
Pictogram: [Unit Top View]			00			00			000	



INSTALLATION REQUIREMENTS: 1. © Single 208/240V, 1/3-Phase; or 480V, 3-phase electrical connection 2. Unit is shipped in one piece 3. Power connection from bottom. See below

CLEARANCES: Sides: 4", Back: 4"

MODEL	HEIGHT ¹ in. (mm)	WIDTH [A] in. (mm)	DEPTH in. (mm)	VOLTS ¹	PHASE	AMPS/LINE	APPROX. ² WEIGHT SHIPPING	APPROX. ² WEIGHT INSTALLED
R60S	32.0 (813)	60.0 (1,524)	35.2 (894)	208/60Hz 240/60Hz 208/60Hz 240/60Hz 480/60Hz	1Ø 1Ø 3Ø 3Ø 3Ø	177.9 154.9 108.3 93.9 46.9	295-330 lb. (132-150 kg)	245-280 lb. (111-127 kg)

¹ Height does not include legs ²Depending on configuration

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