



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.

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 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:

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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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 service number 314-678-6315 or visit our website www.langworld.com for the service agent nearest you.

Safety Precautions

Lang manufacturing, hereby disclaims any and all responsibility for injury, damage, loss or other claim that may occur to person or property from improper alteration, modification, addition, operation, maintenance or service, whether it be mechanical, electrical, or otherwise, which may occur from such improper alteration, modification, addition, operation, maintenance or service to this piece of equipment.

Safety Considerations

Your 12-inch Clamshell® is manufactured to rigid standards. This equipment is approved by a certifying agency to conform to safety and sanitation standards.

The presence of safety equipment control and interlocks on an appliance and attendant components of installation cannot in and of themselves, assure absolute safety of operation. Diligent, capable, well-trained operators and maintenance personnel, as well as proper programs of operation and maintenance, are essential to the safe and reliable operation of this appliance.

- A. The responsibility of the manufacturer is to supply suitable, comprehensive instructions and recommendations for the operation and maintenance of the appliance.
- B. Trained gualified and factory-authorized personnel must perform all operation, maintenance and repair of these appliances. It is the **responsibility of the owner/operator** to ensure that this happens.
- C. A regular periodic program of cleaning, inspection and maintenance must be established and comprehensive maintenance records maintained. It is the sole responsibility of the user to establish, schedule and enforce the frequency and scope of these programs in keeping with recommended practice and with due consideration given to actual operating conditions.
- D. Operate this appliance within the limits it was designed for, which will not exceed the working limits of any component within the appliance as a whole.



HIGH VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/ WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS. DISCONNECT THE WARNING UNIT FROM THE ELECTRIC POWER SUPPLY.



USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY LANG MANUFACTURING, OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY OT THE OPERATOR AND DAMAGE TO THE EQUIPMENT EIWLL VOID ALL WARRANTIES.

GENERAL INFORMATION

Lockout Procedure

Announce lockout to other personnel.

Turn power off at main panel.

Test lockout by turning power switch on and observing if elements come on.

Check heater circuit with voltmeter.

Perform necessary repairs or tests.

Clear the unit of personnel before starting the griddle.

Turn power on at main panel.

Announce unit is "on" to other personnel.

Controls Contact Clam

This clamshell turns on using the separate control box.

GENERAL INFORMATION continued

Technical

The clamshell, not including the griddle, is standard 208 or 240V, single or three phase. Specify voltage when ordering.

Receiving the Unit

Upon receipt, check for freight damage, both visible and concealed. Note visible damage on the freight bill at the time of delivery and have the carrier's agent sign the freight bill at that time. Concealed loss or damage means loss or damage, which does not become apparent until the merchandise has been unpacked. Make a written request for inspection upon unpacking and finding concealed damage within 15 days of delivery. Keep all packing material for inspection. Do not return damaged merchandise to Lang Manufacturing. File your claim with the carrier.



Location

Prior to un-crating, move the unit 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 unit 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.



THE 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 **CAUTION** AND MOVE IT TO THE PLACE OF INSTALLATION.

> ANY STAND, COUNTER OR OTHER DEVICE ON WHICH THE UNIT WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE UNIT.

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

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Remove unit from the skid.

INSTALLATION

Electrical Connection

Verify griddle installation was performed as directed in the installation instructions.

Connect electrical service to the box at the back of the griddle.

Electrical specifications are located on the data plate.

Clearance

Use this griddle only in non-combustible locations.

Maintain clearances of base appliance.



field supply leads



THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO **GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.**



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 WARNING ACCORDANCE WIHT ALL APPLICABLE CODES.



BROILER ELEMENTS CAN IGNITE GREASE FIRES ON THE GRIDDLE SURFACE, WHICH MAY RESULT IN PROPERTY DAMAGE, SERIOUS INJURY OR DEATH. ENSURE GRIDDLE SURFACE IS SLOPPED DOWN FROM BACK TO FRONT BY AT LEAST 1/4" BEFORE COOKING.

The data plate is located behind the Clamshell® between the two pivot arms. The NOTICE Clamshell® voltages, wattage, serial number, wire size and clearance specifications are on the data plate. Carefully read and understand this information before proceeding with the installation.

The installation of any components such as a vent hood, grease extractors or fire NOTICE extinguisher systems must be conform to the applicable National, State and locally recognized installation standards.

INITIAL START UP

Each unit is preheated, tested and calibrated at the factory prior to shipment. However, due to temperature and climate changes during shipment the unit can absorb moisture. Check griddle for moisture and allow the unit to dry before placing the unit into full operation.

Prior to putting any unit 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.

Pre-heat the griddle for one hour, if the unit has been out of service for three days, 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 and a faint odor from the smoke. This is normal for a new unit and will disappear after the first few hours of use.



ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.

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

Once the griddle has been loaded properly, lower the hood over the product.

Elements must not touch product when clamshell is in the closed position.

CLEANING

Daily Cleaning

Clean the exterior of the appliance with cleaner and water.

Wipe drip shield between hood and griddle to remove any grease.

Weekly Cleaning

Allow the hood to burn off any carbon build up after high use periods.

With a cold griddle, lower the hood and allow the hood to cook for 30 minutes. Additional time may be necessary for more baked-on grease.

CHROME SURFACES (certain models)

It takes very little time and effort to keep this Industrial Chrome griddle surface sparkling clean and performing at top efficiency. DO NOT allow grease to accumulate as it will carbonize and become difficult to remove.

To prevent this condition, the following cleaning suggestions should be followed:

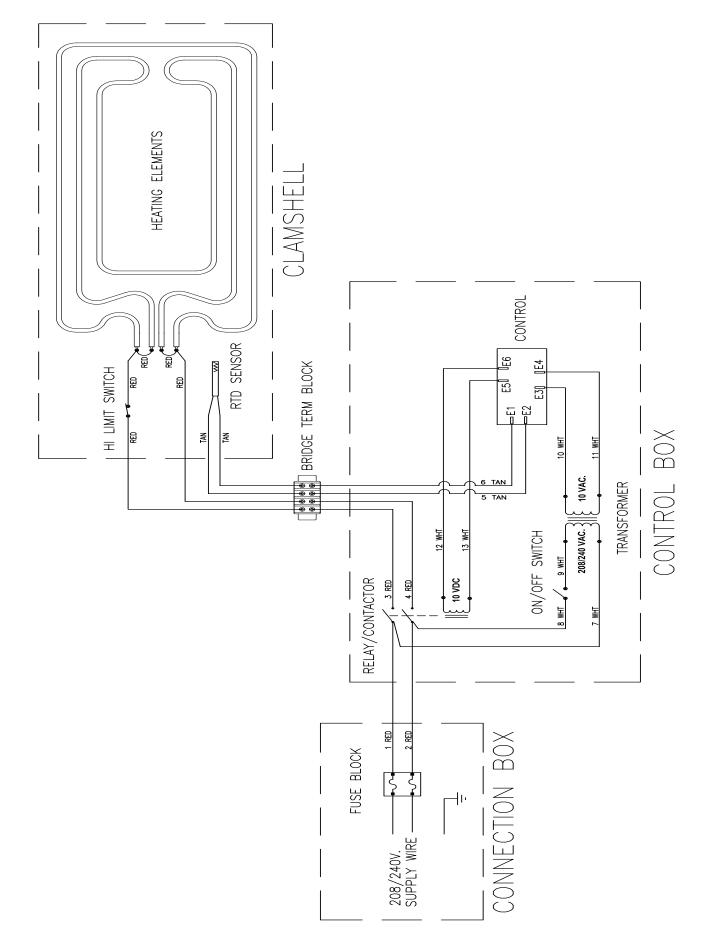
- 1. Remove excess oil and food regularly with a 4" (100mm) wide razor sharp type scraper and wipe surface with a damp cloth if desired.
- 2. Following the scraping, for end of the day cleaning, a damp cloth and a non-silicate, non-abrasive, non-chlorinated cleaner such as Bon-Ami may be used to wipe surface clean, followed by wiping with clean wet cloth.
- 3. Follow daily cleaning steps for Non-Chrome Surfaces.

ON CROME SURFACES:

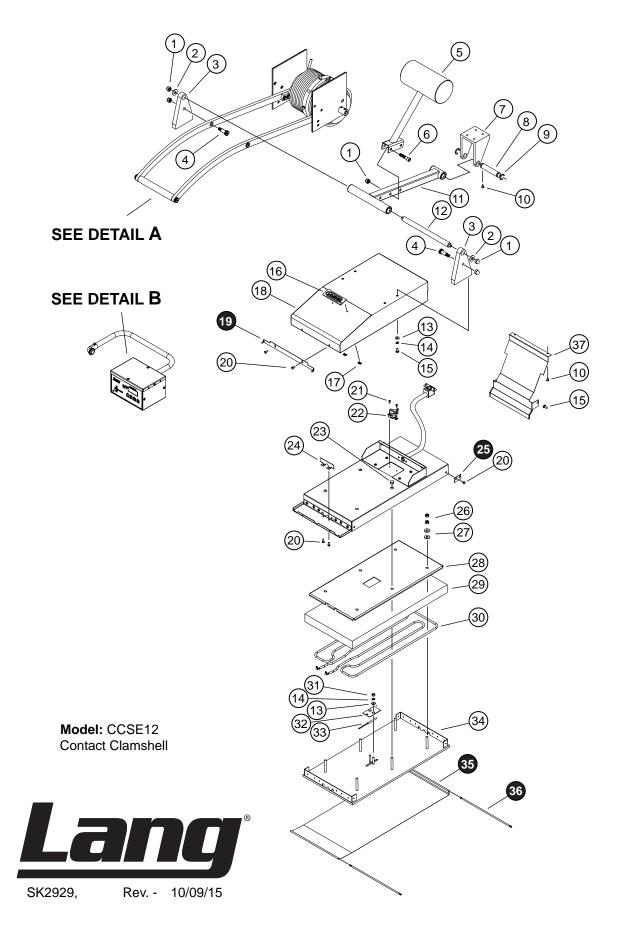
- 1. Never use pumice, griddle stones, or abrasives on the surface.
- 2. Never strike the surface with a sharp instrument or spatula edge.
- 3. Never use steel wool.
- 4. Never use commercial liquid grill cleaner on the griddle surface.

Abusing the surface voids the warranty.

WIRING DIAGRAM



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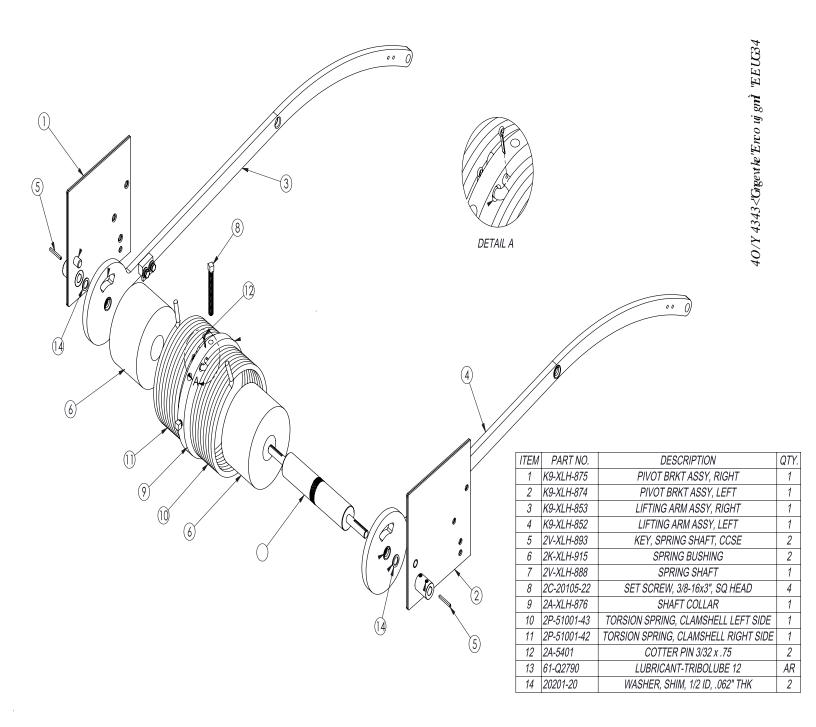


PARTS LIST

Model: CCSE12B Contact Clamshell					
Fig No.	Part	Description	Qty	Application	
1	2C-20301-46	NUT HX ACRNLCK 3/8-16 SS	6		
2	2C-20201-4	WSHR FLT 3/8 USS PLTD.	2		
3	2V-XLH-866	HINGE BLOCK	2		
4	2C-20106-13	SCRWSHLDR 1/2X1 3/8-16	2		
5	2V-XLH-901	COUNTERWEIGHT ASSSY, CCSE	1		
6	2C-20111-28	SCREW SCKTHD 3/8-16X1-3/4	2		
7	2V-XLH-890	REAR MTG BRKT, LEVEL LINK	1		
8	2A-XLH-889	SHAFT, REAR LEVELING LINK	1		
9	2C-20601-09	RETAIN SNAP RING 3/4	2		
10	2C-20102-12	SCREW PHD ST 10-32X3/8	16		
11	2V-XLH-908	LEVELING LINK WELDMENT	1		
12	2A-XLH-887	SHAFT, FRONT, LEVELING LINK	1		
13	2C-20101-07	WASHER FLT 1/4 SAE PLTD	18		
14	2C-20202-05	WASHER FLT 1/4 SAE LOCK SPLT	14		
15	2C-20104-08	SCREW HX HEAD PLT 1/4-20X0.5	4		
16	2M-60301-W2	LANG CLAMSHELL LOGO	1		
17	2C-20602-04	TINNERMAN SPD NUT 1/8 DIA	2		
18	K9-XLH-863	FRONT COVER ASSY	1		
19	K9-XLH-825	BRACKET-FRONT ROD SUPPORT	1	OPTIONAL ACCESSORY	
20	2C-20111-09	SCRW HXHD CAP 10-32X1/2	10		
21	2C-20102-08	SCRW PHD ST 8-32X.375	2		
22	2T-30401-34	STAT FIXED TEMP 375 F	1		
23	2C-302520	NUT 5/16-18 ACORN SS CAP	6		
24	K9-XLH-823	ELEMENT HOLD DOWN BRACKET	1		
25	K9-XLH-824	BRACKET REAR ROD SUPPORT	2		
26	2C-20301-33	NUT TOP LOCK 5/16-18 S/S	12		
27	2C-2-201-06	WSHR PLT 5/16 FLAT USS	14		
28	K9-XLH-869	ELEMENT PLATE	1		
29	K9-XLH-826	INSULATION 1.6 FT	2		
30	2N-11060-33	ELEMENT, 208V, 4200 WATTS	1		
31	2C-20301-13	NUT HEX 1/4-20 PLTD	2		
32	K9-XLH-864	PROBE CLAMPING PLATE	1		
33	2E-Z20781	RTD PROBE - 60" LONG WIRE	1		
34	K9-XLH-897	PLATE WELDMENT, CCSE	1		
35	2H-71401-33	PTFE SHEET CCSE12B	1		
36	2A-50800-125	3/16" D. ROD-PTFE SHEET SUPPORT	2		
37	K9-XLH-877	SPLASH COVER, CCSE	1		

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SPRING & LIFT ARM ASSEMBLY



Model: CCSE12-208 Contact Clam

