

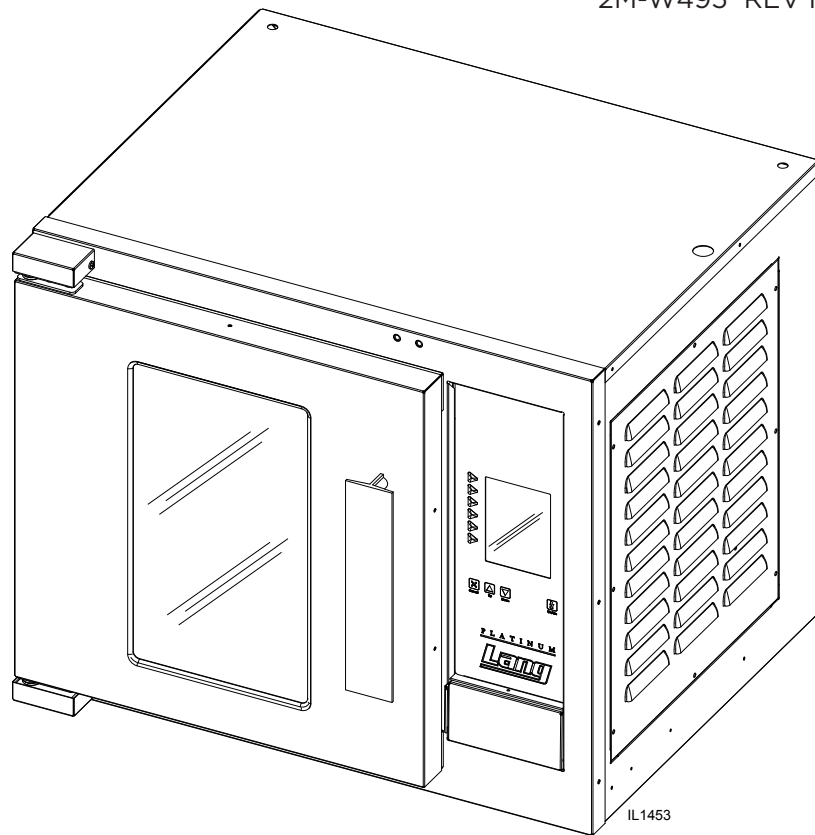


ELECTRIC HALF SIZE COMPUTERIZED CONVECTION OVEN

ECOH-PT, RCOH-PT

Installation and Operation Instructions

2M-W495 REV F (01-24)



ECOH-PT

Lang Lang Lang Lang

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 SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY 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. THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY, OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY. CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.

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: _____

PROBLEMS, QUESTIONS or CONCERNS

Before you proceed consult your authorized
Lang service agent directory
or
Call the Lang Technical Service & Parts Department at:
800-264-7827

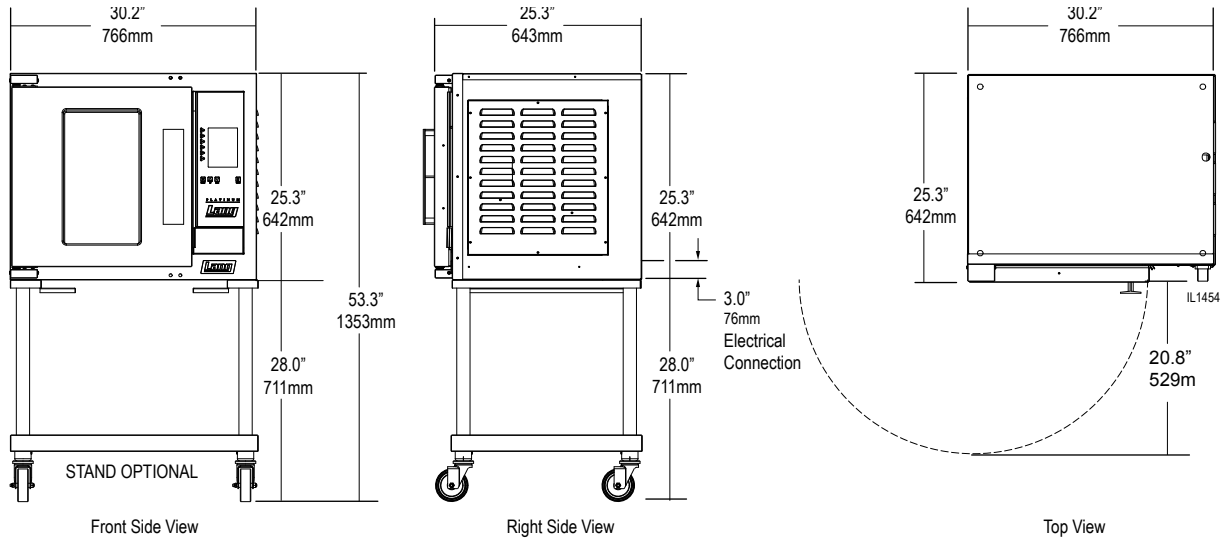
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NOTICE Service on this or any other Lang appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory. You can call our toll free number 800-264-7827 or visit our website www.langworld.com for the service agent nearest you.

SPECIFICATIONS

Model	Height x Width x Depth (without optional stand)	Clearance from combustible surface	Weight		
			Installed	Shipping	Freight Class
ECOH	25.3" x 30.2" x 25.3" 642mm x 766mm x 643mm	Side:4", Back: 4", Floor: 4"	185 lbs. (84 kg)	225lbs (102 kg)	85



ELECTRICAL SPECIFICATIONS

Lang Model	VOLTS AC	Hz.	MOTOR AMPS	PHASE	AMPS 3PH/ NEUT.	KW TOT.	AMPS 1 PH	WIRE 1 PH	L1	L2	L3	WIRE 3 PH
ECOHT2/3	220/380	50/60	3.3	3	1.3	6.6			10.9	9.5	9.5	12
ECOHT2/3NT	220/380	50/60	3.3	3	1.3	6.6			10.9	9.5	9.5	12
ECOHT2/3MF	220/380	50/60	3.3	3	1.3	6.6			10.9	9.5	9.5	12
ECOHT208CF	208	60	3.3	3		5.3	25.5	10	25.5	25.5	-	10
ECOHT208CF	208	60	3.3	3		5.3	25.5	10	25.5	25.5	-	10
ECOHT208CFC	208	60	3.3	3		5.3	25.5	10	25.5	25.5	-	10
ECOHT208CFR	208	60	3.3	3		5.3	25.5	10	25.5	25.5	-	10
ECOHT208MF	208	60	3.3	1/3		7.8	38	8	23	21	23	10
ECOHT208NT	208	60	3.3	1/3		7.8	38	8	23	21	23	10
ECOHT208PC	208	60	3.3	1/3		7.8	38	8	23	21	23	10
ECOHT208PR	208	60	3.3	1/3		7.8	38	8	23	21	23	10
ECOHT208RF	208	60	3.3	1/3		7.8	38	8	23	21	23	10
ECOHT208SZ	208	60	3.3	1/3		7.8	38	8	23	21	23	10
ECOHT-208V	208	60	3.3	1/3		7.8	38	8	23	21	23	10
ECOHT208V7	208	60	3.3	1/3		7.8	38	8	23	21	23	10
ECOHT208WA	208	60	3.3	1/3		7.8	38	8	23	21	23	10
ECOHT208WD	208	60	3.3	1/3		7.8	38	8	23	21	23	10
ECOHT240NT	240	60	2.6	1/3		7.8	33	8	20	18	20	12
ECOHT240SZ	240	60	2.6	1/3		7.8	33	8	20	18	20	12
ECOHT-240V	240	60	2.6	1/3		7.8	33	8	20	18	20	12
ECOHT240WA	240	60	2.6	1/3		7.8	33	8	20	18	20	12
ECOHT480CF	480	60	3.3	3		5.3			11	11	-	12
ECOHT480MF	480	60	1	3		7.8			10	9	10	12
ECOHT480NT	480	60	1.0	3		7.8			10	9	10	12
ECOHT-480V	480	60	1	3		7.8			10	9	10	12
RCOHT-208CF	208	60	3.3	3		5.3	25.5	10	25.5	25.5	-	10
RCOHT-208V	208	60	3	1/3		7.8	37.5	8	22	20.7	22	12
RCOHT-240CF	240	60	2.6	1/3		5.3	22.1	10	22.1	22.1	-	10
RCOHT-440VM	440	60	1.4	3		6.6			8.8	8.3	8.8	12
RCOHT-480CF	480	60	3.3	3		5.3			11	11	-	12
RCOHT-480V	480	60	1.4	3		7.8			9.5	9	9.5	12

EQUIPMENT DESCRIPTION

Exterior Construction

The Top, Front, Back, and Sides are constructed of stainless steel with an aluminized bottom.

The oven exterior dimensions are:

30" (76.2 cm) Wide,
25.25" (74.3 cm) High,
26.5" (67.31 cm) Deep.

The oven door comes standard with a high temperature insulated window equipped with a polycarbonate handle.

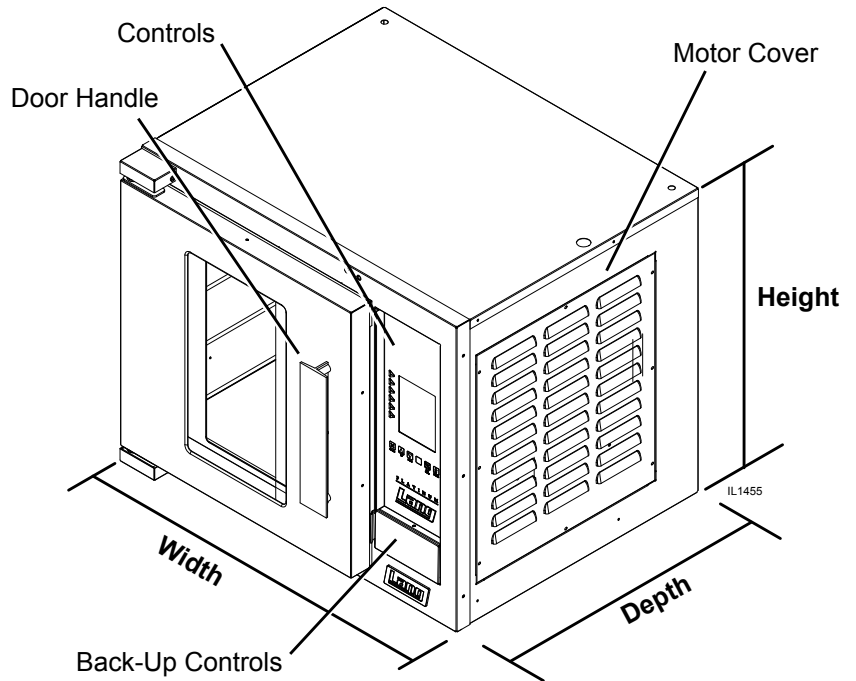
The oven cavity is insulated with high temperature insulation for efficiency and reduced heat loss.

Interior Construction

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

The interior cooking chamber is constructed of stainless steel with dimensions of:

15" (38.1 cm) Wide,
20" (50.84 cm) High,
21" (53.38 cm) Deep.



Operation

The ECOH oven is a forced air convection oven with a vented oven cavity. The air is driven by a 1/3 HP fan motor.

Controls

Pre-Programmable Product Selections
Independent Shelf Timers for each Shelf.
Shelf Compensation Timing for uniform baking.

Technical

Oven operates as shipped 208V or 240V (single or three phase), or 480V (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 approximately 225 lb. (102.5 Kilograms).

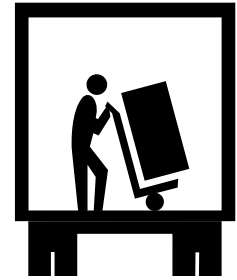
The ovens are stackable, stacking kit available upon request.

NOTICE The data plate is on the back side of the oven above the power cord. 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.

UNPACKING

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 it 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 Star 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.

The oven can now be removed from the skid.



CAUTION

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 AND MOVE IT TO THE PLACE OF INSTALLATION.

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

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

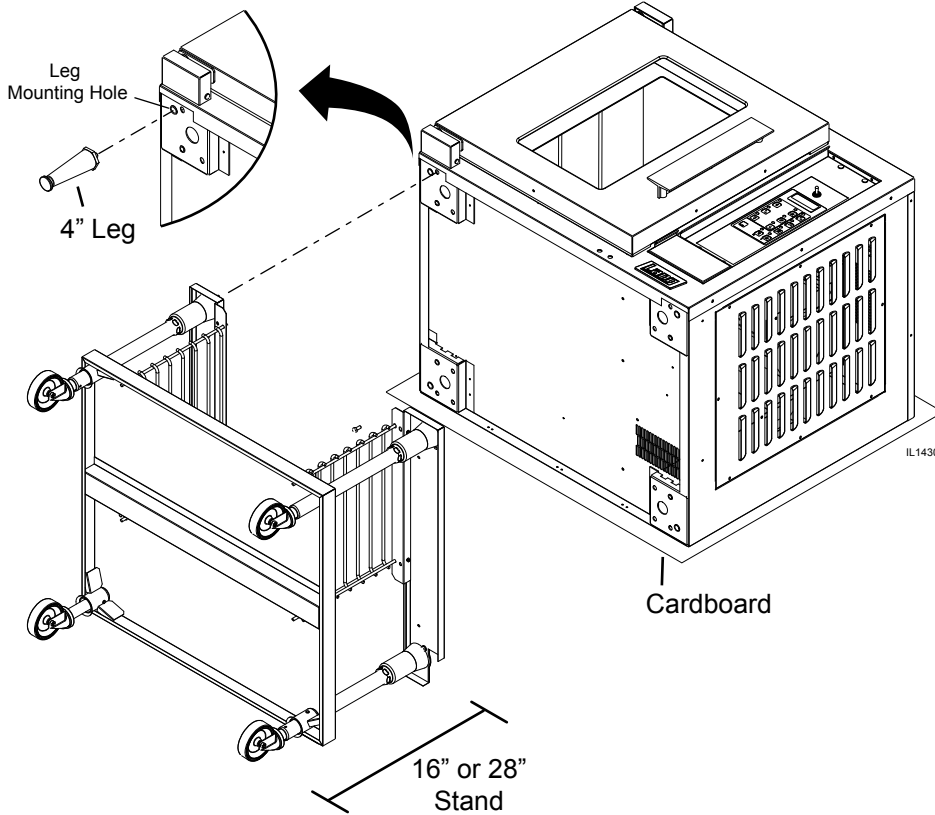
INSTALLATION

Leg Installation

4" legs are available for single countertop installations. Single and double deck installations require 16" or 28" stand installation, casters may also be used in certain situations.

To install the 4" legs, place some cardboard on the floor and gently tip the unit onto its back. Fasten the four, 4" legs into the threaded holes located on the bottom of the unit. Gently lift the oven into its operating position.

16" & 28" stand installation, after following the assembly instructions that were provided with the stand, gently lower unit on to some cardboard as shown here. Align the stand with the bottom of the unit and secure with the hardware provided. With the assistance of carefully raise the unit to its vertical position.



Stacking the Ovens

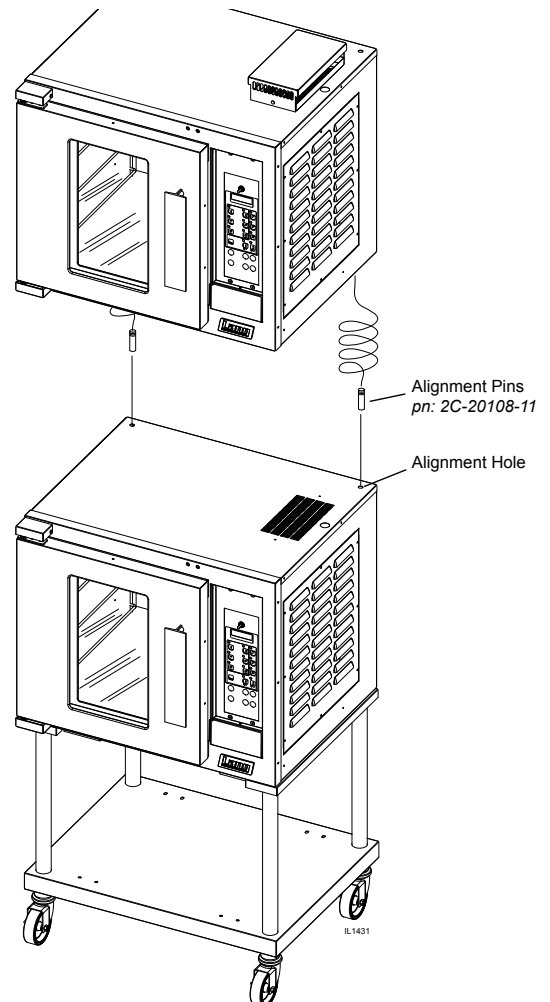
Two alignment pins (pn:2C-20108-11) are needed if you intend on stacking two ECOH on each other as shown. These pins must be requested at the time of purchase, or call your Lang authorized service agent, or Lang parts department at 800-264-7827, or a Lang Service Agent near you.

Having completed the previous step remove any and all button plugs from the lower unit, so the upper unit will lay properly.

Lay the upper unit on its back and screw the alignment pins into the two rear holes.

With assistance lift the upper unit onto the lower unit, being certain that the alignment pins go into the alignment holes, as shown here.

NOTE: Each unit must have separate electrical connections



INSTALLATION continued

Ventilation and Clearances

Standard minimum clearance from combustible construction is as follows.

4" from side
4" from back
4" 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 12 inches from an uncontrolled heat source (char broiler etc.) on the right side.
- Keep the area free & clear of combustible material, and do not obstruct the flow of combustion or ventilation air.
- The installation of any components such as a vent hood, grease extractors, and/or fire extinguisher systems, must conform to the applicable nationally recognized installation standards.

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

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.

Certain units are provided with or can be purchased with a Cord & Plug kit (*Part number 9Q-ECOH-CK*). This kit includes a 48" cord with a NEMA L15-30P plug and is for 3 Phase units ONLY. In stacked situations each units needs to have separate cord & plug assemblies.

Oven Voltage

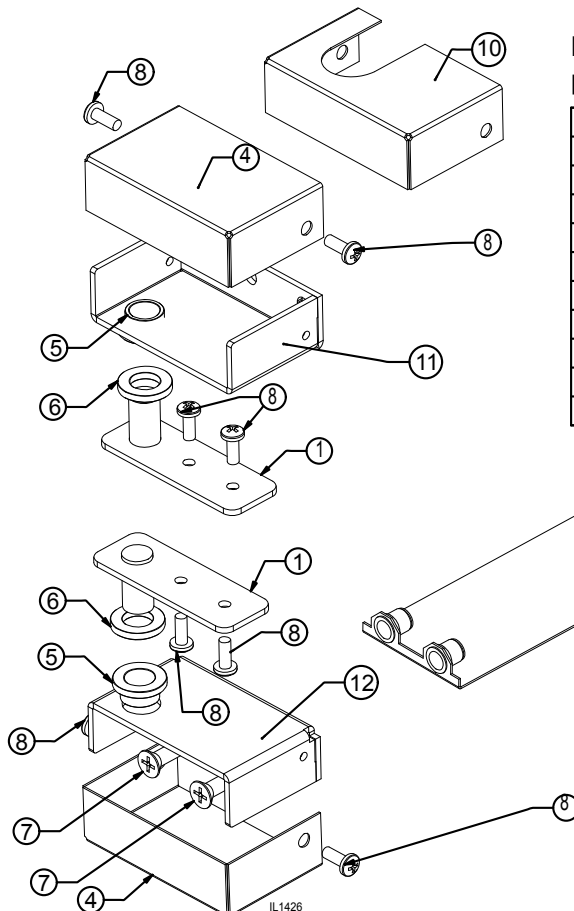
The Lang Model ECOH ovens can be operated on 208, 240-volt (single or three phase), or 480-volt (three phase only) source. The Amp draw, KW rating, and phasing can be found in specification section of this manual.

 **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.**
WARNING

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 ¼-20 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 the bottom pin and set aside.
5. Remove the bottom door hinge bracket (2) by removing the two ¼-20 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 ¼-20 (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 ¼-20 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).



ECOH HINGE RELPACEMENT KIT

pn: Q9-50313-030

ITEM NO.	QTY.	PART NO.	DESCRIPTION
3	2	50313-031	HINGE PIN WELDMENT
4	2	EH-267	EH HINGE COVER
5	2	70201-19	
6	2	70201-01	
7	2	20109-43	
8	8	20109-15	
9	1	eh-198-1	BOTTOM HINGE PLATE ASSY
10	1	CR30-148	UPPER HINGE COVER FOR EH
11	1	EH-265-1	EH HINGE - TOP - FOR SVC KIT
12	1	EH-266-1	EH HINGE - BOTTOM - FOR SVC KIT

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

INITIAL START UP

Pre-Power On

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

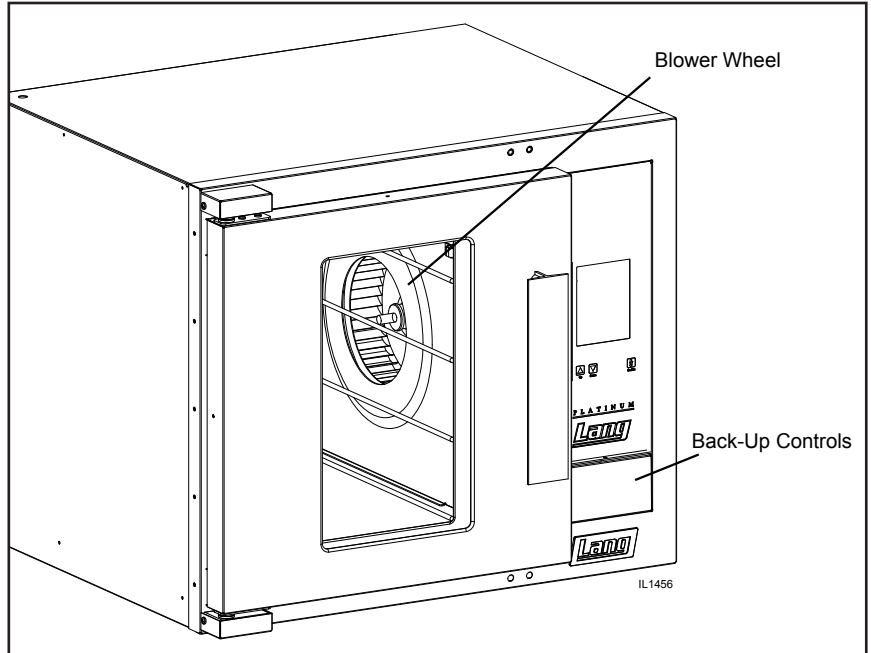
- The door opens and closes freely
- All racks are in the oven correctly
- All packing materials have been removed from the inside of the oven

Power On

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

Switch the back-up controls on and make certain it can run the unit,

Confirm that the thermostat knob in the back-up controls is move freely.



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

GENERAL OPERATION & PROGRAMMING

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.

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

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.

Check the product near the end of the initial cooking.

Do not open the oven door 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.

A convection oven 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 changes in the product preparation.

ECOH-PT Control Panel

The control panel consists of the following items. Detailed operational descriptions are given later in this section.

Power Switch: Turns the oven on and off

Function Keys: Keys are active when a program option is displayed on the display adjacent to that key.

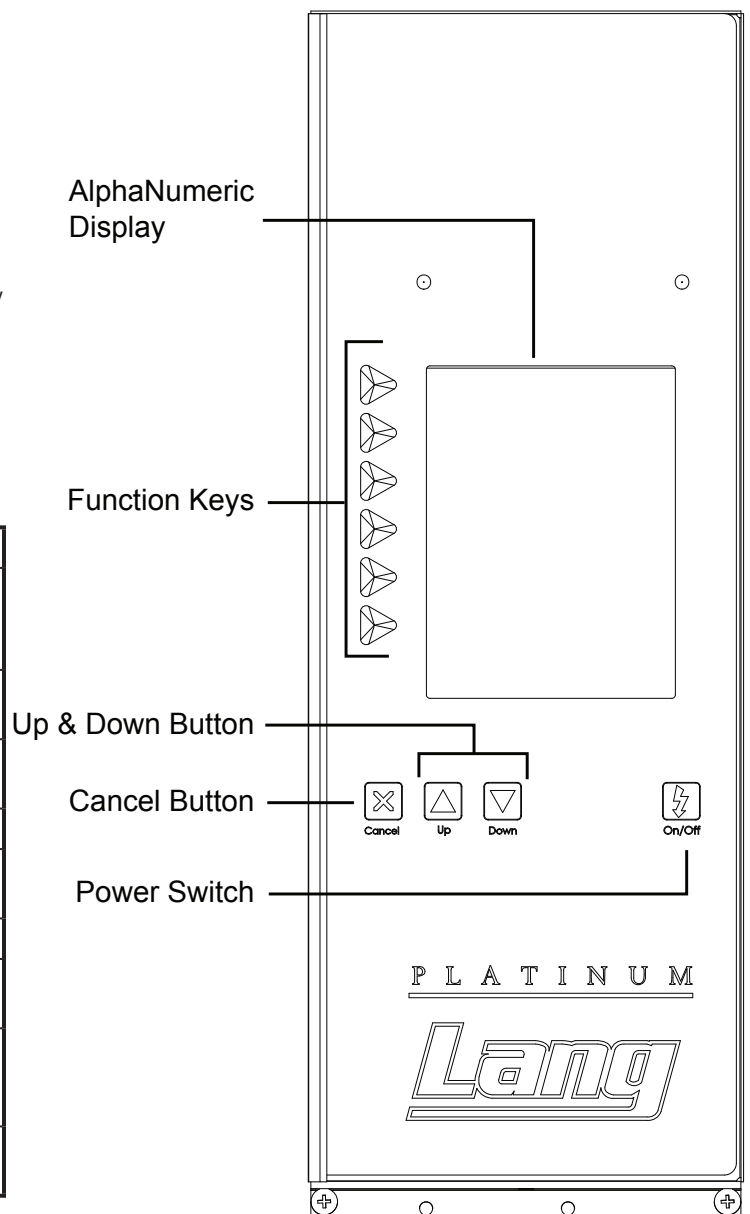
Up & Down Buttons: Allows you to scroll through the programming selections.

Cancel: When scrolling through menus this will allow you to back up to the previous menu. In program mode this will allow you to back up to the previous step.

Alpha Numeric Display: Visual interface.

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".
Beeper sounds briefly.	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.
Beeper sounds continuously.	Display shows "DONE", press button and remove product from that shelf.
Oven is ready for another product.	



GENERAL OPERATION & PROGRAMMING CONT.

Loading

Here are some things to remember when loading your oven.

- When loading and unloading the oven, stage products and racks so the oven door is 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. That 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 an 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.

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

Platinum PROGRAMING

When using the Platinum Control Panel follow these simple steps.

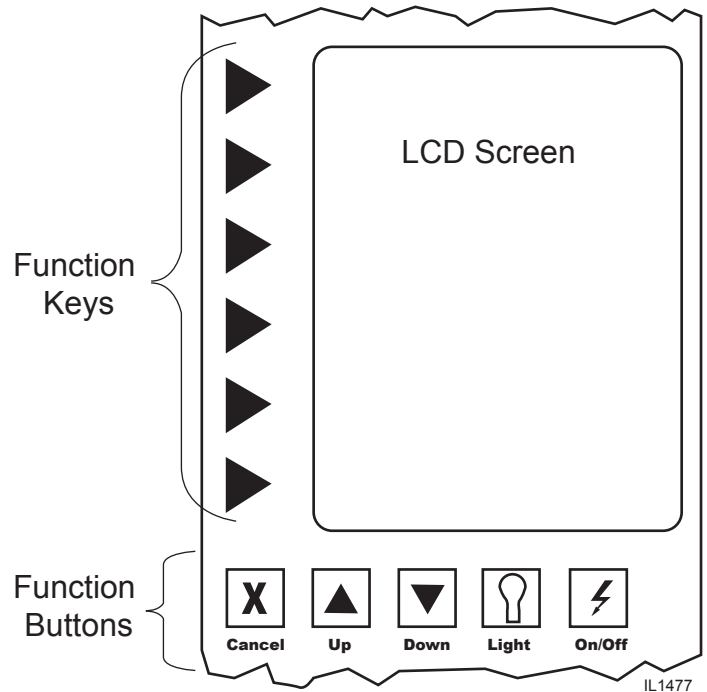
Function Keys: Are active when selecting an option that is displayed on the LCD Screen.

Function Buttons:

Cancel: During Program Mode it will take you to the next step, otherwise it will take you back to the previous menu.

Up & Down: Will move you through the selections/settings displayed on the LCD Screen which will be used when programming your specific requirements. (Example: access codes, temperature settings, cooking time, curve , fan speed etc.)

On/Off: Main Power Switch



Programming Step Contents:

- Step 7 **Select Product Icon,**
- Step 8 **Select Product Name,**
- Step 9 **Select Product Temperature,**
- Step 10 **Select Tier Cook Time,**
- Step 11 **Select Cooking Curve,**
- Step 12 **Select Fan Speed,**
- Step 15 **Continue To Next Tier**

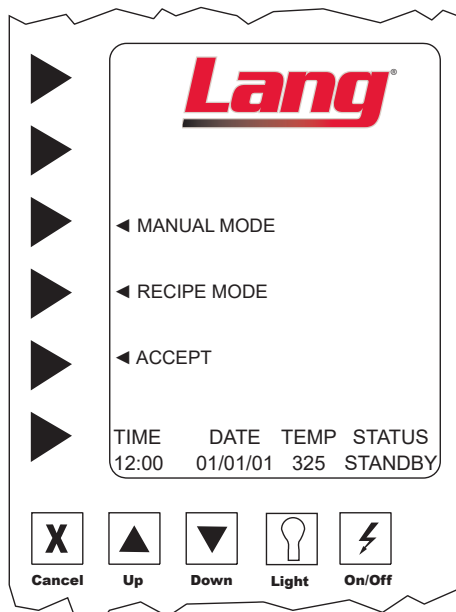
Cooking Curve: Cooking curve is a programmable function that adjusts the cooking time to compensate for planned times when the oven temperature would be lower than the programmed temperature. (i.e. temperature loses during loading and unloading). Cooking Curve 40%, is the most commonly used. Cooking Curve settings from 0% (no time adjustment) to 100% (max time adjustment) are available. As a general rule the longer the cooking time the lower the cooking curve, the shorter the cooking time the higher the cooking curve.

Pulse Fan Function: A Fan Pulse Rate setting allows the fan to be programmed to cycle on and off at regular intervals during the period in the cooking cycle when there is no heat applied. (The computer will not allow the fan to be OFF whenever the heat is ON).

Tier Cooking: “Tiered” programming is the ability to change the cooking temperature or fan function while cooking. (i.e. some products may require high heat and the fan to be LO for the first half of the cooking cycle. Tier 1 would be programmed with the Heat up and the fan LO and Tier 2 would then be programmed with the heat lowered and the fan HI for the remainder of the cycle.)

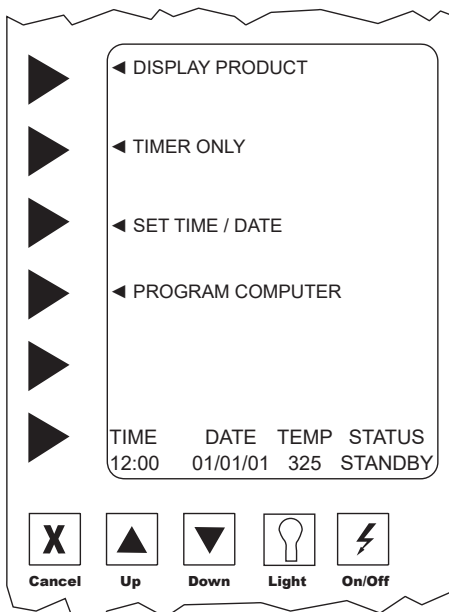
Multiple shelf baking function is disabled when using Tier Baking programs.

Platinum PROGRAMMING

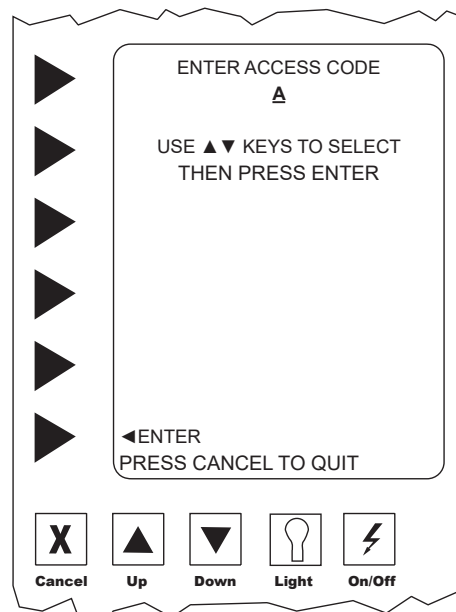


Step 1 Turn power switch on.
If the oven is on, press cancel until the above screen is displayed.

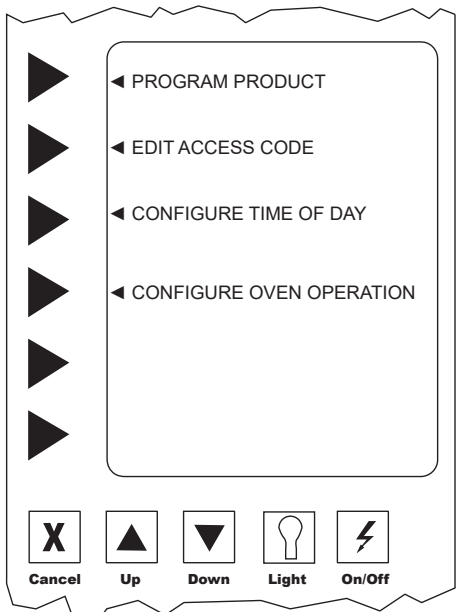
Step 2 Select **PROGRAMMING**



Step 3 Select **PROGRAM COMPUTER**

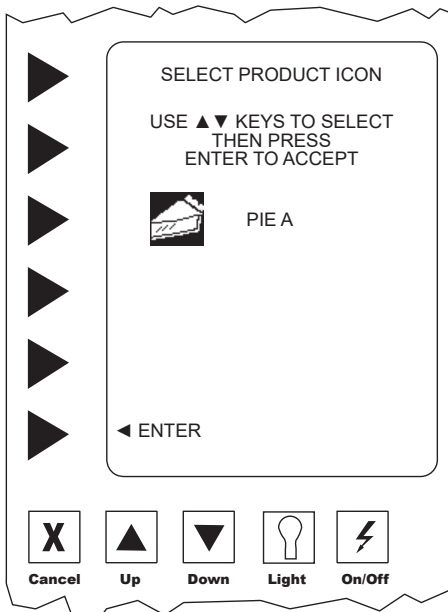


Step 4 Using the ▲▼ arrows, enter access code "A B C D E F" pressing **ENTER** after each letter.



Step 5 Select **PROGRAM PRODUCTS** then

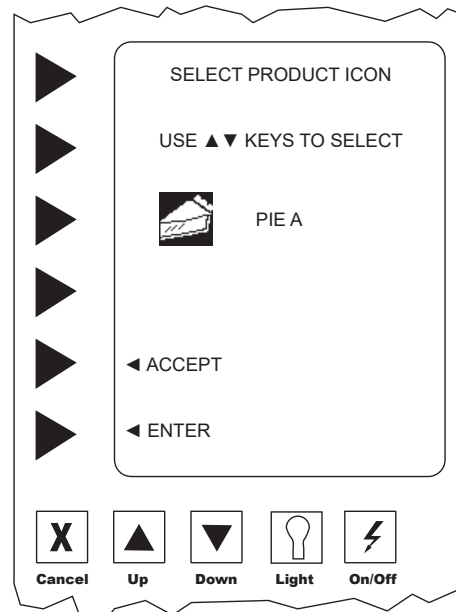
Step 6 Select **CREATE NEW PRODUCTS**



Step 7 **Select Product Icon,**
This is the first screen in creating a product program. Press ▲▼ until you find a icon which resembles your product.

Select **ENTER** to accept the icon and move to the next screen.

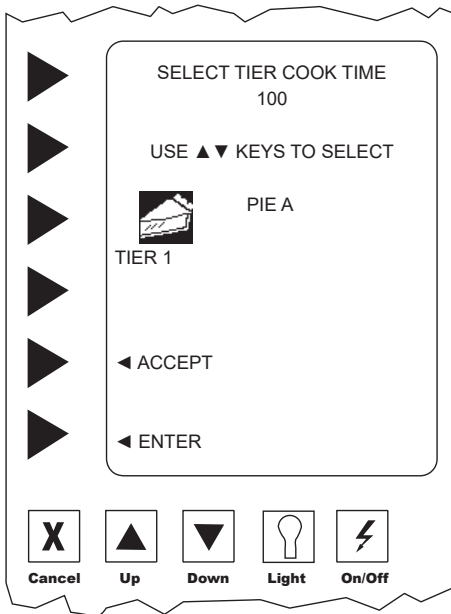
Note: Refer to the Chart on page 13 for a selection of icons available.



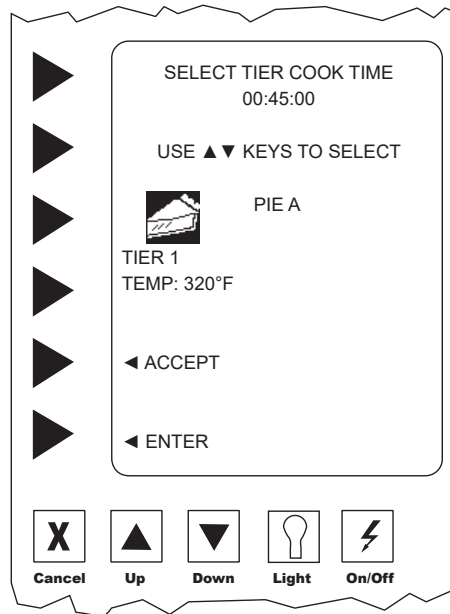
Step 8 **Select Product Name,**
This is where you enter the name of the product into the computer. Using the ▲▼ keys type over the default name, blank space is before the A and after the 9.

Select **ACCEPT** to continue.

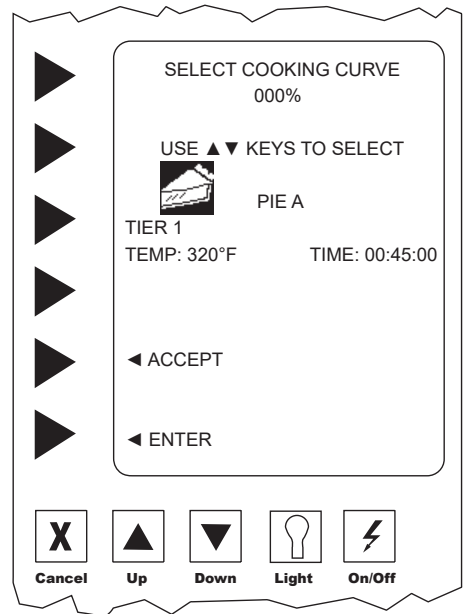
Note: Curser must be moved past the last digit to save the entire entry.



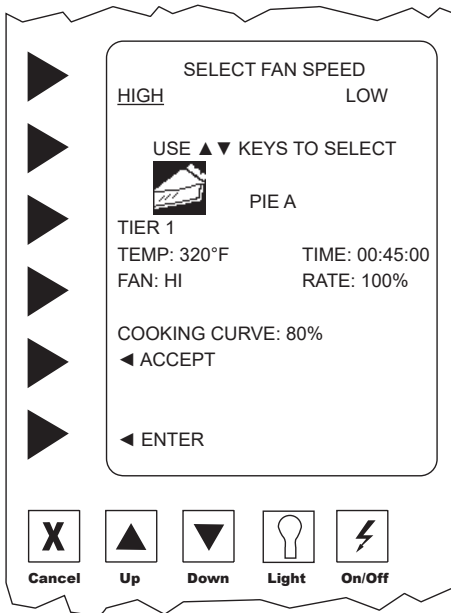
Step 9 Select Product Temperature,
 Press the ▲▼ to select the first digit, then press **ENTER** to move to the next digit. It will automatically move to the next screen after the third digit.



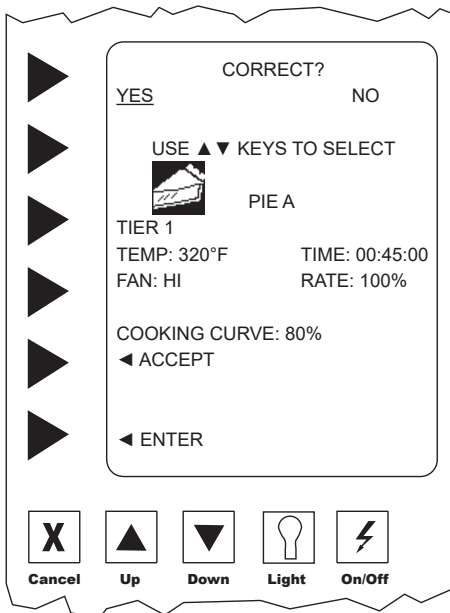
Step 10 Select Tier Cook Time,
 Time is entered in hours:minutes:seconds. The maximum is 12:59:59.
 Select **ENTER** to move the cursor to the place you want to enter the number.
 Select **ACCEPT** to continue.



Step 11 Select Cooking Curve,
 press ▲▼ to select the numbers, press the **ENTER** to move the cursor to the next space.
 Cooking Curve may be any number between 0% and 100%.
 Select **ACCEPT** to continue.

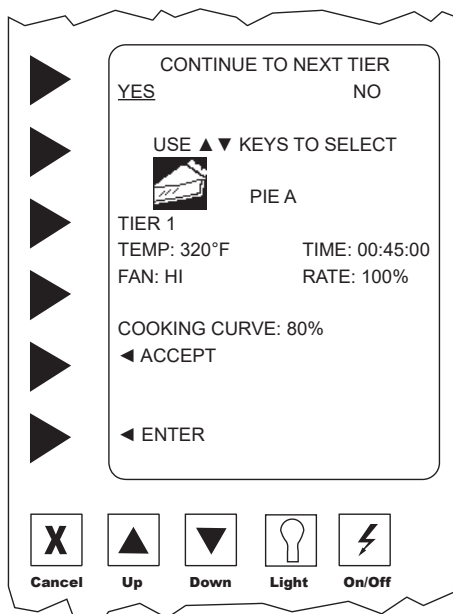


Step 12 Select Fan Speed,
 Press the ▲▼ to move the cursor between the HIGH and LO settings.
 Press **ENTER** to make your selection and move to the next screen.

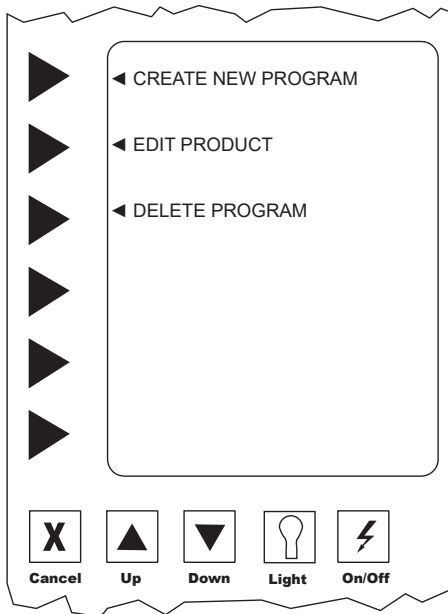


Step 13 Correct
 The computer is asking if the display is correct. If any part of the program is incorrect press ▲▼ **NO**, and you will be taken back to Step 7.
 Selecting **YES** will advance the screen.

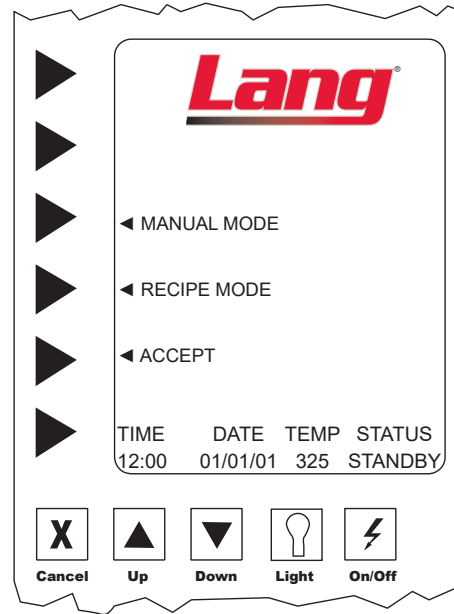
Platinum PROGRAMMING



Step 15 Continue To Next Tier
 The cursor automatically appears on **NO**. Select **ENTER** or **ACCEPT** to end programming or move the cursor ▲▼ to **YES**. This will allow you to enter another tier to this program, repeating steps 6 - 14 to program second tier.



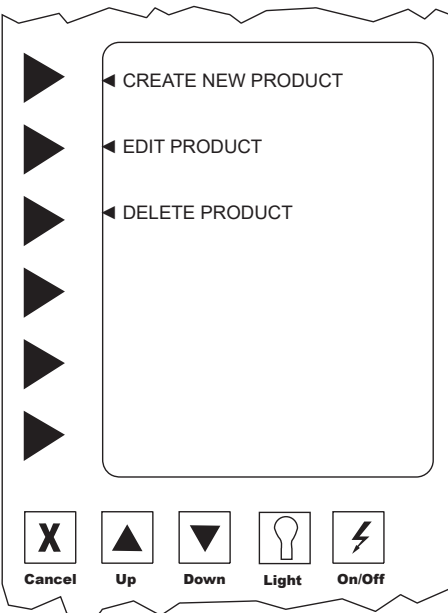
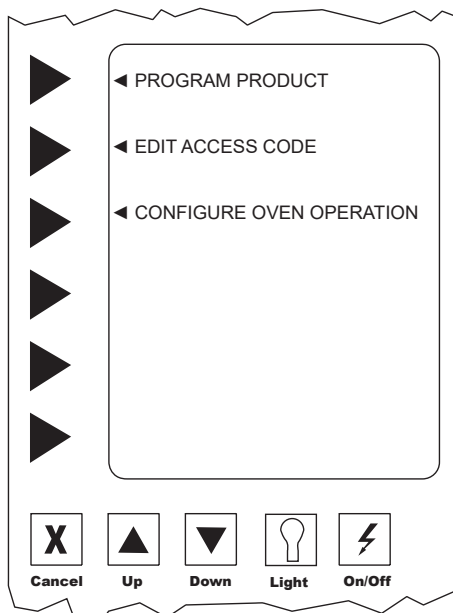
Step 16 After programing the last tier, the computer will automatically advance the screen to program more products. If no other products need to be programmed, select **CANCEL** three times to advance screen to the boot up screen.



Step 17 Boot-up Screen
 You may now preheat the oven for any product you have programmed.

Step 18 Select **MANUAL or RECIPE MODE** to run oven

Deleting A Platinum PROGRAMMING



Deleting an Existing Program
 After entering Access Code Select:
PROGRAM PRODUCT
 then choose,
DELETE PRODUCT

Select the product you wish to delete, when finished, Press the **CANCEL** button.

MAINTENANCE

- Oven interiors should be wiped down daily and thoroughly cleaned weekly using warm water and mild detergent. **DO NOT use caustic cleaners.**
- The appliance should be thoroughly checked at six-monthly intervals by a qualified technician (heating unit, mechanical stability, corrosion...) with particular emphasis on all control and safety devices.

CLEANING

- Always start with a cold oven.
- The stainless exterior can easily be cleaned using stainless steel 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 fan wheel.
- The oven racks, rack slides, may be cleaned outside the oven cavity using oven cleaner.
- Using any harsh chemicals will result in the removal of the ETC coating and etching of the porcelain below it. The oven interior should only be cleaned using a mild soap and a non metal scouring pad. **DO NOT use caustic cleaners.**
- Always apply stainless steel cleaners when the oven is cold and rub in the direction of the metal's grain.



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.

NEVER LEAVE A CHLORINE SANITIZER IN CONTACT WITH STAINLESS STEEL SURFACES LONGER THAN 10 MINUTES. LONGER CONTACT CAN CAUSE CORROSION.

Troubleshooting

Symptoms & Possible Causes

The following are charts of Symptoms and Possible Causes to aid in diagnosing faults with your unit.

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 cause refer to test to identify test procedures. Test indicated with an "*" should be done by a Lang factory authorized service representative.

Symptoms	Possible Cause	Possible Cause	Test			
Power indicator is not lit	No power to cord outlet	Product is cooked too long	No test available, operational condition			
	Oven unplugged from outlet		Failed Probe	Check probe for proper resistance*		
	Failed Power cord or plug			Failed Circuit board	Confirm that Circuit board is getting correct voltage and putting out correct voltage*	
	Failed power switch				Failed Transformer	Check both Primary and Secondary coils for correct voltage*
	Failed indicator light					Failed Contactor
Oven will not heat	Power Switch is not "ON"	Failed Contactor		Ensure the contactor moveable points move freely up and down*		
	Failed Transformer		Failed Motor	Confirm that motor is getting correct voltage*		
	Failed Probe	Failed or disconnected safety thermostat		Check across the thermostat connectors for continuity*		
	Failed Circuit board			Failed Element	Confirm that Elements are getting correct voltage and have continuity*	
	Failed Contactor	Failed Element				
	Failed Over-temperature Thermostat					
	Failed Element					
Oven motor will not run	Power Switch is not "ON"					
	Failed Transformer					
	Failed Contactor					
	Failed Motor					
Product burning	Product is cooked too long					
	Failed Probe					
	Failed Circuit board					
Product is under done	Product is not cooked long enough					
	Failed Probe					
	Failed Circuit board					

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



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.

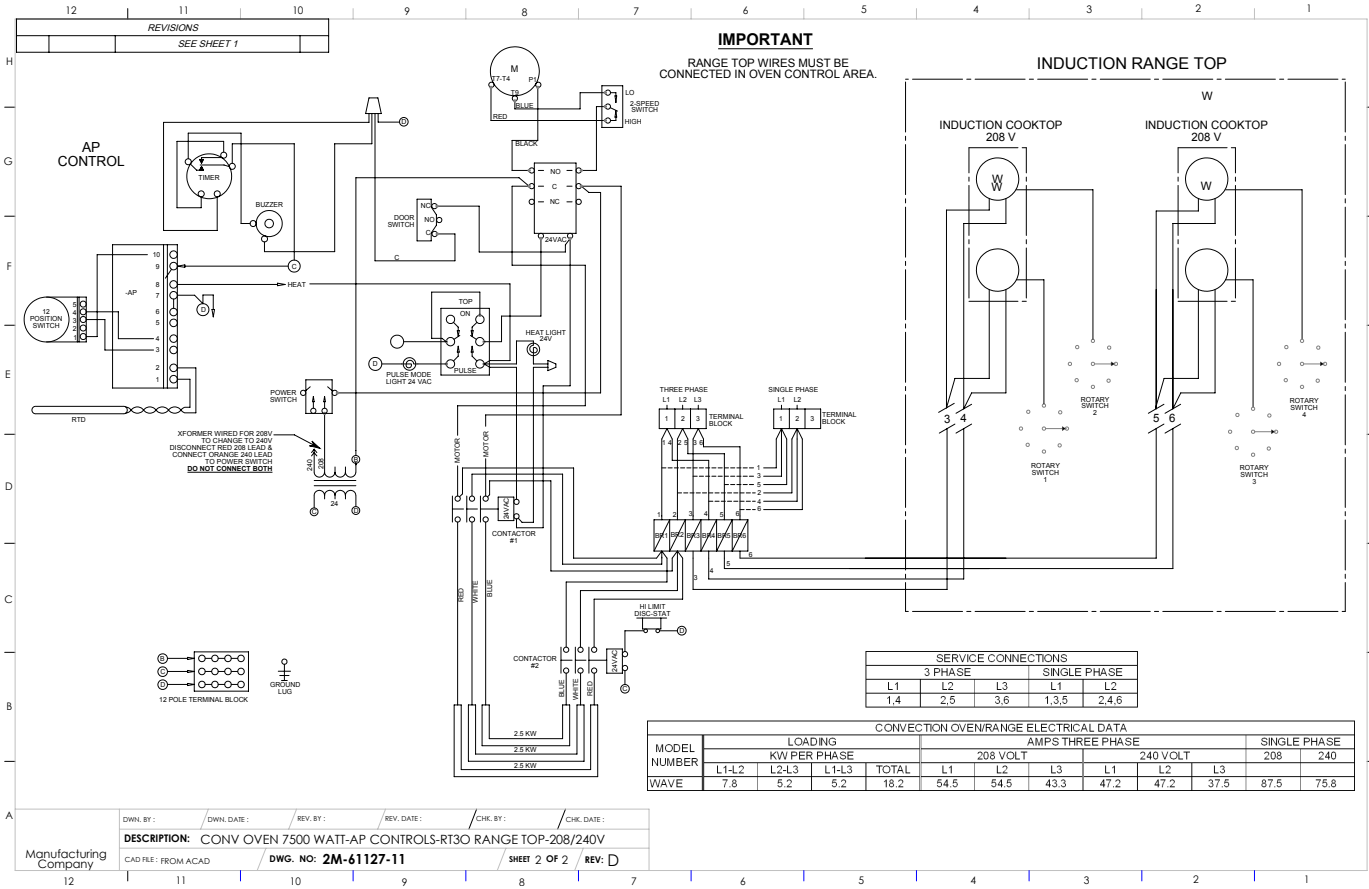
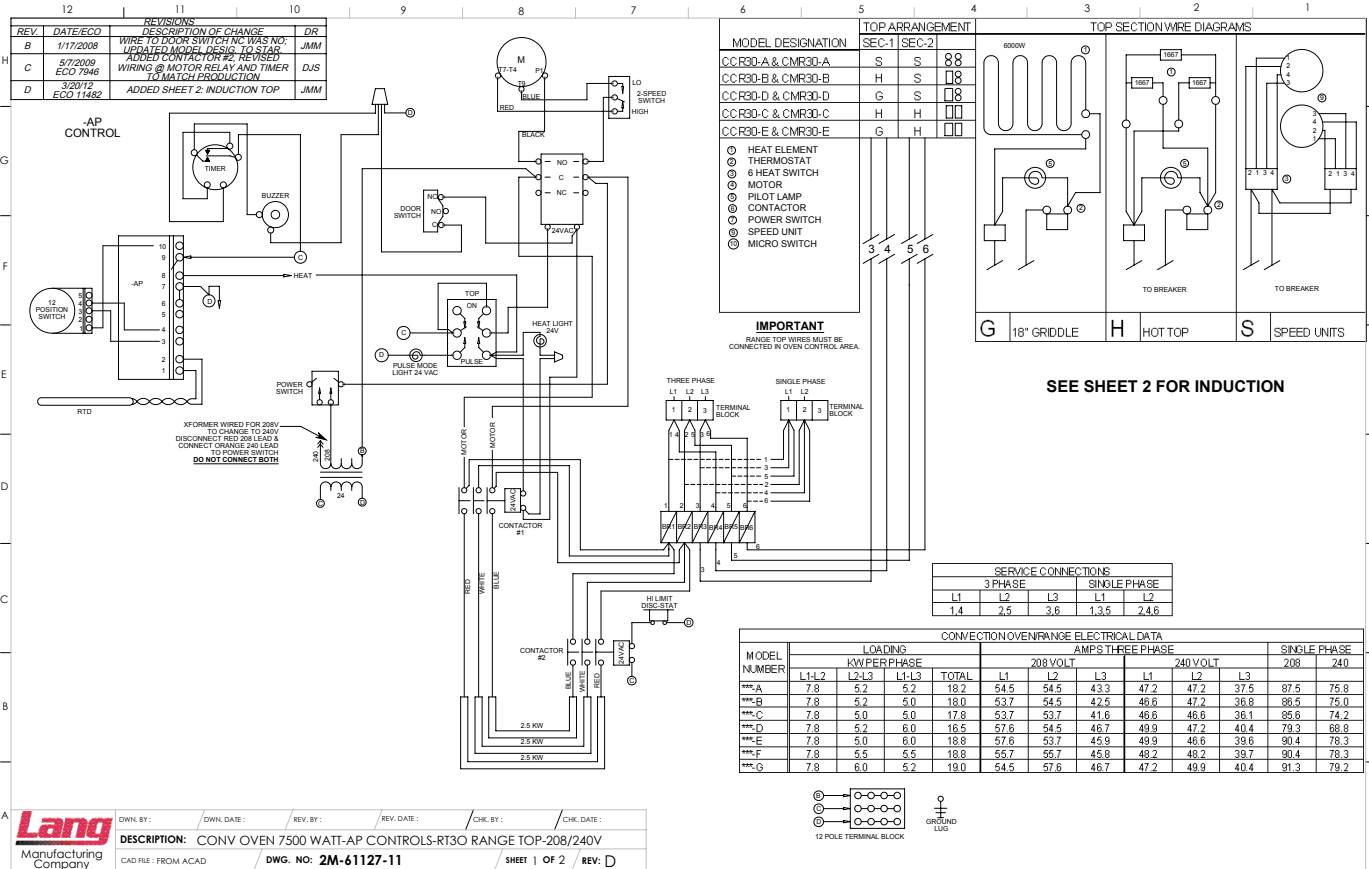
NOTICE

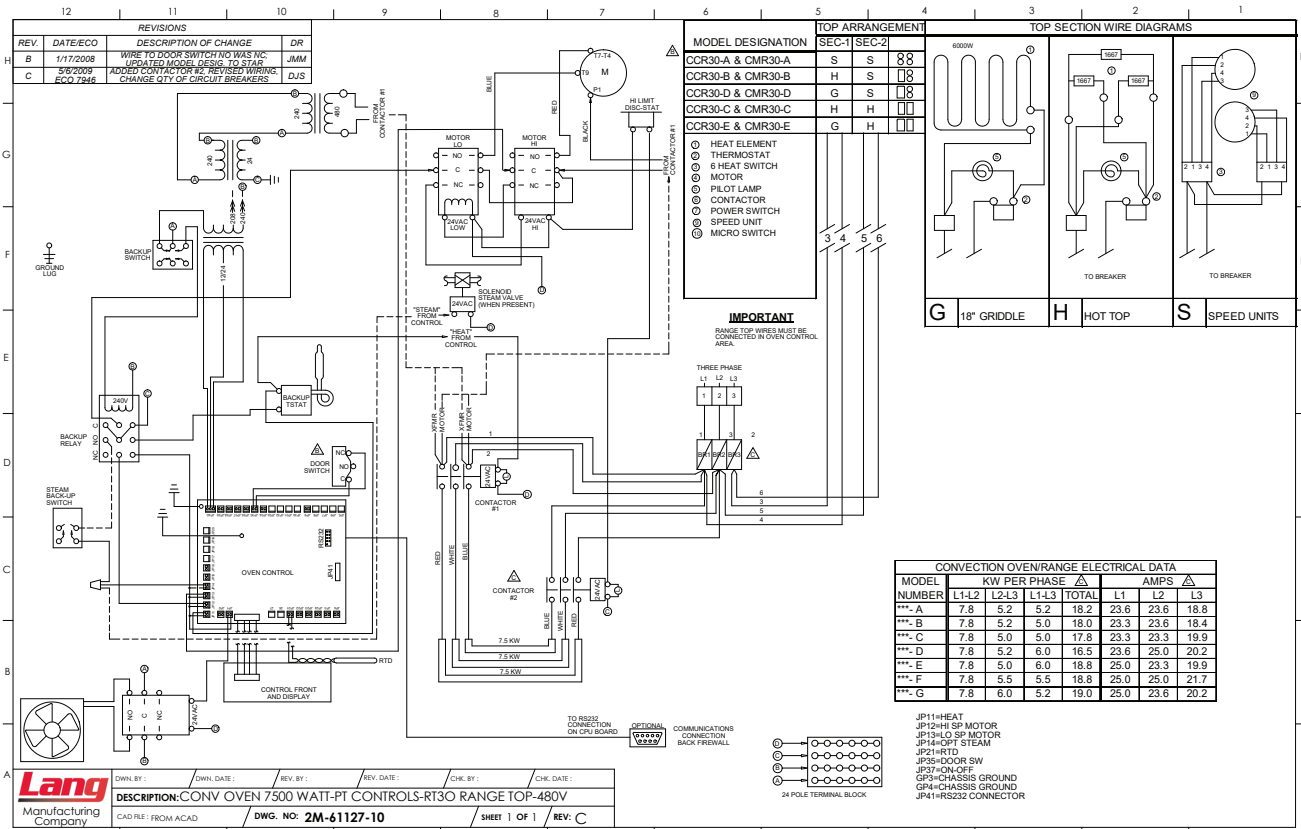
Service on this or any other Lang appliance must be performed by qualified personnel only. Consult your Lang Authorized Service Agent Directory. You can call our toll free number 800-264-7827 or visit our website www.langworld.com for the service agent nearest you.



WARNING

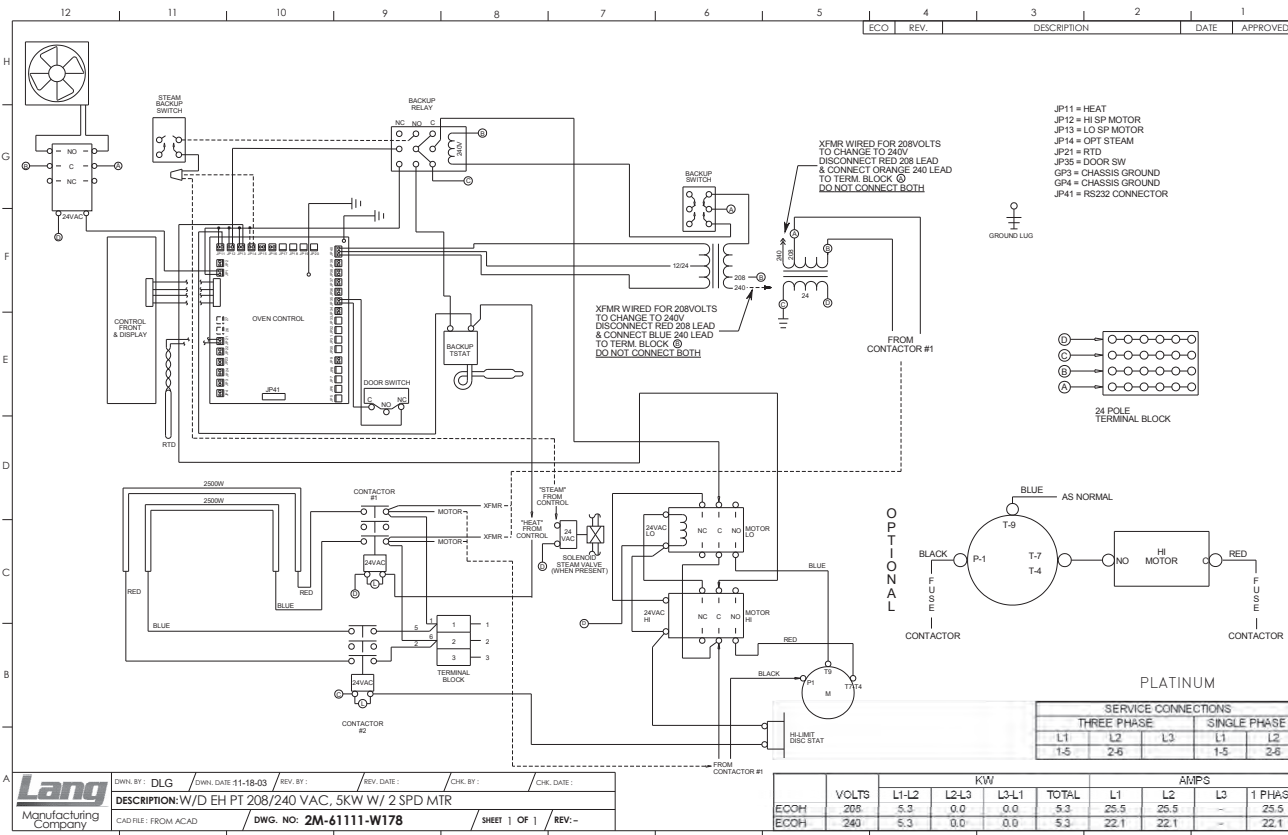
BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.

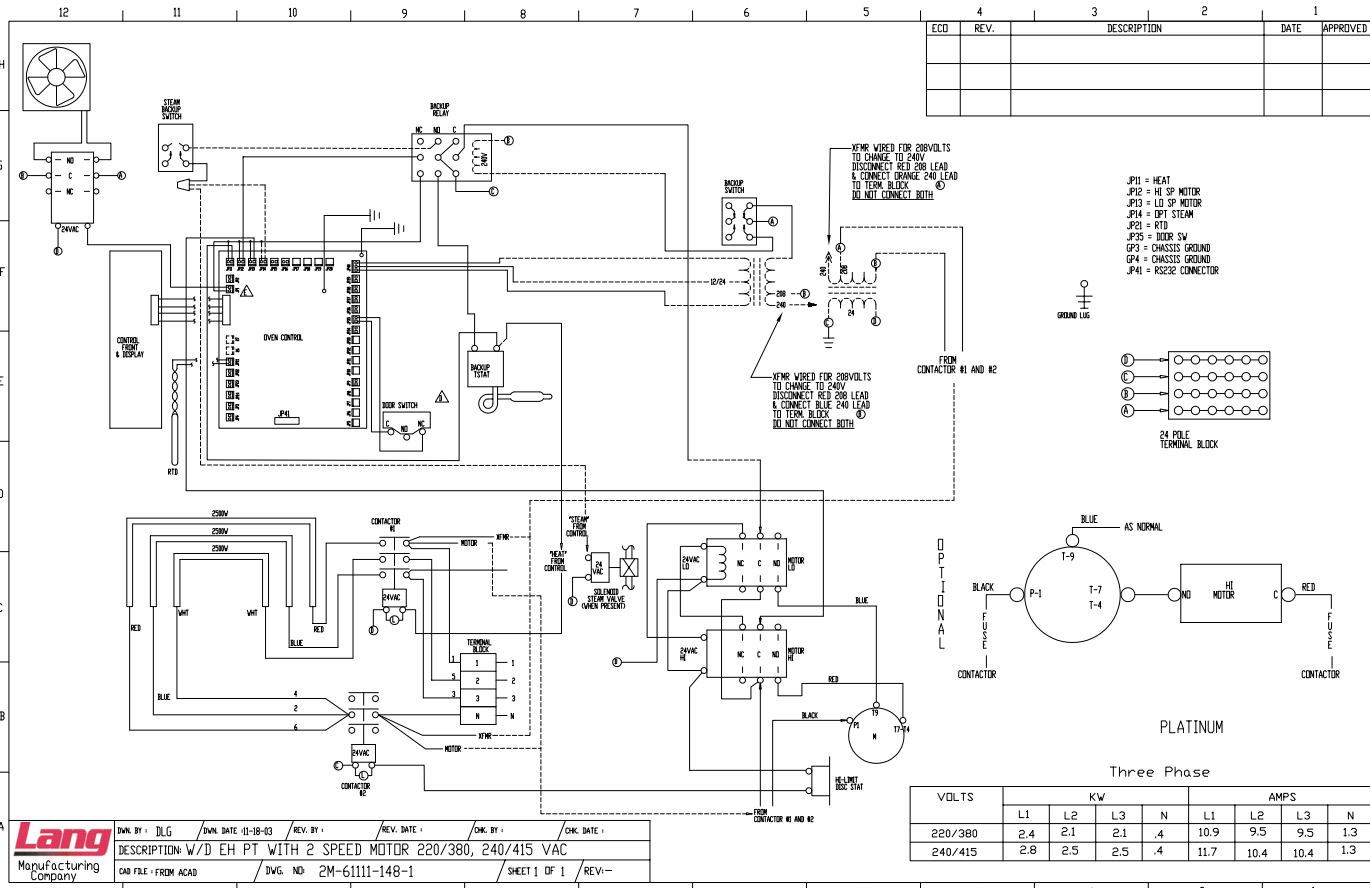
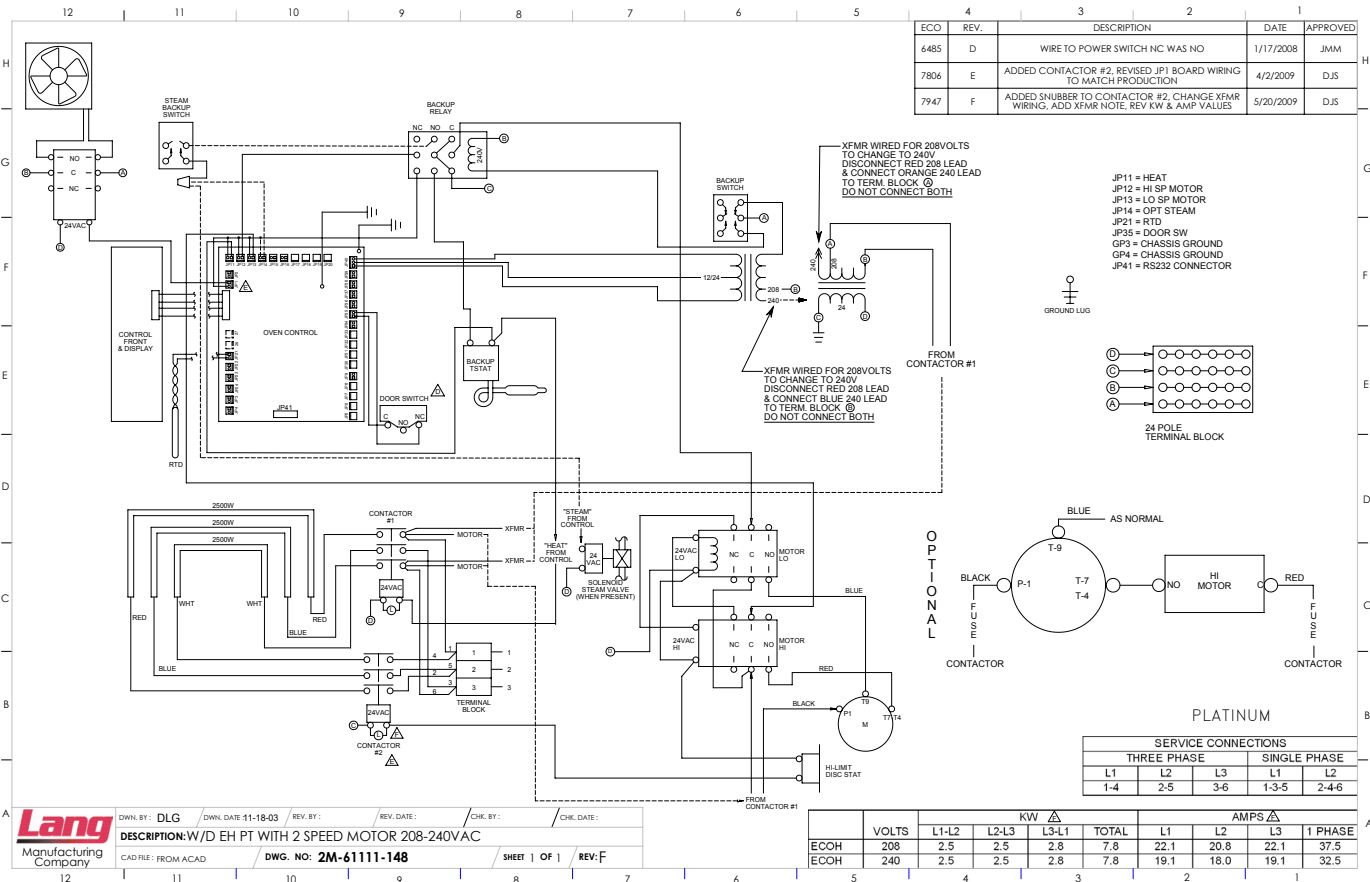


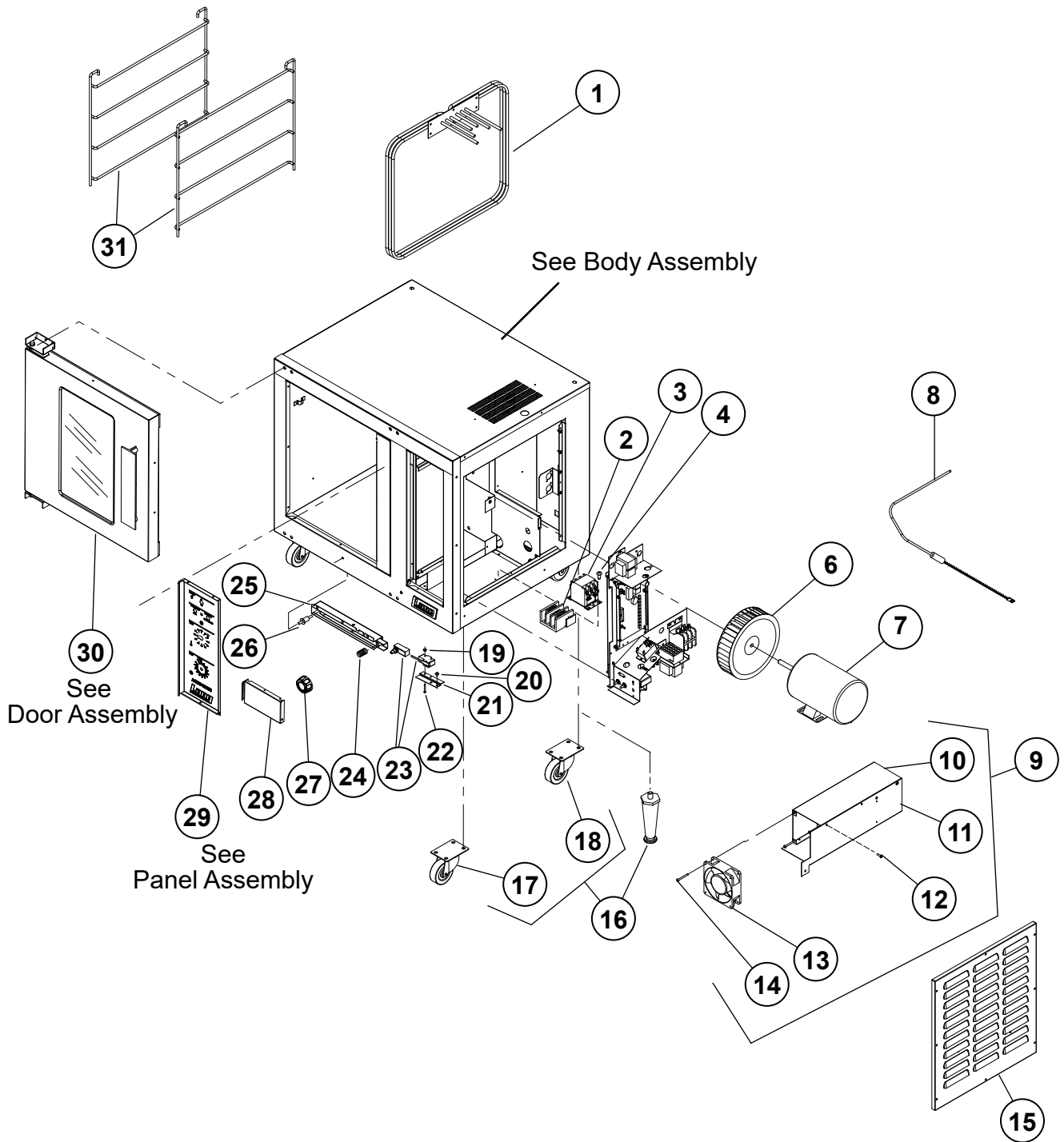


Wiring Diagram for: ECOH-PT208CF

Wiring Diagram for: ECOH-PT208CF







ECOH Complete Assembly

Lang[®]

SK2320 REV C (01-24)

PARTS LIST

REV F (01-24)

Model No: ECOH & RCOH, AP, PP & PT CONTROLS Commercial & Marine Half Size Economy Convection Oven

Fig No	PART NO	Qty	DESCRIPTION	Application
1	2N-11090-20	1	ELMNT EHS 208V 7.5KW	208V/208VM
	2N-11090-21		ELMNT EHS 240V 7.5KW	240V, ECOH-AP208FA, ECOH-AP2/3FA, ECOH-PP2/4BK, ECOH-AP-2/3, RCOHAP-2/3V
	2N-11090-22		ELMNT EHS OVEN 480VAC 7.5KW	440VM, 480V, 480VM
	2N-11090-23		ELMNT EHS OVEN 208VAC 5.0 KW	RCOHAP-208KR, RCOHRAP208KR, RCOHPT-208CF, RCOH-AP-208CF
	2N-11090-24		ELMNT EHS OVEN 240VAC 5.0	ECOH-AP240CF, RCOHAP-240CF, RCOHPT-240CF
2	2E-30500-15	1	TRM BLOCK 4 POLE 115AMP	ECOH-AP-2/3
	2E-30500-07		TRM BLOCK 3PLELRGE 125AMP	ECOHPT208CFR, RCOHPT-208CF, RCOHPT-240CF, RCOHAP-208CF
	2E-30500-09		TRM BLOCK 3 POLE SMALL 95	ECOH-AP-208V/208M/240V/208DR, ECOH-AP-480V480/M, RCOHAP- 208V/VM, RCOHAP-240VM, RCOHAP-440VM, RCOHAP-480V/VM, RCOHAP-480V/480M, RCOHRAP-480V/480M, RCOHPT-440VM
3	2E-30700-06	1	CONTC3POLE35A, 24VAC	ECOH-AP-208V/VM, 240V/VM, 440M, 480V/VM, ECOH-AP2/3FA, ECOH- AP208CF, ECOH-AP208DR, ECOH-PP208/240V, ECOH-PT-208/240V
4	2C-20102-08	2	SCRW PHD ST 8-32X.375	ECOH-AP-208V/VM, 240V/VM, 440M, 480V/VM, ECOH-AP2/3FA, ECOH- AP208CF, ECOH-AP208DR,
6	2U-71500-06	1	BLOWER WHEEL EHS OVEN	ALL
7	2U-30200-16	1	MOTOR 1/3HP 460V/1/60HZ 2SP	ECOH-AP-480V, ECOH-AP-480M, ECOH-PT-480V, ECOH-PT480CF, ECOH-PT480MF, RCOHAP-480V, RCOHAP-480M, RCOHRAP-480M, RCOHRAP-480V, RCOHPT-440VM, RCOHPT-480CF
	2U-30200-17		MTR 1/3HP208/240V1PHZSPD	ECOH-AP-208M, ECOHAP-208V, ECOH-AP-240V, ECOH-AP208DR, ECOH-PP-208V, ECOH-PP208BK, ECOH-PP208WB, ECOH-PP240BK, ECOH-PP240WB, ECOH-PT-208V, ECOH-PT-240V, ECOH-PT208CF, ECOH-PT208MF, ECOH-PT208NT, ECOH-PT208RF, ECOH-PT208SZ, ECOH-PT208V7, ECOH-PT208WA, ECOH-PT208WD, ECOH-PT240SZ, ECOH-PT240WD, ECOHPT208CF, ECOHPT208CFC, ECOHPT208CFR, RCOHAP-208KR, RCOHAP-208V, RCOHPT-208CF, RCOHPT-208V, RCOHPT-240CF, RCOHRAP208KR, ECOH-AP208FA, ECOH-AP2/3FA, ECOH-PP2/4BK, ECOH-AP-240CF
8	2E-41100-12	1	SENSOR EHS OVEN 450 DEG	ALL
9	Q9-EH-268	AR	EH COOLING FAN ASSY	ECOH-PP-208/240V, ECOH-PT-208/240/480V, RCOHPT-208/240CF/ 480CF, ECOH-PP2/4BK
10	Q9-EH-268-2	1	AIR DUCT BACK	ECOH-PP-208/240V, ECOH-PT-208/240/480V, RCOHPT-208/240CF/480CF
11	Q9-EH-268-1	1	AIR DUCT FRONT	ECOH-PP-208/240V, ECOH-PT-208/240/480V, RCOHPT-208/240CF/480CF
12	2C-20103-02	6	SCRW SM PLT 10 X .5 PHLSL	ECOH-PP-208/240V, ECOH-PT-208/240/480V, RCOHPT-208/240CF/480CF

IMPORTANT:

WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER

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Some items are included for illustrative purposes only and in certain instances may not be available.



PARTS LIST

REV F (01-24)

Model No: ECOH & RCOH, AP, PP & PT CONTROLS Commercial & Marine Half Size Economy Convection Oven

Fig No	PART NO	Qty	DESCRIPTION	Application
13	2U-30200-46	1	MTR W/FAN AXIAL 220VAC70C	ECOH-PP-208/240V, ECOH-PT-208/240/480V, RCOHPT-208/240CF/480CF
14	2C-20109-31	4	SCRW S/S 8-32 X 1-3/4 T/H PHIL	ECOH-PP-208/240V, ECOH-PT-208/240/480V, RCOHPT-208/240CF/480CF
15	Q9-60102-1368		MTR COVER EH (EH-141) & HRDW	ALL
16	2A-Z0314	4	FOOT, 4" DIE CAST	ECOH-AP208DR, ECOH-PT208V7
	2A-72500-05		LEG 4 W/BOLT DOWN ADJ	ECOH-AP-208M, RCOHAP-440/480VM, RCOHRAP-480M
	9Q-ECOH-C4	1	CASTERS (SET OF 4)	sold as an accessory with most units
	Q9-EHS-4C		CASTERS (SET OF 4)	RCOHAP-208KR, RCOHAP-208V, RCOHAP-480V, RCOHPT-208CF, RCOHPT-208V, RCOHPT=240CF, RCOHPT-480CF
17	2P-72901-17	2	CSRT SWVL W/BRK 35/16TRD	RCOHAP-208KR, RCOHAP-480V, RCOHPT-208CF
18	2P-72900-04	2	CSTER RIGID 3,5/16WTRD	RCOHAP-208KR, RCOHAP-480V, RCOHPT-208CF
19	2C-20301-10	2	NUT HEX 6-32 PLTD	ECOH, RCOH
20	2C-20101-65	2	SCRW MS PLT 10-32 X .25 THD	ECOH, RCOH
21	Q9-EH-356	1	SWITCH BRACKET	ECOH, RCOH
22	2C-20101-17	2	SCRW RND MS 6-32X1 PLTD	ECOH, RCOH
23	2E-30301-17	1	SWT MICRO PLUNGER XLH	V-27971 & W-48418, Pre 2007
	Q9-51100-18		SWITCH ARM, MICRO	ECOH, RCOH
24	2P-51001-12	1	SPRG COMPRSN.665ID X 1.4 LONG	ECOH, RCOH
25	Q9-EH-250	1	WELD SWITCH ARM	ECOH, RCOH
26	Q9-EH-350	1	SWITCH PLUNGER - ASSY	ECOH, RCOH
27	Y9-70701-18	1	KNOB ASSY 450°	ECOH-AP, ECOH-PT, ECOH-PP, RCOH-AP, RCOH-PT
28	Q9-60102-112	1	SWITCH DOOR - ASSY EH	ECOH-PP-208V
29	Q9-60101-765	1	ECOH-PT / EHS-PT CNTROL FRONT	ECOH-PT, RCOH-PT
	Q9-60101-766		ECOH-PP / EHS-PP CNTRL FRONT	ECOH-PP
30	Q9-51100-53	1	DOOR ASSY EHS/GHS WINDOW	ALL
31	2B-50200-83	2	RACK SLIDE EHS	ECOH-AP, ECOH-PT, ECOH-PP, RCOH-AP, RCOH-PT
	2B-50200-83-1		EH RACK SLIDE - PICADILLY	ECOH-AP240RS
NI	2B-50200-34	5	RACK HALF SIZE OVENS	ECOH-AP, ECOH-PT, ECOH-PP, RCOH-AP, RCOH-PT
NI	2C-20108-01	2	STACKING PINS	ALL
NI	2E-31200-02	1	LUG GROUNDING UL APPROVED	ALL
NI	2E-31800-01	6	CB 250V50A 1 POLE CRLNGSW	RCOHAP-208KR, RCOHAP-208V, RCOHPT-208CF
NI	2E-31800-04	2	CB 480V 50A 3 POLE	RCOHAP-480V
NI	2E-31800-04	1	CB 480V 50A 3 POLE	RCOHPT-440VM
NI	2E-60101-75	1	EHS CORD KIT BK/DENNY'S	ECOH-PP208BK, ECOH-PP2/4BK, ECOH-PT208PC, ECOH-AP240CF
NI	2K-70801-03	1	SNAP BUSH 3/8 SB375-4 BLK	ECOH-PP-208V
NI	2K-70801-04	AR	SNAP BUSH 3/4 SB750-10	ECOH
NI	2M-61111-135	1	WD EHS-AP 208V-240VAC	ECOH-AP-208V
NI	2M-61111-148	1	WD EHS-PP 208-240VAC 2SPD	ECOH-PP-208V
NI	2M-61111-163	1	WD EHS-AP 480V	ECOH-AP-480M
NI	Q9-60102-97	1	DOOR SEAL EH w/ mnting hardware	
NI	Q9-EH-550	1	WIRING HARNESS, ELEMENT	ALL
NI	Q9-EH-551	1	WIRING HARNESS, HIGH VOLT	ALL
NI	Q9-EH-553	1	WIRING HARNESS, LOW VOLT	ALL
NI	Q9-EH-554	1	WIRING HARNESS, PWR SWITCH	ALL

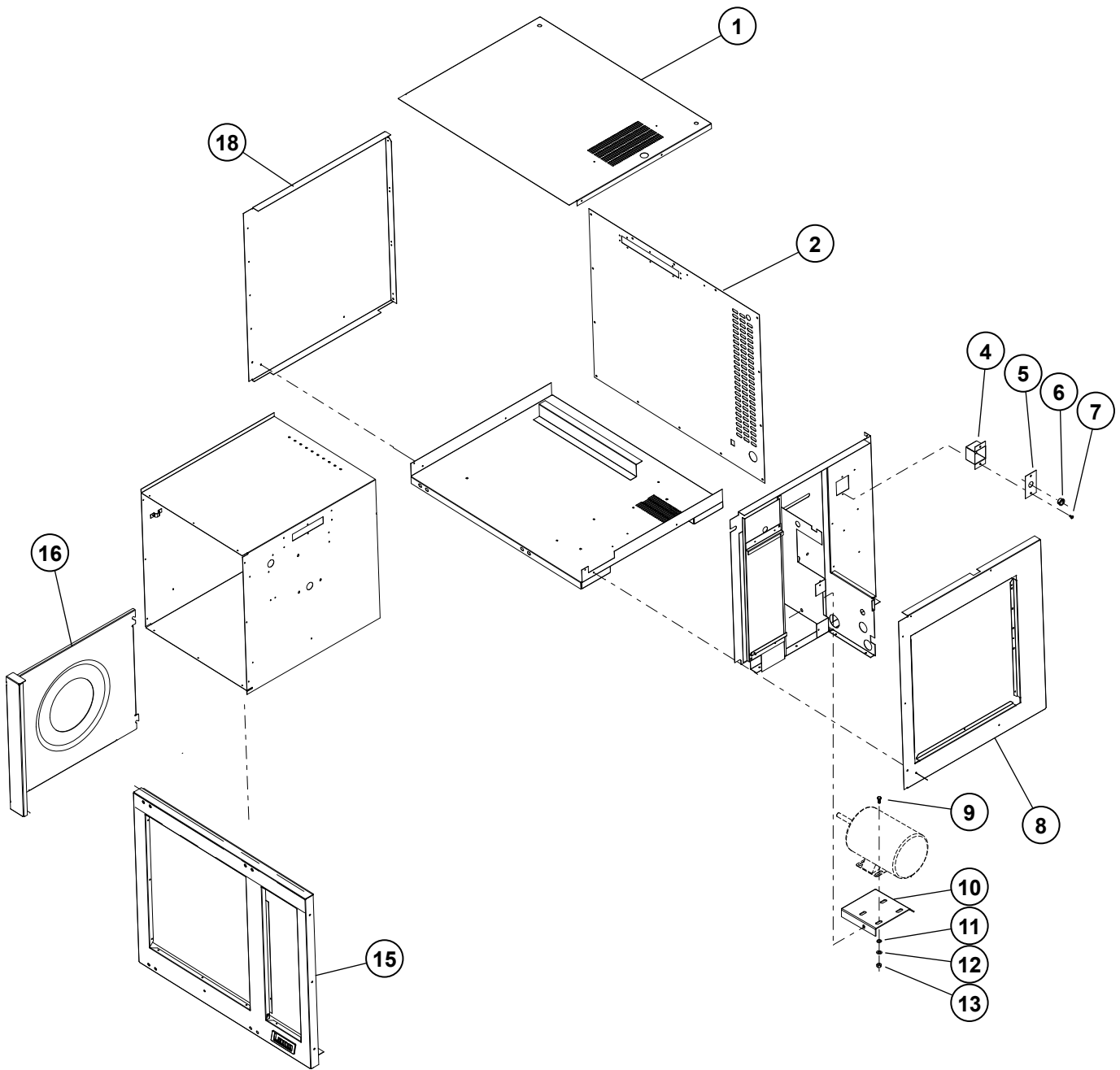
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ECOH Body Assembly

Lang[®]
SK2325 REV E (01-24)

PARTS LIST

REV F (01-24)

Model No: ECOH & RCOH, AP, PP & PT CONTROLS Commercial & Marine Half Size Economy Convection Oven

Key Number	Part Number	Qty Per	Description	Models
1	Q9-60102-136	1	BODY TOP EH & HRDW	ALL
2	Q9-EH-130	1	BODY BACK EH & HRDW	ALL EXCEPT MARINE APPLICATIONS
	Q9-EH-130-W1			MARINE APPLICATIONS ONLY
3	Q9-EH-119-2	1	FIREWALL - ASSY	ALL
4	Q9-EH-W1237	1	SAFETY STAT BOX ASSY	ALL
5	Q9-EH-136	1	SAFETY STAT COVER	ALL
6	2K-70801-04	1	SNAP BUSH 3/4 SB750-10 BLK	ALL
7	2C-20103-02	2	SCRW SM PLT 10 X .5 PHLSL	ALL
8	Q9-60102-1364	1	BODY R/H SIDE EH & HRDW	ALL
9	2C-20104-41	4	SCRW MACH 1/4-20X5/8 H/H	ALL
10	Q9-EH-209	1	MOTOR MOUNT	ALL
11	2C-20202-08	4	WSHR PLT 5/16 LOCK SPLIT	ALL
12	2C-20201-09	4	WSHR PLT 5/16 FLAT SAE	ALL
13	2C-20301-06	4	NUT HEX 5/16-18 PLTD	ALL
14	Q9-EH-104-2	1	BOTTOM SPOT WELD	ALL
15	Q9-EH-215-2	1	FRONT - ASSY REVERSIBLE	ALL
16	Q9-EH-452-2	1	BAFFLE STD	ALL
16	Q9-EH-452-3	1	BAFFLE ASSY STEAM	STEAM
17	Q9-EH-374-3	1	CAN ASSY STD -[NEW RACK	ALL
18	Q9-60102-1365	1	BODY L/H SIDE EH & HRDW	ALL

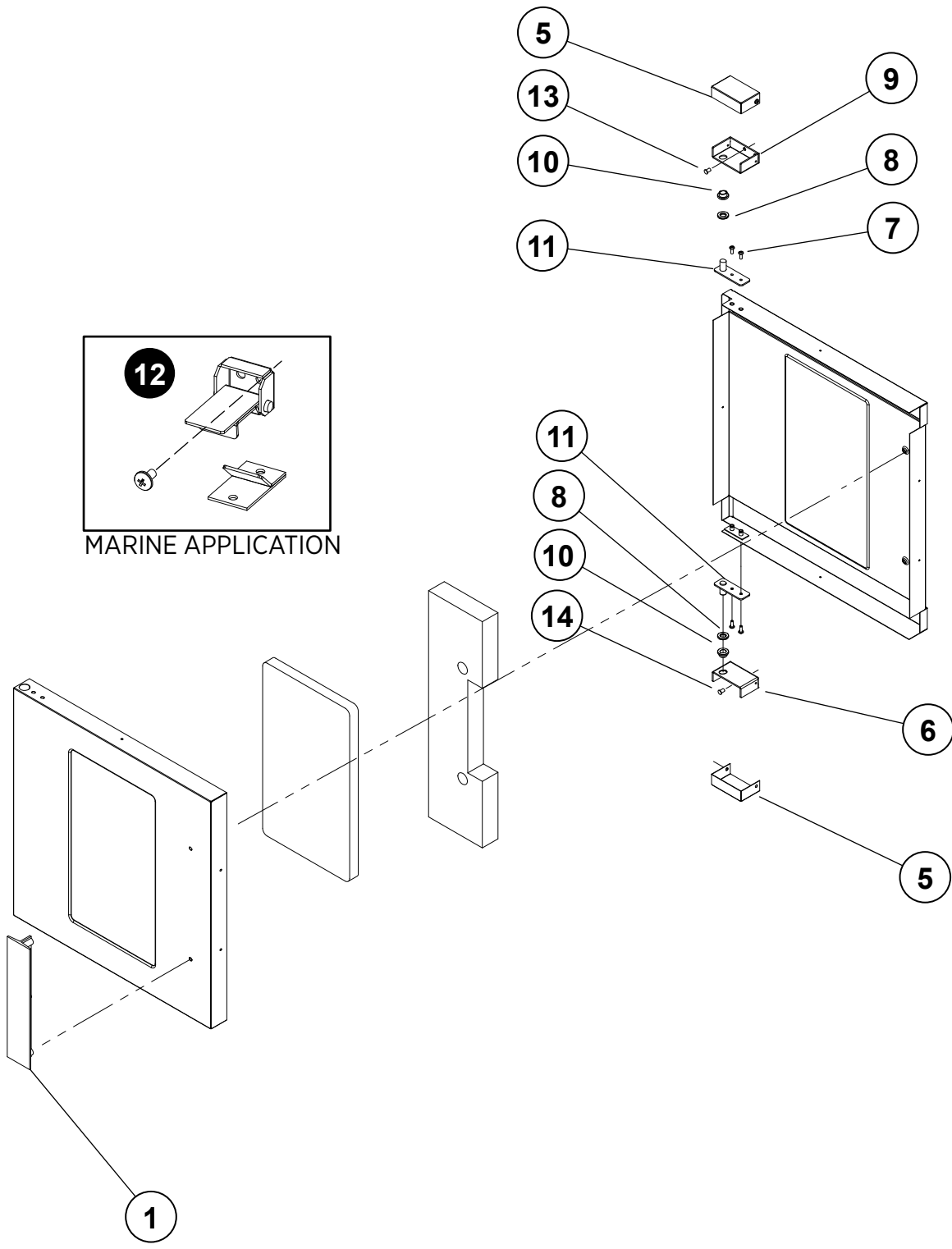
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ECOH, RCOH Door Assembly

Lang[®]

SK2321 REV B (01-24)

PARTS LIST

REV F (01-24)

**Model No: ECOH & RCOH, AP, PP & PT CONTROLS
Commercial & Marine Half Size Economy Convection Oven**

Key Number	Part Number	Qty Per	Description	Models
1	2R-50800-12	1	DOOR T HANDLE 11 1/2 LNG	ALL
2	Q9-60102-1362	1	OUTER DOOR EH NO/LOGO	ALL
3	2Q-71301-04	1	WINDOW ASSY 9-5/8X16-5/8	ALL
4	2H-60106-17	1	INSULATION KIT EHS DOOR -	ALL
5	Q9-EH-267	2	HINGE COVER	ALL
6	Q9-EH-266	1	HINGE BOTTOM	ALL
7	2C-20109-15	4	SCRW PHD MS SS 10-32X1/2	ALL
8	2P-70201-01	2	BRNZBR.505IDX.8750DX.175	ALL
9	Q9-EH-265	1	HINGE TOP	ALL
10	2P-70201-19	2	BRNZBRFLN1/2IDX5/80DX3/8	ALL
11	Q9-50313-031	2	HINGE PIN - WELD	ALL
12	Q9-60102-370	1	DOOR LATCH ASSY	MARINE MODELS
13	2C-20109-30	2	SCRW MS SS 10-32 X .75 PH FLT	ALL
14	2C-20109-43	2	SCRW SS 1/4-20 S 3/4 FLTHD PHIL	ALL
COMPLETE DOOR ASSEMBLY				
NI	Q9-51100-53	1	COMPLETE DOOR ASSY W/WINDOW	
NI	Q9-F6-423	1	COMPLETE DOOR ASSY W/OUT WINDOW	

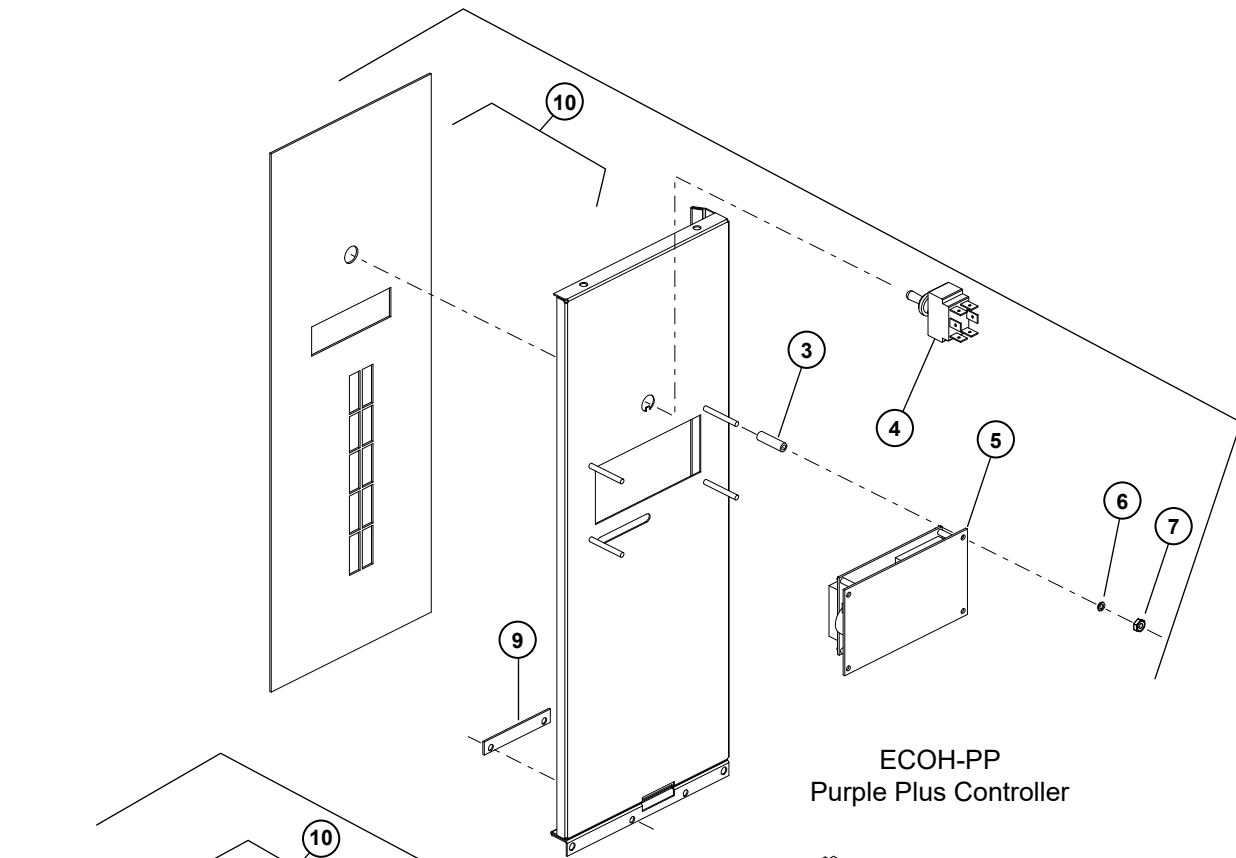
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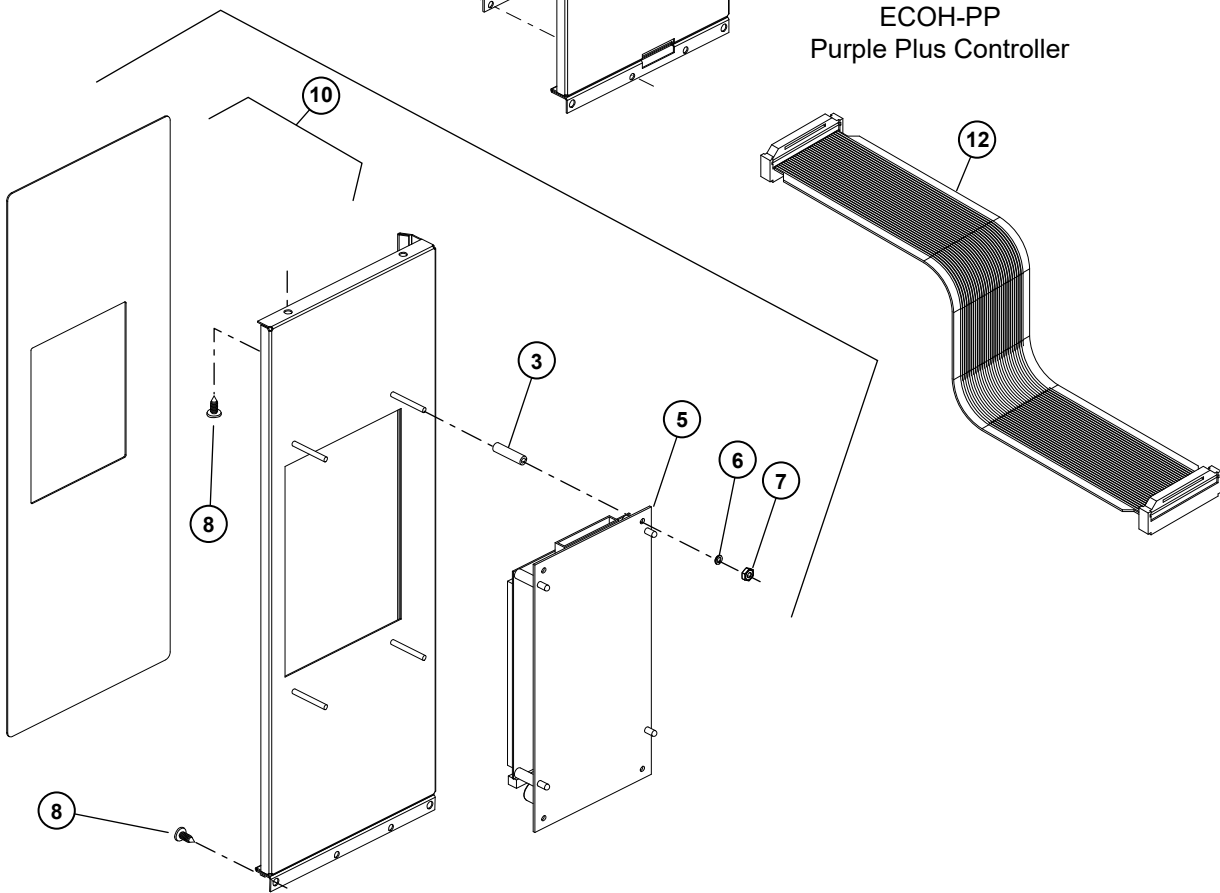
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ECOH-PP
Purple Plus Controller



ECOH-PT & RCOH-PT
Platinum Controller

Lang[®]

SK2324 REV B (01-24)

PARTS LIST

REV F (01-24)

Model No: ECOH & RCOH, AP, PP & PT CONTROLS Commercial & Marine Half Size Economy Convection Oven

Key Number	Part Number	Qty Per	Description	Models
1	2M-60301-117	1	SWITCH LBL EH 4X20	ECOH-PP
	2M-60301-118	1	SWITCH LBL EH PLATINUM	ECOH-PT, RCOHPT
2	Q9-60101-7665	1	ECOH-PP / EHS-PP CNTRL FRNT W/ PROTO	ECOH-PP
	Q9-EH-516-1	1	CONTORL PANEL - EH-PT	ECOH-PT-208V
3	2A-20504-01	4	SPACER NYLON #6 1/4 X 7/8	ECOH-PP
	2A-20504-02	4	SPACER NYLON #6 1/4 X 1"	ECOH-PT, RCOH-PT
4	2E-30303-06	1	SWT TOG ON-ON DPDT BLK	ECOH-PP, ECOH-PT, RCOH-PT
5	2J-40102-A24	1	DSPLY 4X20 MDL.DA170-001 (NO CABLE)	ECOH-PP
	2J-40102-25	1	DSPLY 320X240 DB170-001	ECOH-PT, RCOH-PT
6	2C-20205-02	4	.140#6IDX.2500DX.032	ALL
7	2C-20301-10	2	NUT HEX 6-32 PLTD	ECOH-PP
	2C-20301-10	4	NUT HEX 6-32 PLTD	ECOH-PT, RCOH-PT
8	2C-20103-02	4	SCRW SM PLT 10 X .5 PHLSL TP A	ALL
9	Q9-EH-519	1	COMPUTER STRIP HOLDER	ECOH-PP
10	Q9-60101-7661	1	ECOH-PP / EHS-PP FRNT W/LABEL	ECOH-PP
	Q9-60101-7662	1	ECOH-PT / EHS-PT FRNT W/LABEL	ECOH-PT, RCOH-PT
11	Q9-60101-765	1	ECOH-PT / EHS-PT CONTROL FRONT	ECOH-PT, RCOH-PT
	Q9-60101-766	1	ECOH-PP / EHS-PP CONTROL FRONT	ECOH-PP
12	2J-31110-13	1	CABLE ASSY - RIBBON 12 PT	ECOH-PP, ECOH-PT, RCOH-PT
NI	2M-60301-128	1	PRODUCT STRIP PURP COMP	ECOH-PP
	2M-60301-W128	1	PRODUCT STRIP PURP BK	ECOH-PP208BK, ECOH-PP240BK
NI	OB-60301-46	1	OBS PRDCT STRIP-BLU/PURP COMPH	ECOH-PP

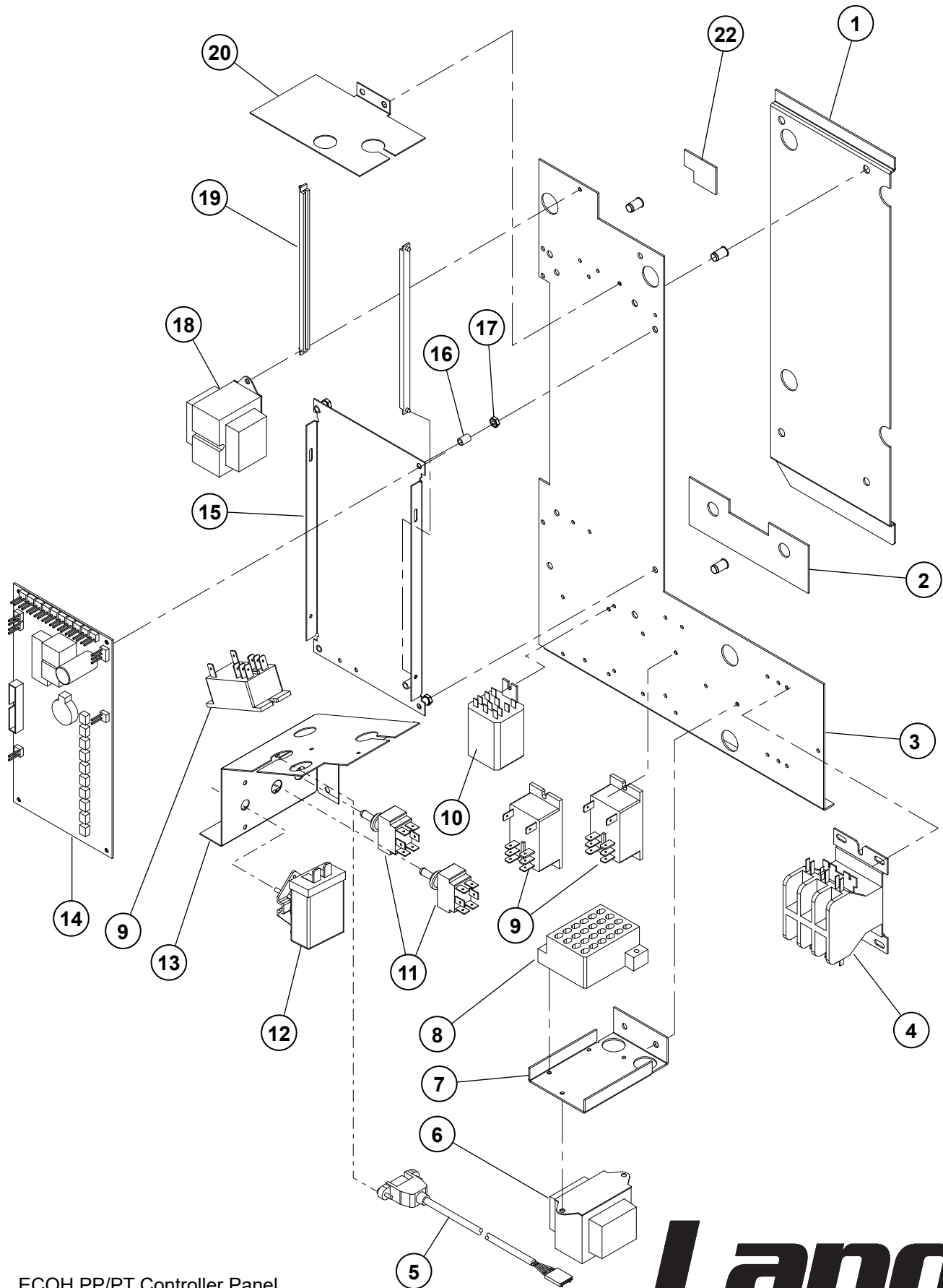
IMPORTANT:

WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER

Some items are included for illustrative purposes only and in certain instances may not be available.

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OF 1





ECOH PP/PT Controller Panel

Lang[®]

SK2323 REV B (01-24)

Key Number	Part Number	Qty Per	Description	Models
1	Q9-EH-495	1	COMPUTER CONTROL SLIDE	ECOH-PP, ECOH-PT, RCOH-PT
2	Q9-EH-495-1	1	SLIDE CLIP A	ECOH-PP, ECOH-PT, RCOH-PT
3	Q9-EH-505	1	COMPONENT MOUNT C,P,PP	ECOH-PP, ECOH-PT, RCOH-PT
4	2E-30700-06	1	CONTC3POLE35A24VAC50/60HZ	ECOH-PP, ECOH-PT, RCOH-PT
5	2J-31110-W1	1	USB PNL MNT CABLE TO SOCKET	
6	2E-31400-07	1	XFORMR120-208-240/24V40VA	ECOH-PP, ECOH-PT, RCOH-PT
7	Q9-EH-507	1	TERMINAL BLOCK MOUNT	ECOH-PP, ECOH-PT, RCOH-PT
8	2E-30503-01	1	TRM BLOCK 24 POS QK CON	ECOH-PP, ECOH-PT, RCOH-PT
9	2E-30701-05	3	CONTC 2POLE 30A 24VAC P &	ECOH-PP, ECOH-PT, RCOH-PT
	2E-30701-05	4	CONTC 2POLE 30A 24VAC P &	ECOH-PP2/4BK
10	2E-30600-02	1	RELAY 240VAC 3FORMC FLNG	ECOH-PP, ECOH-PT, RCOH-PT
	2E-30600-07	1	RELAY 240VAC FLANGE MNT	ECOH-PP2/4BK
11	2E-30303-06	2	SWT TOG ON-ON DPDT BLK	ECOH-PP, ECOH-PT, RCOH-PT
	2E-30303-19	2	SWT TOG ON-ON DPDT BLK	ECOH-PP2/4BK
12	2T-30402-27	1	STAT ADJ 450 DEG 48 PILOT	ECOH-PP, ECOH-PT, RCOH-PT
13	Q9-EH-509	1	SWITCH BRACKET	ECOH-PP, ECOH-PT, RCOH-PT
14	PS-40102-W26	1	MAIN BOARD, MDL.CA170-001	ECOH-PP, ECOH-PT, RCOH-PT
15	Q9-50307-47	1	CPU MOUNT	ECOH-PP, ECOH-PT, RCOH-PT
16	2A-20501-01	5	SPCR FBR 1/4 OD #8 ID 3/8	ECOH-PP, ECOH-PT, RCOH-PT
17	2C-20301-10	2	NUT HEX 6-32 PLTD	ECOH-PP, ECOH-PT, RCOH-PT
18	Y9-31400-26-1	1	XFORMR 208-240/24-12 40VA	ECOH-PP, ECOH-PT, RCOH-PT
	2E-31400-28	2	XFORMR208-240/24VCT 40VA	ECOH-PP2/4BK
19	2E-41800-02	2	PCB GUIDE 6.675 LG	EHPPT-C, EHPPT-C,
20	Q9-EH-513	1	24V TRANSFORMER SHIELD	ECOH-PP, ECOH-PT, RCOH-PT
21	2C-20306-03	4	AVK CAD 10-32 1ST GRP	ECOH-PP, ECOH-PT, RCOH-PT
22	Q9-EH-495-2	1	SLIDE CLIP B	ECOH-PP, ECOH-PT, RCOH-PT
NI	Q9-40102-51-1	1	FILTER BOARD PHANTOM -	
NI	Q9-ECCOPPP-C	1	PANEL ECCO 208/240V	ECOH-PP
NI	Q9-ECCOPPT-C	1	PANEL ECCO 208/240V	ECOH-PT
NI	Q9-ECCOPPT-U	1	PANEL ECCO 480V PLATINUM	ECOH-PT
NI	2E-30303-05	1	SWT PLATE ON/OFF	
NI	2E-30500-15	1	TRM BLOCK 4 POLE 115AMP	ECOH-PP2/4BK, ECOH-PT2/3NT
NI	2E-30702-02	1	CONTC 4POLE 24V 25FLA CE	ECOH-PP2/4BK
NI	Q9-40705-03	VARIES	SNUB-ALL-LO VOLT (PUSH) ON	

LIMITED EQUIPMENT WARRANTY

Lang Manufacturing warrants to the original purchaser of new Lang products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Lang and upon proper installation and start-up in accordance with the instructions supplied with each Lang unit. Lang’s obligation under this warranty is limited to a period of one [1] year beginning from the date of original installation. The warranty period begins upon the earlier of the date of original installation or up to six [6] months after the original shipment, from the factory, of the covered product. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Lang’ discretion have the parts replaced or repaired by Lang or a Lang-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by a Lang authorized service agency. Lang will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Lang-authorized service agency must be used. Lang will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any Lang Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.LangWorld.com

PRODUCTS	PARTS	LABOR
Lang Strato Series™ convection ovens	2 years	2 years
Lang convection oven doors (excluding hardware)	lifetime	2 years
Lang griddles	2 years	2 years
Chrome griddle surfaces [against peeling]	5 years	
Cast iron grates, burners and burner shields	1 year	
Original Lang parts sold to repair Lang equipment	90 days	
Lang Ranges	2 years	2 years
Lang Marine	2 years	2 years

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

Lang’s sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner’s manual, including incorrect gas or electrical connection. Lang is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician’s ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without Lang’s approval will void the warranty.
- Components that should be replaced when damaged or worn, but have been field-repaired instead [e.g. field-welded fry pots]
- Units exceeding one [1] year from original installation date.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any, and all other warranties expressed or implied and constitutes the entire warranty.

Lang[™]

A Division of Star Mfg. Int'l, Inc.

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800-264-7827