



MarineSeries

Item No. _____
 Project _____
 Quantity _____

36" Electric Range With Convection Oven

Model: R36C-_M



Model R36C-ATAM shown

MARINE SHORT/BID SPECIFICATION

Range shall be a **LANG Manufacturing Marine Model R36C-_____**
 [Specify one]:

- ☐ -ATAM, with 1ea. 24" X 24" X 1/2" thick Griddle and 2 ea. 8" dia-meter French Plates;
- ☐ -ATBM, with 3 ea. 12" X 24" X 3/4" thick Hot Plates;
- ☐ -ATCM, with 2 ea. 12" X 24" X 3/4" thick Hot Plates and 2 ea. 8" diameter French Plates;
- ☐ -ATDM, with 36" X 24" X 1/2" thick Griddle;
- ☐ -ATDS, with 36" X 24" X 1/2" thick Griddle, plus [Submarine Spec]; or
- ☐ -ATEM, with 6 ea. 8" diameter French Plates

...a 36" wide heavy duty electric heated unit with convection oven base and 21.6-kW total power input; hatchable two piece construction with all stainless steel exterior; large capacity fully insulated oven with six sheet pan capacity, powerful blower, aluminized steel interior, heavy duty side hinged with latch and three oven racks standard; individual oven and cook-top component controls; Sea rails and stainless steel front grab bar.

MARINE PRODUCT WARRANTY

One year, parts & labor (Labor in U.S. only)

MARINE CONSTRUCTION FEATURES

- Two piece modular construction
- Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- 17" high cooking compartment is aluminized steel
- Submarine Spec [ATDS] model includes stainless steel oven compartment & door liner
- 3" insulation on six sides of cooking compartment
- Right side mounted blower with 1/3 HP motor
- Incoloy sheathed oven heating elements
- Heavy duty oven door hinged-left, with positive latch
- Six position oven rack slide supports
- Three oven racks provided
- Sea rails and full width front mounted grab bar
- 2-3/4" wide full width front grease trough
- Grease drain in trough with full width & depth spillage drawers
- Griddle top configurations include one piece welded splash guard back & sides
- 6" adjustable legs w/ bolt-down flange standard

PERFORMANCE FEATURES

- Multi-function 36" wide unit fits into most marine galleys
- Hatchable two-piece design allows movement through 26" X 66" watertight hatch
- Choice of six cook-top configurations, to include:
 - ☐ 24" wide, 1/2" thick Griddle & 2 ea. 8" diameter French Plates
 - ☐ 3 ea. 12" wide Hot Plates
 - ☐ 2 ea. 12" wide Hot Plates & 2 ea. 8" diameter French Plates
 - ☐ 36" wide, 1/2" thick Griddle
 - ☐ 6 ea. 8" diameter French Plates
- Large 20" X 24" X 17" high oven holds up to six 18 X 26" sheet pans
- 3 oven racks provided
- Full front grease trough, grease drain & spillage drawers speed range cleanup. Three oven racks provided.
- Separate, independent controls allows precise multi-function cooking

CONTROLS [Varies By Top Configuration]

- Oven power-ON switch
- 150-450°F oven thermostat
- Damper control
- 60 minute timer with alarm
- ☐ [-ATAM] Two 450°F thermostats, one per 12" of Griddle plate & two 6-heat switches [French Plates]
- ☐ [-ATBM] Three individual 850°F thermostats [Hot Tops]
- ☐ [-ATCM] Two 850°F thermostats [Hot Tops] & two 6-heat switches [French Plates]
- ☐ [-ATDM & -ATDS] Three 450°F thermostats, one per 12" of Griddle plate
- ☐ [-ATEM] Six 6-heat switches [French Plates]



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36" Electric Range With Convection Oven

Model: R36C- M

CONFIGURATION GUIDE

Model Has:	R36C-ATAM	R36C-ATBM	R36C-ATCM	R36C-ATDM R36C-ATDS	R36C-ATEM
Oven Base:	Convection*	Convection*	Convection*	Convection*	Convection*
Griddle:	24" wide	-	-	36" wide	-
French Plates:	2 each	-	2 each	-	6 each
Hot Plates:	-	3 each	2 each	-	-
Pictogram: [Unit Top View]					

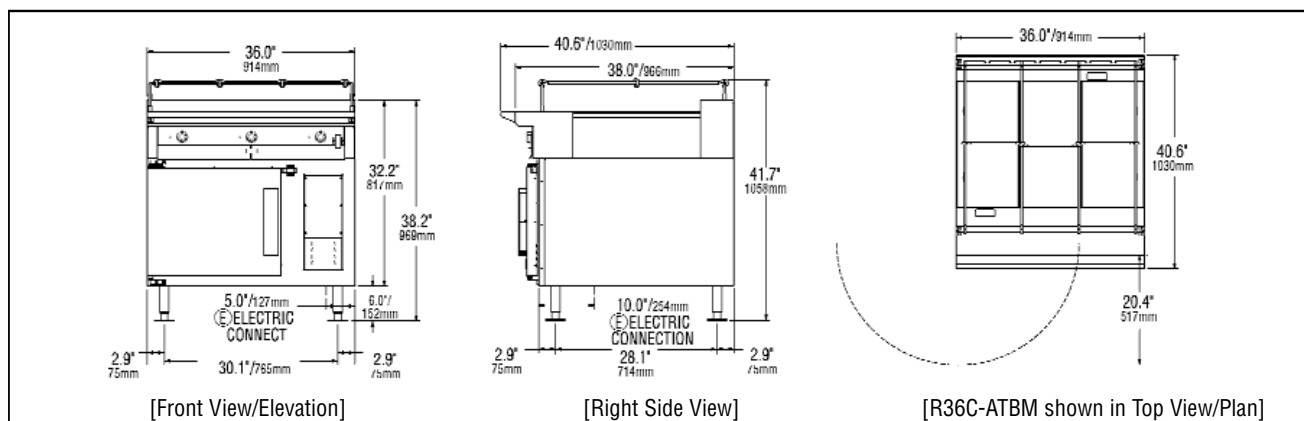
* 6 each, 18" x 26" sheet pan capacity. Three oven racks provided

MARINE INSTALLATION REQUIREMENTS

- (E) Single 208V or 240V, 1/ 3-Phase; or standard 440V/480V, 3-phase electrical connection
- Consult marine codes for installation requirements.
[Power connection from bottom. See below]

MARINE OPTIONS & ACCESSORIES

- ☐ Substitute 1" thick griddle plate for grooving [12" wide]
- ☐ Substitute 1" thick griddle plate for grooving [24" wide]
- ☐ Substitute 1" thick griddle plate for grooving [36" wide]
- ☐ Grooving on [1" thick ONLY] Griddle Plate [per foot]
- ☐ Stainless steel oven interior [Standard on -ATDS Model]
- ☐ Stainless steel curb mounting flange [Order in place of legs]
- ☐ Extra wire pan rack [Three provided as std.]
- ☐ Lang Clamshell" Hood 24" wide [Must order w/1" griddle plate]
- ☐ MIL-SPEC Adder Package [Meets: MIL-R-43954A Grade B]:
 - Stainless steel oven liner
 - Oven door de-energizer switch
 - 6 pan racks
 - External metal serial number tag



Model	Height x Width x Depth (With standard legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
R36C	41.7" x 36.0" x 40.6" 1053mm x 914mm x 1030mm	Sides: 4" (100mm) Back: 4" (100mm)	425-520* lbs. 193-236 kg	475-570* lbs. 216-259 kg	85

* Depending on configuration.

Model	Volts AC - Hz	Total kW	Amps - Three Phase	Amps - Single Phase
R36C	208 - 50/60	21.6	69.2	103.8
	240 - 50/60	21.6	59.9	90.0
	440 - 50/60	18.1	28.2	N/A
	480 - 50/60	21.6	29.5	N/A

Due to continuous improvements, specifications subject to change without notice.

Lang
World Class Cooking Solutions

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