



Job _____ Item No. _____

Lang® Strato Series Full-Size Gas Bakers Depth Convection Ovens

☐GCOD-AP1 ☐GCOD-AP2



GCOD-AP2

DESCRIPTION

The GCOD convection ovens are the workhorses of Lang's convection oven line. For over 20 years these heavy-duty, reliable ovens have stood the test of time in the most demanding foodservice operations. Simultaneously opening doors with double paned windows, pulse and two-speed fan. The perfect bake every time.

SPECIFICATIONS

Convection Oven shall be a LANG Manufacturing Model GCOD-____ with [AP=solid state]Control Package, one or two factory stacked 60,000 BTU/hr. gas heated 5-pan full-size units, each with: simultaneous-opening heavy duty doors; unitized stainless steel exterior and porcelainized extra-deep steel cooking compartment; powerful rear mounted blowers with two speed motors and pulse control; compartment inspection lights and five pan racks per oven standard; plus a life-time warranty on doors.

WARRANTY

These units come with a two [2] year warranty for parts and labor & limited lifetime warranty on oven doors.

FEATURES

- Solid state temperature control accurate to $\pm 4^{\circ}\text{F}$
- 150 to 450°F operating temperature range
- Powerful 60,000 BTU/hr gas burner system
- Simple knob-set time and temperature controls
- 1-hour timer with non-stop buzzer
- Two speed pulse-fan and HIGH-LOW speed fan switches
- Heavy duty 430 Series stainless steel exterior
- Extra deep cooking compartments are porcelainized steel
- Heavy duty, simultaneously-opening compartment doors, with large double pane tempered glass windows
- Door interlock switch cuts power to fan
- Fully enclosed oven back
- 2" insulation on six sides of cooking compartments
- Powerful blower centered in back of each compartment
- 7-position pan slides with five chrome plated wire racks provided, per oven
- 6" adjustable legs [standard] or optional 6" heavy duty casters

OPTIONS & ACCESSORIES

- Direct Vent Connector [GCOF-DVC]
- Flue Extension [GCOF-FLU-EXT]
- 6-In Casters Qty (4) (2) Rigid, (2) Swivel w/Brake [GCOF-C6]
- 6-in Legs, Qty (4) [LK-6]
- 6-in Flanged Legs, Qty (4) [LK-6F]

PAN CAPACITY GUIDE

PAN TYPE	RACK POSITIONS	OPTIMUM
18" X 26" Full-Sheet*	7 PER DECK	5/10
12" X 20" Hotel***	-	10/20
*Loaded lengthwise or sideways		
***2-1/2" deep pans		

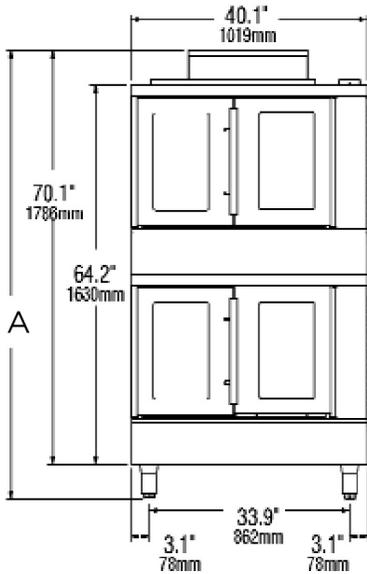
CERTIFICATIONS



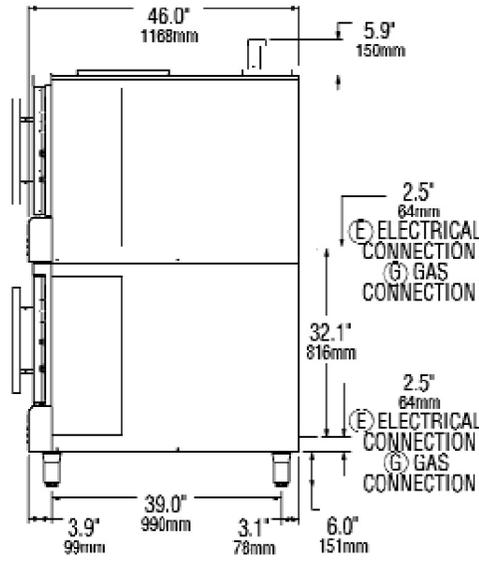


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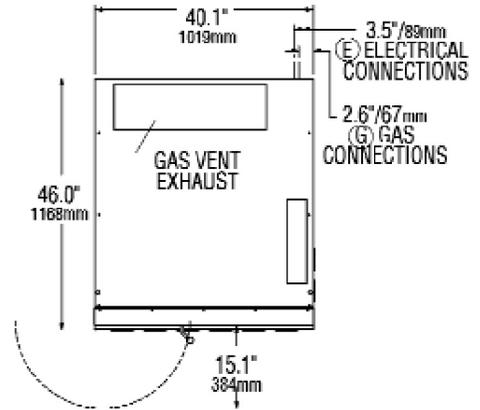
□GCOD-AP1 □GCOD-AP2



[Front View/Elevation]



[Right Side View]



[Top View/Plan]

INSTALLATION REQUIREMENTS: (E) Two 120V 1-Phase, 50/60 Hz electrical connections [Cords & Plugs supplied]

- (G) Specify: natural gas or propane gas: via two 1/2" NPT connections
- Direct vent connector option required for venting through ducts
- Gas pressure regulator provided [All connections from rear. See above]

CLEARANCES: Sides: 6", Back: 6", Bottom: 6"

MODEL	HEIGHT [A] in. (mm)	WIDTH in. (mm)	DEPTH in. (mm)	VOLTAGE 60Hz	PHASE	kW	AMPS	BTU/HR	APPROX. WEIGHT SHIPPING	APPROX. WEIGHT INSTALLED
GCOD-AP1	38.1 (964)	40.1 (1,019)	46.0 (1,168)	120V	1Ø	0.5	7.1	60,000	580 lb. (264 kg)	540 lb. (245 kg)
GCOD-AP2	76.1 (1,937) ¹	40.1 (1,019)	46.0 (1,168)			1.0			1,185 lb. (539 kg)	1,105 lb. (502 kg)

¹Double-stacked Height [in.] represents oven with standard legs

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 Please refer to the owner's manual for information regarding installation or use.