

ELECTRIC, TWO-PAN DECK [ROAST] OVENS

MODEL: DO54R [1,2,3] M



Model DO54R3M shown

PAN & PRODUCTION CAPACITY GUIDE

Capacity/Model:	DO54R1M*	DO54R2M	DO54R3M
18"x26" Full Sheet	2	4	6
Meat in pounds	125	250	375
Whole turkeys	4	8	12

*Or the DO54RM Model

SHORT/BID SPECIFICATION

Range shall be a LANG Manufacturing Marine Model DO54R_[Specify 1, 2, or 3] M, a 6-kW [each] electric heated two-pan roast oven, with: 12" high cooking compartment; full-width, spring loaded, pull-down door, all stainless steel exterior; insulated, aluminized steel cooking compartment; one heavy duty pan rack standard; plus all the features listed and options/accessories checked.

STANDARD PRODUCT WARRANTY

One year, parts & labor [Labor in U.S. only]

CONSTRUCTION FEATURES

- Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- Cooking compartment is aluminized steel and fully insulated on six sides
- Heavy duty spring-loaded pull-down door with latching handle
- Recessed, right side mounted control panel
- 27" [DO54R1M], 16" [DO54R2M] or 6" high [DO54R3M] legs standard
- One heavy duty chrome plated wire rack provided

PERFORMANCE FEATURES

- Top & bottom mounted heating elements enclosed in Incoloy sheathing
- Stackable up to three high, for more capacity in same footprint
- 20" high oven reduces loading height of upper stacked units
- Reinforced oven deck with raised edges eliminates warping
- Sturdy pull-down door serves as loading platform
- 100-550° F operating temperature range

CONTROLS PACKAGE [Per Deck]

- Simple knob-set time and temperature controls
- 3-heat switch for: top only, bottom only or heat from both
- 60 minute timer
- Manual vent rod



Electric, Two-Pan Deck [Bake] Ovens

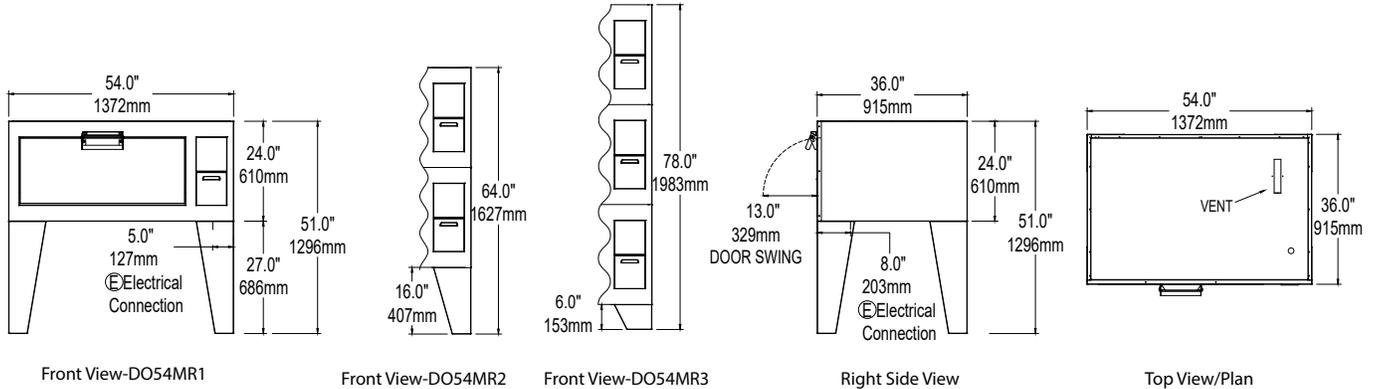
Model: DO54R[1,2,3] M

INSTALLATION REQUIREMENTS

- 208V or 240V, 1-Phase or 3-Phase power required; or 480V 3-Phase as option
- Consult local and marine codes
- Installation under approved vent hood required
- [Power connection from bottom. See below]

OPTIONS

- 480 Volt, 3-Phase model, per oven deck
- 27" stainless steel angular legs for DO54B1M Model
- 16" stainless steel angular legs for DO54B2M Model
- 6" stainless steel angular legs for DO54B3M Model
- Extra wire pan racks [one provided as std., per oven deck]



Model	Height x Width x Depth (without legs)		Clearance from combustible surface*	Weight		Freight Class
	External	Inside Oven Dimension		Actual	Shipping	
DO54R1M	24.0" x 54.0" x 36.0" 610mm x 1372mm x 915mm	12.0" x 38.0" x 30" 305mm x 965mm x 762mm	Sides: 2.0" (51mm) Back: 2.0" (51mm)	415 lb 189 kg	455 lb 207 kg	70
DO54R2M	24.0" x 54.0" x 36.0" 610mm x 1372mm x 915mm	12.0" x 38.0" x 30" 305mm x 965mm x 762mm	Sides: 2.0" (51mm) Back: 2.0" (51mm)	755 lb 343 kg	835 lb 380 kg	70
DO54R3M	24.0" x 54.0" x 36.0" 610mm x 1372mm x 915mm	12.0" x 38.0" x 30" 305mm x 965mm x 762mm	Sides: 2.0" (51mm) Back: 2.0" (51mm)	1120 lb 509 kg	1240 lb 564 kg	70

*Noncombustible floor only.

Voltage	ⓔ Electrical Requirements By Model						
	Phase	Model DO54R1M		Model DO54R2M		Model DO54R3M	
		Total kW	Amps/Line	Total kW	Amps/Line	Total kW	Amps/Line
208V/60Hz	1	6.0	28.8	12.0	57.7	18.0	86.5
240V/60Hz	1	6.0	25.0	12.0	50.0	18.0	75.0
208V/60Hz	3	6.0	28.8	12.0	50.0	18.0	57.7
240V/60Hz	3	6.0	25.0	12.0	43.3	18.0	43.3
480V/60Hz	3	6.0	12.5	12.0	21.7	18.0	21.7

Due to continuous improvements, specifications subject to change without notice

