

DESCRIPTION

Lang electric griddles are designed to be reliable, efficient, and accurate. Each twelve [12] inch (305 mm) section has its own independent temperature control and the griddle surface is one [1] inch (25 mm) thick, providing even cooking of multiple different products at the same time.

SPECIFICATIONS

The Lang electric countertop griddle will be constructed in the U.S.A. with a corrosion-resistant stainless steel base. The griddle plate will be one [1] inch (25 mm) thick and come with either a chrome or polished steel surface. The incoloy sheathed heating elements will allow control of each twelve [12] inch (305 mm) section. The temperature will be controlled by either Selectronic™ solid state system or Accu-Temp™ snap-action thermostats.. There will be one temperature control for each twelve [12] inch (305 mm) section. The power will be rated at 6 kW per twelve [12] inch (305 mm) of griddle width. The units will be shipped ready to hard-wire to a 208V/3-phase connection. They will be able to be field-converted to 208/1- phase, 240V/1- or 3-phase, or 480V/ 3-phase. 60-inch and 72-inch models will require two [2] connections.

WARRANTY

These units come with a two [2] year warranty for parts and labor.

Job	Item No.	

Electric Countertop Griddle

Snap-Action/Steel Plate **□124T □136T □148T □160T □172T** Snap-Action/Chrome Plate **□124TC □136TC □148TC □160TC □172TC** Solid State/Steel Plate **□124S □136S □148S □160S □172S** Solid State/Chrome Plate **□124SC □136SC □148SC □160SC □172SC**

FEATURES

- One [1] inch (25 mm) thick griddle surface
- 6 kW of power per twelve [12] inch section of griddle
- 5.5-inch (140 mm) rear and side splash guard and a 3.5-inch (89 mm) by one [1] inch (25 mm) grease trough for easy cleanup
- Standard Accu-Temp[™] controls use snap-action thermostats and operate between 200° F (93° C) and 550° F (288° C)
- Optional Selectronic™ controls use a solid-state system which reacts to a temperature change as small as 1°F and operate between 175° F (79° C) and 450° F (232° C)
- Both types of thermostat allow independent control of each twelve [12] inch (305 mm) section of griddle

OPTIONS & ACCESSORIES

- Polished steel or chrome griddle plate
- Snap-action thermostats or solid state temperature control
- Contact or radiant clamshell hood—up to one per twelve [12] inch (305mm) of griddle surface
- Custom grooved plate, 12 or 24 inches (305 or 610 mm) from either side
- · Steel stand with legs or casters

CERTIFICATIONS



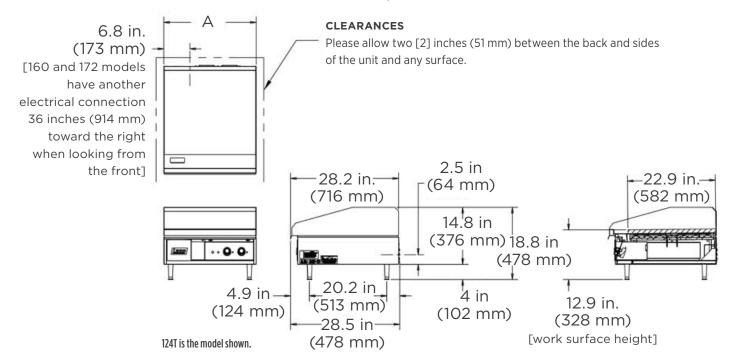






Electric Countertop Griddle

Snap-Action/Steel Plate □124T □136T □148T □160T □172T
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MODEL	HEIGHT	WIDTH [A]	DEPTH	VOLTAGE	kW	10	Þ	3Ф L1	3Ф L2	3Ф L3	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
124	18.8 in. (478 mm)	24.1 in. (612 mm)	28.5 in. (724 mm)	208 240 480	12	57.7 2 50 N/A		50 43.3 22	28.9 25 13	28.9 25 13	300 lb. (136 kg)	228 lb. (103 kg)
136	18.8 in. (478 mm)	36.1 in. (914 mm)	28.5 in. (724 mm)	208 240 480	18	86.5 75 N/A		50 43.3 22	50 43.3 22	50 43.3 22	409 lb. (186 kg)	331 lb. (150 kg)
148	18.8 in. (478 mm)	48 in. (1.22 m)	28.5 in. (724 mm)	208 240 480	24	115.2 100 N/A		76 66.1 33	76 66.1 33	50 43.3 22	520 lb. (236 kg)	428 lb. (194 kg)
1601	18.8 in. (478 mm)	60 in. (1.52 m)	28.5 in. (724 mm)	208 240 480	30	C1 C2	same as 136 same as 124			656 lb. (298 kg)	556 lb. (252 kg)	
1721	18.8 in. (478 mm)	72 in. (1.83 m)	28.5 in. (724 mm)	208 240 480	36	C1 C2	same as 136			787 lb. (357 kg)	642 lb. (291 kg)	

¹ Requires two electrical connections, noted as C1 for connection one [1] and C2 as connection two [2].

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