



Item No. _____
 Project _____
 Quantity _____

ChefSeries™ Gas, Counter Model Griddles Model: [224,236,248,260,272][ZT/ZS/ZTC/ZSC]



Model 248ZT Shown with optional CSE12AG flare reduction shield

SIZING AND PERFORMANCE GUIDE

Model	Unit Width	Surface Area	Burners	BTU Input*
<input type="checkbox"/> 224[ZT/ZS]	24"	552 sq. in.	2	54,000
<input type="checkbox"/> 236[ZT/ZS]	36"	828 sq. in.	3	81,000
<input type="checkbox"/> 248[ZT/ZS]	48"	1104 sq. in.	4	108,000
<input type="checkbox"/> 260[ZT/ZS]	60"	1380 sq. in.	5	135,000
<input type="checkbox"/> 272[ZT/ZS]	72"	1656 sq. in.	6	162,000

* For both natural and propane gas

SHORT/BID SPECIFICATION

Griddle shall be a **LANG Manufacturing Model** __ [specify width: **24", 36", 48", 60" or 72"**] __ with: ACCU-TEMP Snap-action Thermostat Controls [ZT], ACCU-TEMP Snap-action Thermostat Controls with chrome plate [ZTC], SELECTRONIC Solid State Controls [ZS] or SELECTRONIC Solid State Controls with chrome plate [ZSC] for every 12" of griddle width gas heated aluminized burner system, with bottom baffles and direct spark electronic ignition; 1" thick polished cooking surface; 5-1/2" high side and back splash and full front 1" deep x 3-1/2" wide grease trough; double wall base construction; and all the features listed and the options/ accessories checked:

STANDARD PRODUCT WARRANTY

- Three year parts & labor
- 5 year guarantee on chrome plated surfaces when ordered

CONSTRUCTION FEATURES

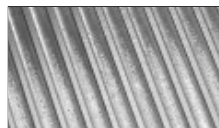
- 1" thick precision machined, polished steel cooking surface
- Continuously bottom welded 5-1/2" high rear & side splash shields
- Full front 3-1/2" wide X 1" deep stainless steel grease trough with...
- One or two [48", 60" & 72" models] drops provided to one or two grease drawers
- Double wall base construction
- Aluminized burner system spaced every 12"
- Heat shield provided below burners
- 4" adjustable legs provided [Stand option available]

PERFORMANCE FEATURES

- Thick griddle plate reduces hot & cold spots and retains heat
- Highly polished surface and continuously welded splash and grease trough speed cleanup
- Electronic spark ignition, double wall construction and heats shields increase operating efficiency
- Double wall construction and heat shells reduce side, back and bottom clearances

CONTROL PACKAGE [Specify One]

- ACCU-TEMP™ Thermostat Controls [-T]**
 - Snap-action thermostats
 - Independent temperature control every 12"
 - Electronic ignition, griddle-ON switch
 - 200° and 550°F temperature control range
- SELECTRONIC™ Solid State Controls [-S]**
 - Area sensitive Resistance Temperature Detector system
 - RTD probe reacts to a 1°F temperature change
 - Control for every 12" of cook surface
 - 175° to 450°F temperature control



FOCUS OPTION

Custom Grooving [Specified in 12" increments, from left to right. 24" maximum, from either side.]



Sheet No. LSP-CSG (rev. 06/14)

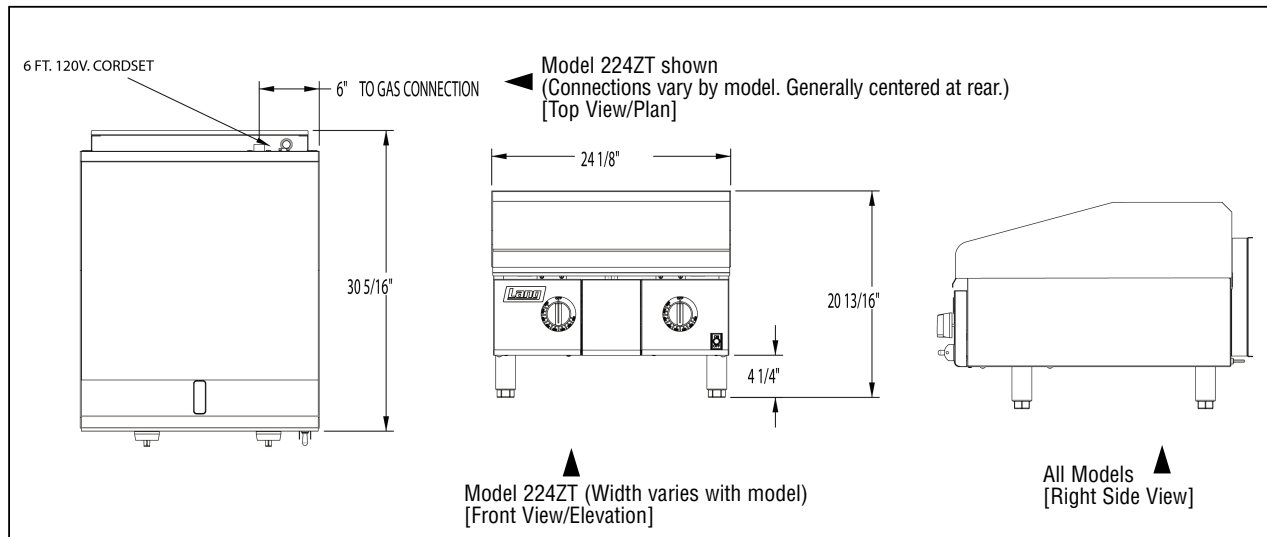
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INSTALLATION REQUIREMENTS

- ⓐ Specify: natural gas or propane gas: via 3/4" NPT connection
- Gas pressure regulator provided
- Specify elevation if project is over 2000 feet.
- ⓔ 115V, 1-Phase, 50/60 Hz, 2-AMP electrical connection
- Cord & plug is provided
- Installation under approved vent hood required.
[All connections from rear. See below for location and delivery requirements]

OPTIONS & ACCESSORIES

- Custom Grooving [Specified in 12" increments, from left to right. 24" maximum, from either side.]
- Stainless steel tubular-leg stand with adjustable feet
- Stainless steel tubular-leg stand with casters & shelf
- Clamshell™ two sided cooking
- Chrome plated griddle surface



Model	Height x Width x Depth (Not including legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
224[ZT/ZS]	16.5" x 24.0" x 30.3125" 420mm x 610mm x 770mm	Sides: 4" Back: 4" Bottom: 4"	333 lbs. 151 kg	370 lbs. 168 kg	65
236[ZT/ZS]	16.5" x 36.0" x 30.3125" 420mm x 914mm x 770mm		448 lbs. 204 kg	500 lbs. 227 kg	65
248[ZT/ZS]	16.5" x 48.0" x 30.3125" 420mm x 1219mm x 770mm		578 lbs. 263 kg	650 lbs. 295 kg	65
260[ZT/ZS]	16.5" x 60" x 30.3125" 420mm x 1524mm x 770mm		701 lbs. 319 kg	780 lbs. 355 kg	65
272[ZT/ZS]	16.5" x 72.0" x 30.3125" 420mm x 1830mm x 770mm		809 lbs. 368 kg	920 lbs. 418 kg	65

Model	ⓔ Electrical Requirements				ⓐ Gas Requirements (3/4" NPT)
	Voltage	Total kW	Phase	Amps/Line	
224[ZT/ZS]	115V/60Hz	0.5	1	2.0	54,000 BTU/hr
236[ZT/ZS]					81,000 BTU/hr
248[ZT/ZS]					108,000 BTU/hr
260[ZT/ZS]					135,000 BTU/hr
272[ZT/ZS]					162,000 BTU/hr

CAD SYMBOLS & PRICING



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



LANG MANUFACTURING • 10 SUNNEN DR. ST. LOUIS, MO 63143
PHONE: 314-678-6315 • FAX: 314-781-3636 • www.langworld.com