

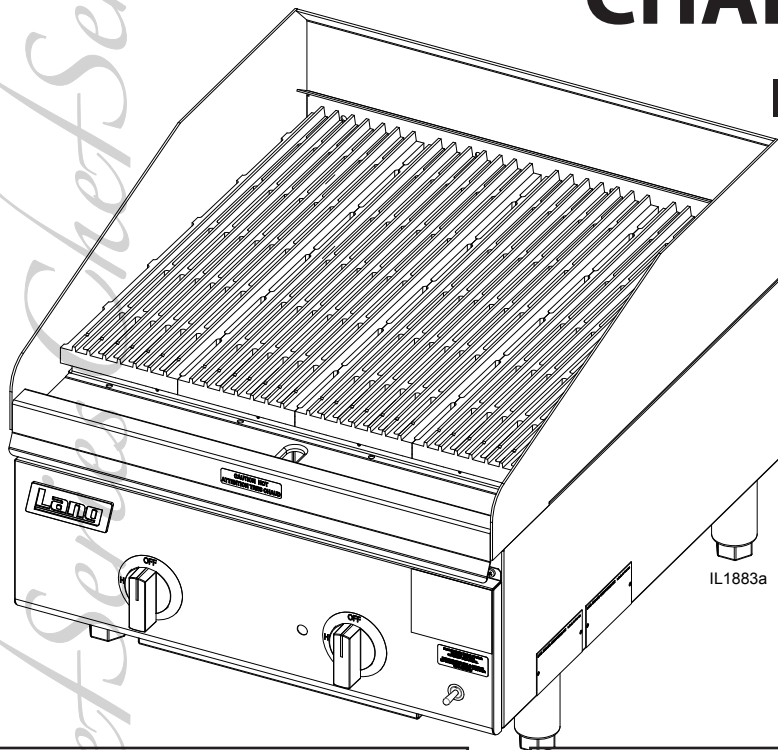
Lang[®]

GAS *Chef Series*

CHARBROILER

Installation and Operation Instructions

2M-W1649 Rev. A 4/07/11



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING: This appliance shall be installed in accordance with current regulations and used only in well-ventilated space. Refer to instructions before installing and using this appliance.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

In addition, there should be posted, in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

Retain This Manual for Future Reference.

SAFETY SYMBOL



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

The installation of the Appliance must conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE OR CAN/CGA-B149.2 PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE.

POST IN PROMINENT LOCATION

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER. AS A MINIMUM, TURN OFF THE GAS AND CALL YOUR GAS COMPANY AND YOUR AUTHORIZED SERVICE AGENT. EVACUATE ALL PERSONNEL FROM THE AREA.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATION & MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

WARNING



**RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN**



WARNING, TO REDUCE THE RISK OF ELECTRICAL SHOCK, DO NOT REMOVE CONTROL PANEL. NO USER-SERVICABLE PARTS INSIDE. REPAIRS SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

NOTICE

Using any part other than genuine Lang factory supplied parts relieves the manufacturer of all liability. Lang reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Lang Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

MAINTENANCE AND REPAIRS

Contact your local dealer for service or required maintenance. Please record the model number, serial number, voltage and purchase & Installation Information in the area below and have it ready when you call to ensure a faster service.

Model No.: _____

Purchased From: _____

Serial No.: _____

Location: _____

Voltage: _____

Purchase Date: _____

1-Phase or 3 Phase: _____

Installed Date: _____



PROBLEMS, QUESTIONS or CONCERNS

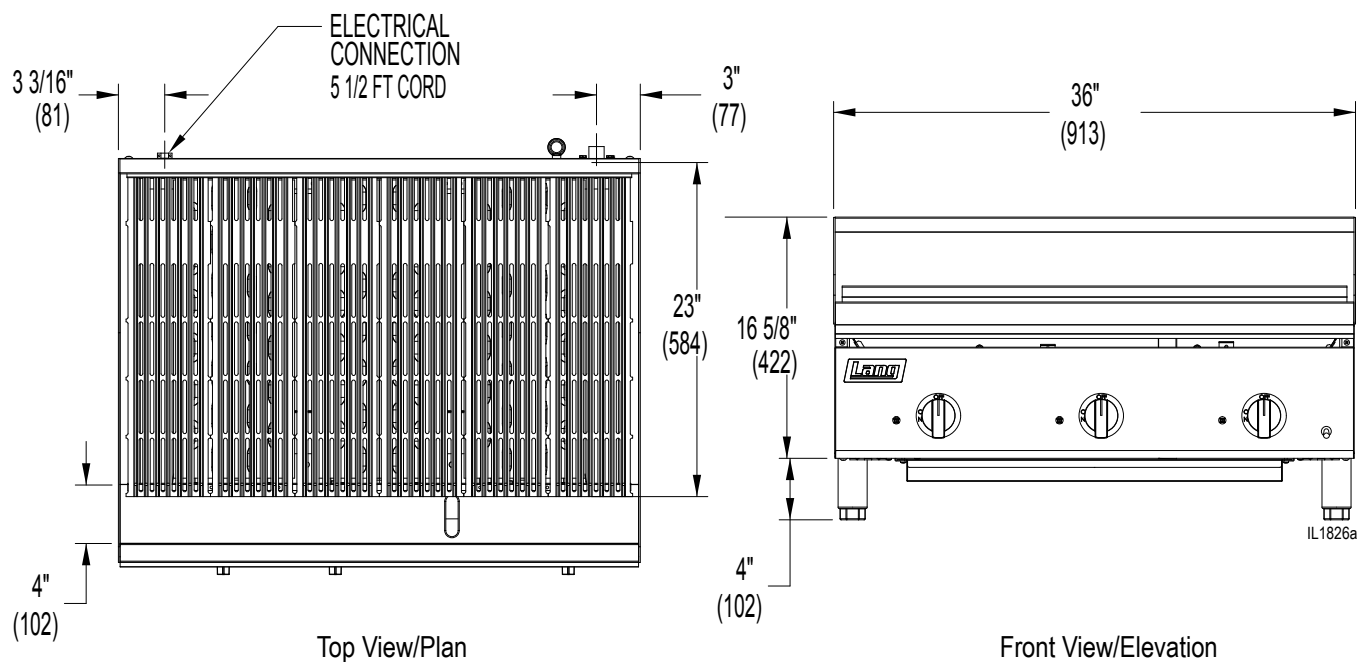
Before you proceed consult you authorized Lang service agent directory
or
Call the Lang Technical Service & Parts Department at 314-678-6315.

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NOTICE Service on this or any other Lang appliance must be performed by qualified personnel only.
Consult your Lang Authorized Service Agent Directory.
You can call our toll free number 314-678-6315 or
visit our website www.langworld.com for the service agent nearest you.

SPECIFICATIONS



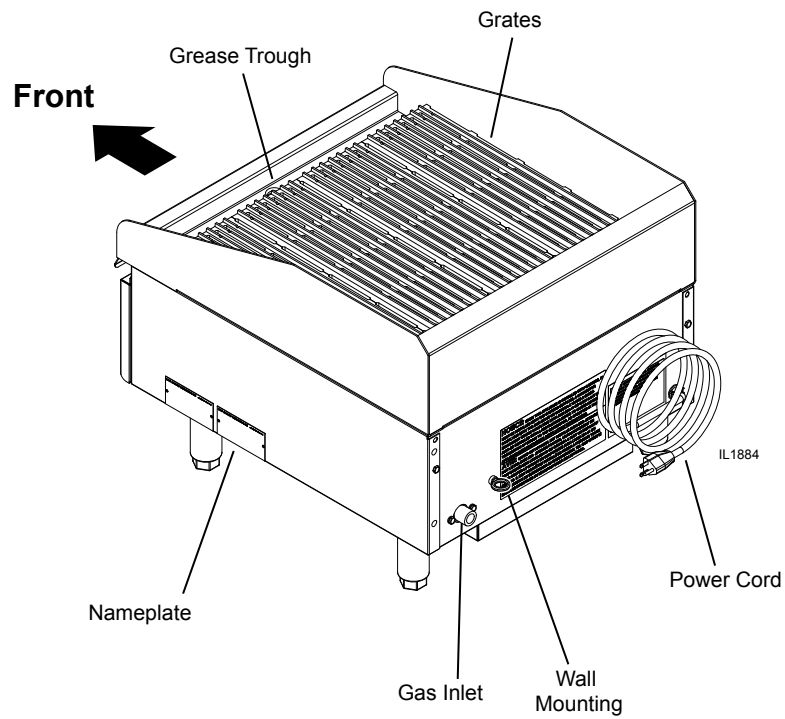
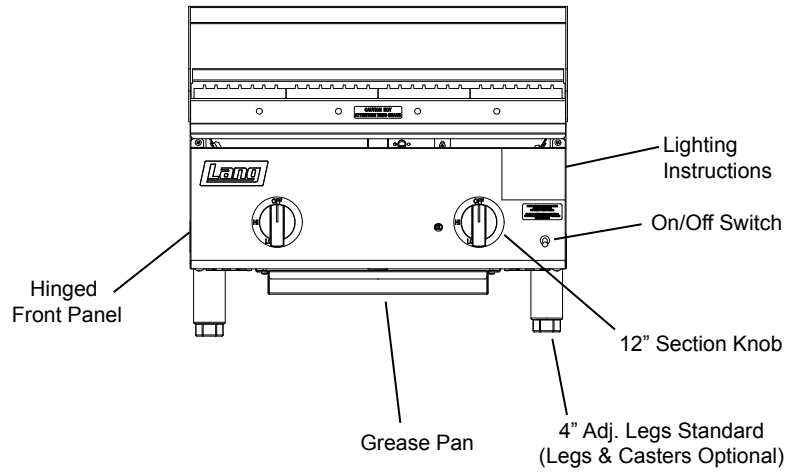
EQUIPMENT SPECIFICATIONS GAS CHEF SERIES CHARBROILER

Model	Height x Width x Depth (Not Including legs)	Clearance from combustible surface*	Weight		Fright Class
			Actual	Shipping	
2124ZRCB	10-5/8" X 24" X 28-5/8" 422mm x 610mm x 727mm	Sides & Back: 4"	165 lbs. 75 kg	200 lbs. 91 kg	65
2136ZRCB	10-5/8" x 36" x 28-5/8" 422mm x 914mm x 727mm		225 lbs. 102 kg	265 lbs. 120 kg	65
2148ZRCB	10-5/8" x 48" x 28-5/8" 422mm x 1219mm x 727mm		300 lbs. 136 kg	285 lbs. 130 kg	65
2160ZRCB	10-5/8" x 60" x 28-5/8" 422mm x 1524mm x 727mm		385 lbs. 175 kg	430 lbs. 195 kg	65
2172ZRCB	10-5/8" x 72" x 28-5/8" 422mm x 1829mm x 727mm		470 lbs. 214 kg	520 lbs. 236 kg	65

* Noncombustible floor only

Model	Gas Requirement (3/4" NPT)
2124ZRCB	64,000 BTU/hr
2136ZRCB	96,000 BTU/hr
2148ZRCB	128,000 BTU/hr
2160ZRCB	160,000 BTU/hr
2172ZRCB	192,000 BTU/hr

EQUIPMENT DESCRIPTION



GENERAL INSTALLATION DATA



This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

The Lang series gas charbroiler is equipped for the type of gas indicated on the nameplate mounted on the front panel. All units are shipped from the factory for use with natural gas. The unit can easily be converted for use with propane gas: see propane gas.

-IMPORTANT-

Be sure to remove all paper protection and packing material from unit prior to lighting.

INSTALL IN NON-COMBUSTIBLE LOCATIONS ONLY! Clearance from non-combustible construction must be 4" minimum from back and sides. For servicing, 6" is recommended from back of unit.

The installation of the Appliance must conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE OR CAN/CGA-B149.2 PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE.

NOTICE

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 or CAN/CGA-6.16 and a quick-disconnect device complying with either ANSI Z21.41 or CAN1-6.9. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer's instructions.

For your protection, we recommend a qualified installing agency install this appliance. They should be familiar with gas installations and your local gas requirements. In any case, your gas company should be called to approve the final installation.

This appliance, its pressure regulator and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG. This appliance and its pressure regulator must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG.

EXHAUST CANOPY

Open hearth broilers inherently create a good deal of heat and smoke and should be installed under an efficient exhaust hood with flame proof filters. A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material. Exhaust installation must conform to local codes.

AIR SUPPLY

Provisions for adequate air supply must be provided.



**Air for combustion enters from the bottom of the unit.
Do not obstruct this area.**

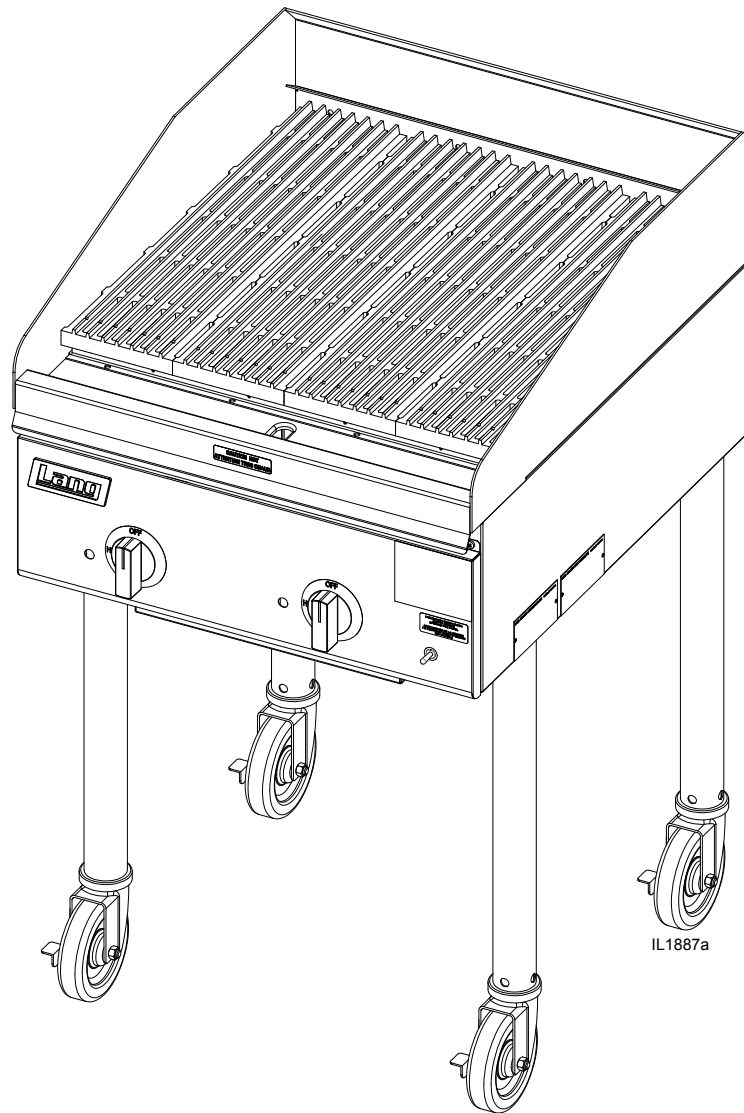
GENERAL INSTALLATION DATA (continued)

LEVELING UNIT

This charbroiler is supplied with 4 feet or floor stand legs which must be screwed into the body. Unit must be level. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" for accurate and perfect line-up with other units.



DO NOT INSTALL WITHOUT ATTACHING FEET OR SUPPLIED STAND LEGS AND SHELF - DO NOT REMOVE FEET.



Model 2124ZRCB with tall legs.
Tall legs and casters are optional.

GENERAL INSTALLATION DATA (continued)

PLACING RADIANTS

After the unit is unpacked and installed, place 1 radiant above each burner. Install each radiant on 2 slots of the rear wall and on the 2 pins of the front wall of the liner weld assembly. Refer to the exploded view in this manual for orientation of the radiants.

GAS PIPING

Gas piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound shall be used sparingly and only on the male threads of the pipe joints. Such compounds shall be resistant to the action of L.P. gases. **WARNING:** Any loose dirt or metal particles which are allowed to enter the gas lines on this appliance will damage the valve and affect its operation. When installing this appliance, all pipe and fittings must be free from all internal loose dirt..

MANUAL SHUT OFF VALVE

A manual shut off valve should be installed upstream from the manifold and within six feet of the charbroiler.

CONNECTING GAS SUPPLY LINE

The gas inlet of the charbroiler is sealed at the factory to prevent entry of dirt. Do not remove this seal until the actual connection is made to the gas supply line.

PROPANE GAS - CONVERSION

This charbroiler is equipped with fixed orifice hoods and is shipped from the factory for use with natural gas. To

convert to propane gas, install the burner orifice hoods, located in the water pan, as follows:

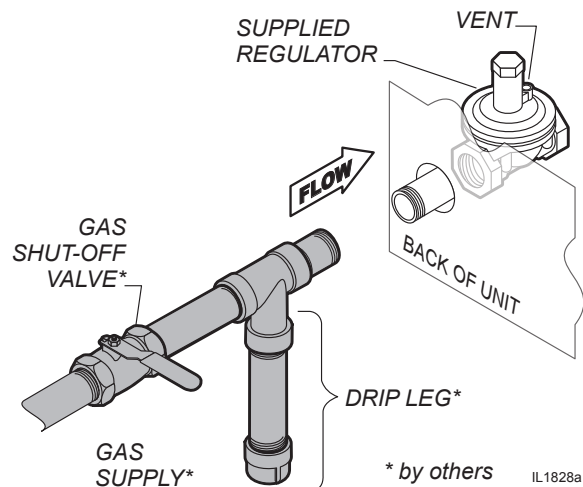
1. Remove grates, radiants and burners.
2. Remove the burner orifice hoods and install the orifice hoods supplied.
3. Replace the burners, radiants, and grates.
4. Set manifold pressure to (10) inch water column. A 1/8" pipe plug on the burner manifold can be removed for attaching a pressure gauge. Remove the slotted, or hex-threaded plug from the pressure regulator. Invert the plug and re-install. The letters "LP" should now be visible on the plug. The regulator is now set for 10" (25.4 cm) water column. Attach the conversion label, supplied with the unit, close to the nameplate.

CHECKING FOR GAS LEAKS

Check entire piping system for leaks. Soap and water solution or other material acceptable for the purpose, shall be used in locating gas leakage.



Matches, candle flame or other sources of ignition shall not be used for locating gas leaks.



GENERAL INSTALLATION DATA (continued)

PILOT LIGHTING INSTRUCTIONS

The charbroiler is equipped with an automatic pilot/igniter with an electronic spark.

1. Be sure all gas control knobs on the units front panel are turned OFF.
2. Turn on main gas supply valve to unit.
3. Turn "ON" the switch on front control panel to activate electronic pilot lighter.
4. The pilot igniter tubes on this broiler have been pre-set at the factory. Turn the adjustable screw counterclockwise to open and clockwise to close.
5. Adjust pilot light flames, if necessary as small as possible, usually about 3/8" high, but high enough to light burner immediately when burner valve is turned on high.
6. Turn burner knobs to desired setting.
7. To turn burners off, turn knobs off and turn off switch on front control panel.

BURNER IGNITION AND ADJUSTMENT

1. To ignite burners turn burner valve knob counter clockwise to "ON" position.
2. Slowly decrease openings of air shutters to give a soft blue flame having luminous tips, then slowly increase openings to a point where the yellow tips disappear and a hard blue flame is obtained.

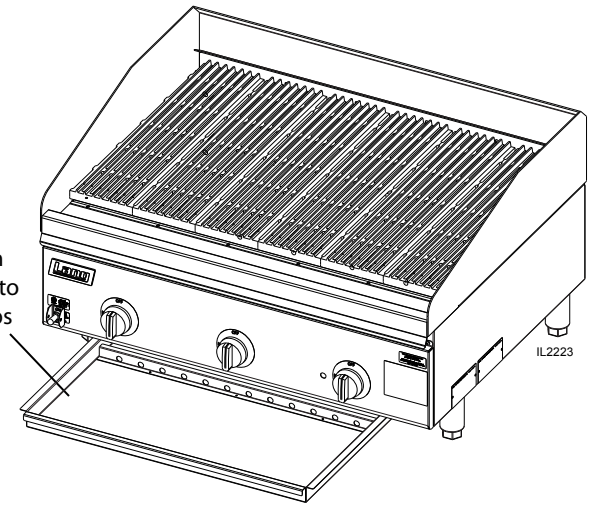
DO NOT ATTEMPT TO OPERATE UNIT DURING A POWER FAILURE.

GENERAL OPERATING INSTRUCTIONS

WATER PAN

The water pan is located at the bottom of the unit, and is easily removed from the front of the unit. Water should be added to the water pan to just cover bottom and replaced as necessary. The water pan helps prevent flare ups and catches grease.

Keep Water Pan filled with water to Prevent Flare-ups



BURNER OPERATION

Each burner is controlled by an individual high-low, on-off valve. A variety of broiling temperatures may be obtained by turning the burner valve knob to any position between ON and LO. It is possible through this arrangement to have a high heat or searing section, while having a low heat finishing or holding section. For the searing operation, turn the valve counter clockwise for the section to a position of "ON" or close to it. For holding or finishing, turn the valves closer to the "LO" position on the dial. You select the heat pattern you like, and set the valves accordingly. **Be sure burners are staying fully lit when set in low positions.**

LIGHTING

When broiler is first lit, it will smoke for approximately 20-30 minutes until the preservation OILS and impurities are burned off.

BROILING

Turn valves on and pre-heat unit on "ON" before attempting to broil. You will have to experiment with the grate settings and the valve settings for your particular food products. Check water pans frequently and add a sufficient amount of water when necessary. Hot water vapors rising from the water pans and through the combustion chamber helps reduce flare ups. Exercise care when using your broiler.

TILTING THE GRATE

Raise or lower the grate to the next step by lifting the grate at the back of the charbroiler where the grate rests. Use potholders or gloves to reposition.



CAUTION

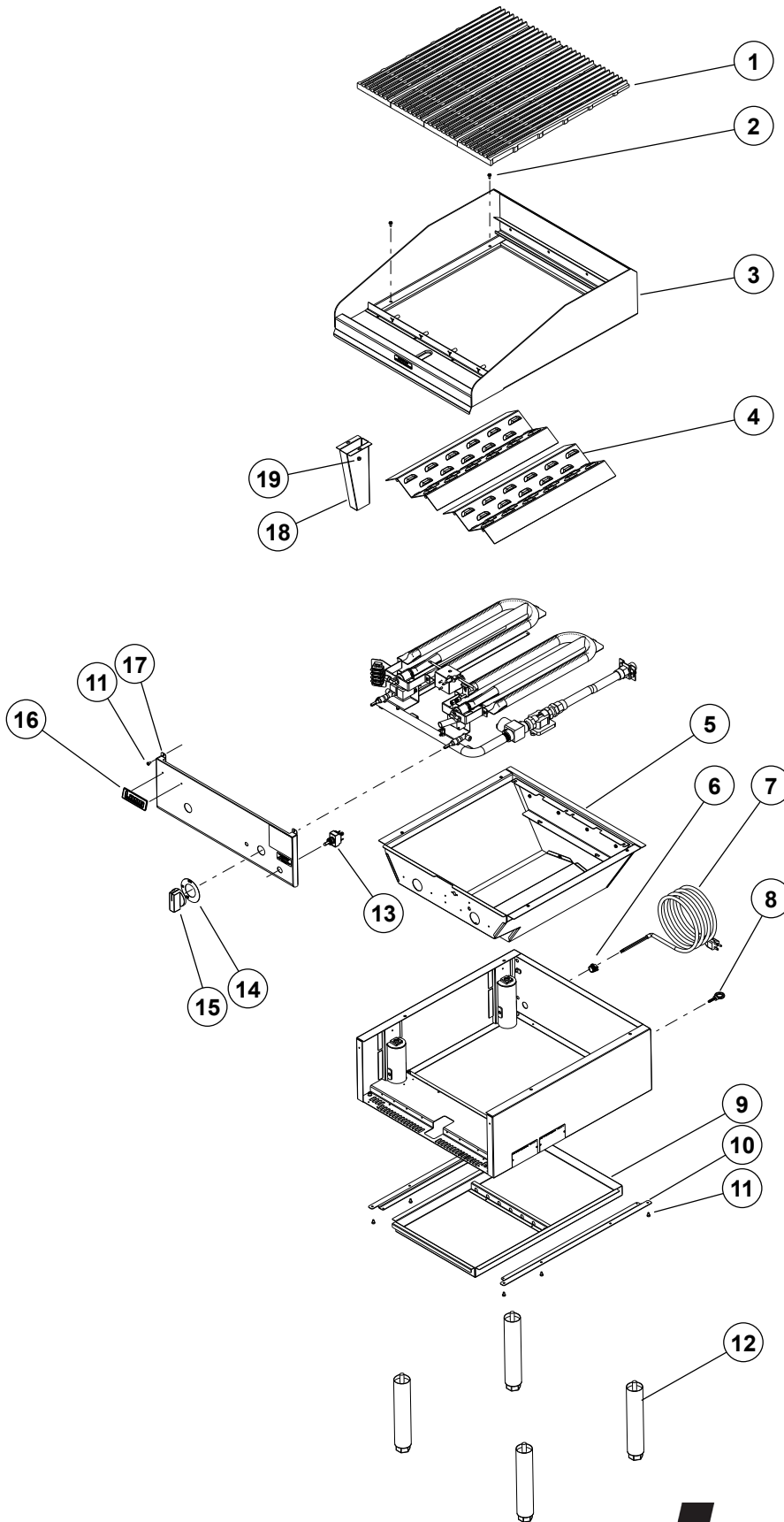
CHARBROILERS ARE HOT! NEVER ATTEMPT TO CHANGE THE GRATE POSITION WHILE FOOD PRODUCTS ARE COOKING. FLARE UPS CAN OCCUR UNEXPECTEDLY. TURN OFF CHARBROILER, AND ALLOW THE CHARBROILER TO COOL.

SHUTTING DOWN INSTRUCTIONS

Turn "OFF" the pilot lighting switch on the front panel and put the burner valve knobs to the off position to turn burners off and close manual valve shutoff.

CLEANING

Clean regularly. Remove grate section to sink for washing. Brush out carboned particles. Remove and wash water pan. Wipe exterior surfaces with detergent and a cloth. A non-abrasive cleaner can be used on caked areas.



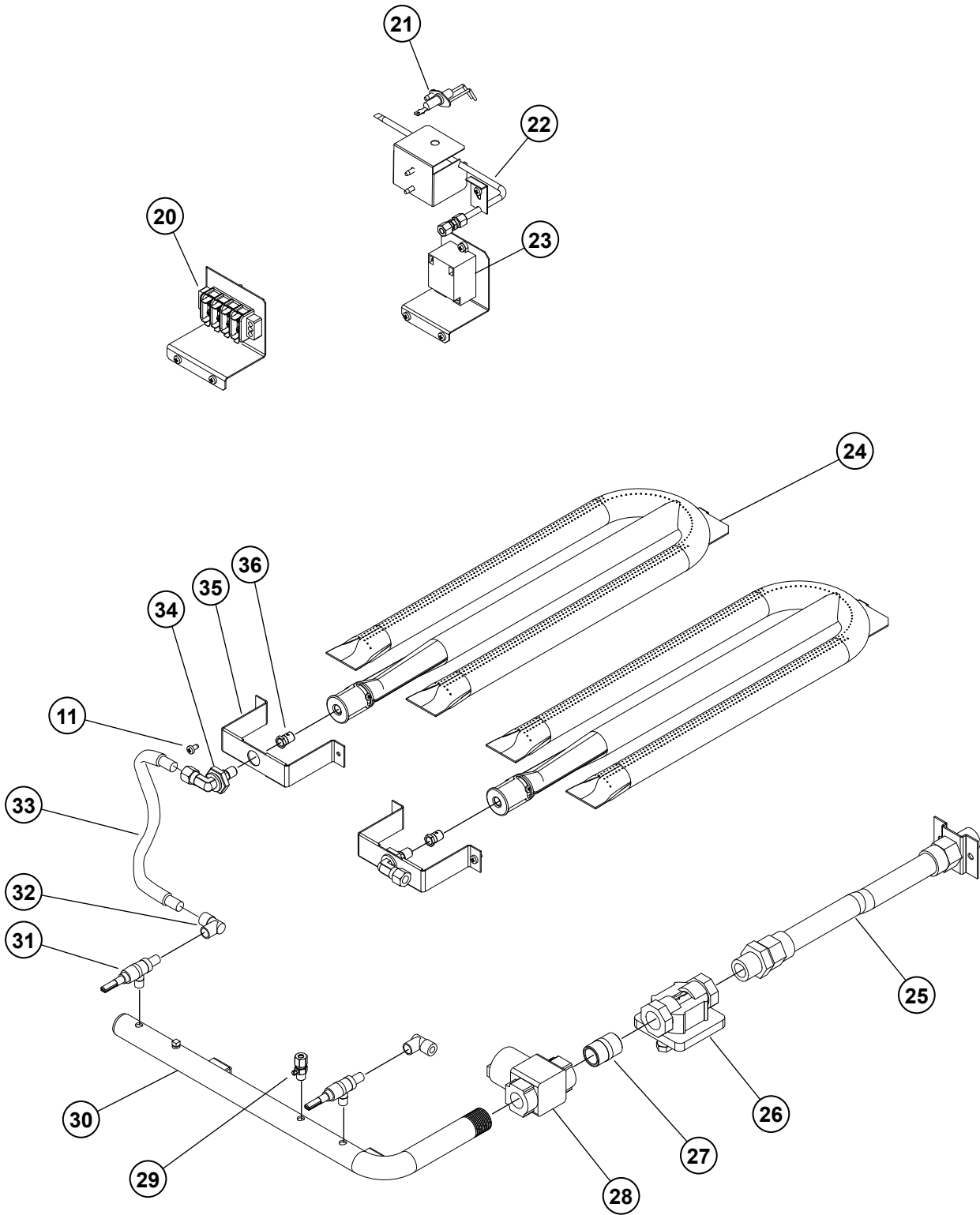
Model:
 2124ZRCB
 CHEF SERIES GAS CHARBROILER

Lang[®]

SK2438

Rev. A

11/01/10



Model:
 2124ZRCB
 CHEF SERIES GAS CHARBROILER - MANIFOLD

Lang[®]

SK2439

Rev. A 11/01/10

PARTS LIST

June 25, 2012, Rev A

MODEL: 2124ZRCB Chef Series Gas Charbroiler

Fig No	Part No	Description	Qty	Application
1	2F-50800-W1	GRATE - 23.375 LG. CB	4	ALL
2	2C-Z5883	10-24 X 1/2 FZA SCREW	24	2124ZRCB
			12	2124ZRCBHG-N
3	M9-144-702-2	TOP WELDED ASSY - 2' CB	1	2124ZRCB
	M9-144-702-21	TOP WELDED ASSY-2' CB CS		2124ZRCBHG-N
4	M9-144-225	RADIANT,W-STYLE - CB	2	ALL
5	M9-144-703-2	BUCKET ASSY 2' C.B.	1	ALL
6	2E-31200-01	BOX CONNECTOR 3/8	1	ALL
7	2E-31107-02-W2	CORDSET 14/3 15A 120V 10'	1	ALL
8	2C-20119-01	EYEBLTFORGD/SHLDR1/4-20X1	1	ALL
9	M9-144-748-2	GREASE TRAY ASSY C.B.2FT	1	ALL
10	M9-144-187	GREASE TRAY SLIDE	2	ALL
11	2C-20102-12	SCRW PHD ST 10-32X3/8	AR	ALL
12	2A-72500-20	LEG 10.25 WITH ADJ HEX	4	ALL
13	2E-Z12020	SWT TOG	1	ALL
14	2M-W728-W2	LABEL - CONTROL OFF-HI-LO	2	ALL
15	2R-W498-1	KNOB-RED, METAL	2	ALL
16	2M-60301-43	DIE CAST PLT LANG SATIN	1	ALL
17	M9-144-215-21	FRONT PNL 2' CB	1	ALL
18	M9-144-712	GREASE SNOOUT ASSY C.B.	1	ALL
19	2C-20301-25	NUT HEX LOCK 10-32 PLTD	2	ALL
20	2E-30501-03	TERM STRP 4 POLE W/PUSH	1	ALL
21	2J-80302-W1	IGNITOR ELECTRODE	1	ALL
22	2F-80002-W2	TUBE - IGNITOR .25 - CB	1	ALL
23	2J-80300-03	SPRK IGNITR MODULE SM2	1	ALL
24	2F-80002-W1	BURNER-1.25 DIA. FLT C.B.	2	ALL
25	2J-70101-104	FLEX GAS HOSE 17 X 3/4	1	ALL
26	2J-Z4686	REGULATOR-3/4 X 3/4	1	ALL
27	2K-70302-24	PIPE NPL 3/4 X 1-1/2 BLK	1	ALL
28	2V-80502-06	SLENOID VLVE 3/4, 120V	1	ALL
29	2V-70402-06	VALVE PILOT 1/8NPTX1/4CC	1	ALL
30	2K-80100-25-1	MANIFOLD 2' CB	1	ALL
31	2V-Z6939	VALVE HI-LO	2	ALL
32	2K-Z7519	FITTING 1/8NPT X 3/8 COMP	2	ALL
33	2K-70104-03	FLEXIBLE TUBE 3/8OD X 8	2	ALL
34	2A-W1185	ORIFICE FITTING - 90 DEG	2	ALL
35	M9-144-180	ORIFICE MOUNT - C.B.	2	ALL
36	2A-80404-29	ORIFICE - #51 BLACK	2	LP
36	2A-Z5542	ORIFICE HOOD #37	2	NAT
NI	2E-30303-05	SWT PLATE ON/OFF	1	2124ZRCB
NI	2M-61119-02-1WL	LABEL-WIRING DIAGRAM	1	2124ZRCB
NI	2M-61119-02WL	LABEL-WIRING DIAGRAM	1	2124ZRCBHG-N

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER**

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Some items are included for illustrative purposes only and in certain instances may not be available.



PARTS LIST

April 8, 2011, Rev A

MODEL: 2136ZRCB Chef Series Gas Charbroiler

Fig No	Part No	Description	Qty	Application
1	2F-50800-W1	GRATE - 23.375 LG. CB	6	2136ZRCB
2	2C-Z5883	10-24 X 1/2 FZA SCREW	27	2136ZRCB
3	M9-144-702-3	TOP WELDED ASSY - 3' CB	1	2136ZRCB
4	M9-144-225	RADIANT,W-STYLE - CB	3	2136ZRCB
5	M9-144-703-3	BUCKET ASSY 2' C.B.	1	2136ZRCB
6	2E-31200-01	BOX CONNECTOR 3/8	1	2136ZRCB
7	2E-31107-02-W2	CORDSET 14/3 15A 120V 10'	1	2136ZRCB
8	2C-20119-01	EYEBLTFORGD/SHLDR1/4-20X1	1	2136ZRCB
9	M9-144-748-3	GREASE TRAY ASSY - C.B.	1	2136ZRCB
10	M9-144-187	GREASE TRAY SLIDE	2	2136ZRCB
11	2C-20102-12	SCRW PHD ST 10-32X3/8	AR	2136ZRCB
12	2A-72500-20	LEG 10.25 WITH ADJ HEX	4	2136ZRCB
13	2E-Z12020	SWT TOG	1	2136ZRCB
14	2M-W728-W2	LABEL- CONTROL OFF-HI-LO	6	2136ZRCB
15	2R-W498-1	KNOB-RED, METAL	3	2136ZRCB
16	2M-60301-43	DIE CAST PLT LANG SATIN	1	2136ZRCB
17	M9-144-215-31	FRONT PNL 3' CB	1	2136ZRCB
18	M9-144-712	GREASE SNOOT ASSY C.B.	1	2136ZRCB
19	2C-20301-25	NUT HEX LOCK 10-32 PLTD	2	2136ZRCB
20	2E-30501-03	TERM STRP 4 POLE W/PUSH	1	2136ZRCB
21	2J-80302-W1	IGNITOR ELECTRODE	2	2136ZRCB
22	2F-80002-W2	TUBE - IGNITOR .25 - CB	2	2136ZRCB
23	2J-80300-03	SPRK IGNITR MODULE SM2	1	2136ZRCB
24	2F-80002-W1	BURNER-1.25 DIA. FLT C.B.	3	2136ZRCB
25	2J-70101-104	FLEX GAS HOSE 17 X 3/4	1	2136ZRCB
26	2J-Z4686	REGULATOR-3/4 X 3/4	1	2136ZRCB
27	2K-70302-24	PIPE NPL 3/4 X 1-1/2 BLK	1	2136ZRCB
28	2V-80502-06	SLENOID VLVE 3/4, 120V	1	2136ZRCB
29	2V-70402-06	VALVE PILOT 1/8NPTX1/4CC	2	2136ZRCB
30	2K-80100-26-1	MANIFOLD 3' CB	1	2136ZRCB
31	2V-Z6939	VALVE HI-LO	3	2136ZRCB
32	2K-Z7519	FITTING 1/8NPT X 3/8 COMP	3	2136ZRCB
33	2K-70104-03	FLEXIBLE TUBE 3/8OD X 8	6	2136ZRCB
34	2A-W1185	ORIFICE FITTING - 90 DEG	3	2136ZRCB
35	M9-144-180	ORIFICE MOUNT - C.B.	3	2136ZRCB
36	2A-Z5542	ORIFICE HOOD #37	3	NAT
	2A-80404-29	ORIFICE - #51 BLACK		LP
NI	2E-30303-05	SWT PLATE ON/OFF	1	2136ZRCB

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
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OF 1**

Some items are included for illustrative purposes only and in certain instances may not be available.



PARTS LIST

April 8, 2011, Rev A

MODEL: 2148ZRCB Chef Series Gas Charbroiler

Fig No	Part No	Description	Qty	Application
1	2F-50800-W1	GRATE - 23.375 LG. CB	8	2148ZRCB
2	2C-Z5883	10-24 X 1/2 FZA SCREW	8	2148ZRCB
3	M9-144-702-4	TOP WELDED ASSY - 4 CB	1	2148ZRCB
4	M9-144-225	RADIANT,W-STYLE - CB	4	2148ZRCB
5	M9-144-703-4	BUCKET ASSY 4' C.B.	1	2148ZRCB
6	2E-31200-01	BOX CONNECTOR 3/8	1	2148ZRCB
7	2E-31107-02-W2	CORDSET 14/3 15A 120V 10'	1	2148ZRCB
8	2C-20119-01	EYEBLTFORGD/SHLDR1/4-20X1	1	2148ZRCB
9	M9-144-748-2	GREASE TRAY ASSY C.B.2FT	2	2148ZRCB
10	M9-144-187	GREASE TRAY SLIDE	4	2148ZRCB
11	2C-20102-12	SCRW PHD ST 10-32X3/8	AR	2148ZRCB
12	2A-72500-20	LEG 10.25 WITH ADJ HEX	4	2148ZRCB
13	2E-Z12020	SWT TOG	1	2148ZRCB
14	2M-W728-W2	LABEL - CONTROL OFF-HI-LO	4	2148ZRCB
15	2R-W498-1	KNOB-RED, METAL	4	2148ZRCB
16	2M-60301-43	DIE CAST PLT LANG SATIN	1	2148ZRCB
17	M9-144-214-41	FRONT PNL WELD ASSY 4' CB	1	2148ZRCB
18	M9-144-712	GREASE SNOUT ASSY C.B.	1	2148ZRCB
19	2C-20301-25	NUT HEX LOCK 10-32 PLTD	4	2148ZRCB
20	2E-30501-03	TERM STRP 4 POLE W/PUSH	1	2148ZRCB
21	2J-80302-W1	IGNITOR ELECTRODE	2	2148ZRCB
22	2F-80002-W2	TUBE - IGNITOR .25 - CB	1	2148ZRCB
23	2J-80300-03	SPRK IGNITR MODULE SM2	2	2148ZRCB
24	2F-80002-W1	BURNER-1.25 DIA. FLT C.B.	4	2148ZRCB
25	2J-70101-104	FLEX GAS HOSE 17 X 3/4	1	2148ZRCB
26	2J-Z4686	REGULATOR-3/4 X 3/4	1	2148ZRCB
27	2K-70302-24	PIPE NPL 3/4 X 1-1/2 BLK	1	2148ZRCB
28	2V-80502-06	SLENOID VLVE 3/4, 120V	1	2148ZRCB
29	2V-70402-06	VALVE PILOT 1/8NPTX1/4CC	2	2148ZRCB
30	2K-80100-27-1	MANIFOLD 4' CB	1	2148ZRCB
31	2V-Z6939	VALVE HI-LO	4	2148ZRCB
32	2K-Z7519	FITTING 1/8NPT X 3/8 COMP	2	2148ZRCB
33	2K-70104-03	FLEXIBLE TUBE 3/8OD X 8	4	2148ZRCB
34	2A-W1185	ORIFICE FITTING - 90 DEG	4	2148ZRCB
35	M9-144-180	ORIFICE MOUNT - C.B.	4	2148ZRCB
36	2A-Z5542	ORIFICE HOOD #37	4	NAT
	2A-80404-29	ORIFICE - #51 BLACK		LP
NI	2E-30303-05	SWT PLATE ON/OFF	1	2148ZRCB

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
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Lang[®]

PARTS LIST

April 8, 2011, Rev A

MODEL: 2160ZRCB Chef Series Gas Charbroiler

Fig No	Part No	Description	Qty	Application
1	2F-50800-W1	GRATE - 23.375 LG. CB	10	2160ZRCB
2	2C-Z5883	10-24 X 1/2 FZA SCREW	33	2160ZRCB
3	M9-144-702-5	TOP WELDED ASSY - 5' CB	1	2160ZRCB
	M9-144-702-51	TOP WELDED ASSY-5' CB CS		2160ZRCBHG
4	M9-144-225	RADIANT,W-STYLE - CB	5	2160ZRCB
5	M9-144-703-5	BUCKET ASSY 5' C.B.	1	2160ZRCB
6	2E-31200-01	BOX CONNECTOR 3/8	1	2160ZRCB
7	2E-31107-02-W2	CORDSET 14/3 15A 120V 10'	1	2160ZRCB
8	2C-20119-01	EYEBLTFORGD/SHLDR1/4-20X1	1	2160ZRCB
9	M9-144-748-3	GREASE TRAY ASSY - C.B.	2	2160ZRCB
10	M9-144-187	GREASE TRAY SLIDE	4	2160ZRCB
11	2C-20102-12	SCRW PHD ST 10-32X3/8	AR	2160ZRCB
12	2A-72500-20	LEG 10.25 WITH ADJ HEX	4	2160ZRCB
13	2E-Z12020	SWT TOG	1	2160ZRCB
14	2M-W728-W2	LABEL- CONTROL OFF-HI-LO	5	2160ZRCB
15	2R-W498-1	KNOB-RED, METAL	5	2160ZRCB
16	2M-60301-43	DIE CAST PLT LANG SATIN	1	2160ZRCB
17	M9-144-215-51	FRONT PNL 5' CB	1	2160ZRCB
18	M9-144-712	GREASE SNOUT ASSY C.B.	2	2160ZRCB
19	2C-20301-25	NUT HEX LOCK 10-32 PLTD	2	2160ZRCB
20	2E-30501-03	TERM STRP 4 POLE W/PUSH	1	2160ZRCB
21	2J-80302-W1	IGNITOR ELECTRODE	3	2160ZRCB
22	2F-80002-W2	TUBE - IGNITOR .25 - CB	1	2160ZRCB
23	2J-80300-03	SPRK IGNITR MODULE SM2	3	2160ZRCB
24	2F-80002-W1	BURNER-1.25 DIA. FLT C.B.	5	2160ZRCB
25	2J-70101-104	FLEX GAS HOSE 17 X 3/4	1	2160ZRCB
26	2J-Z4686	REGULATOR-3/4 X 3/4	1	2160ZRCB
27	2K-70302-24	PIPE NPL 3/4 X 1-1/2 BLK	1	2160ZRCB
28	2V-80502-06	SLENOID VLVE 3/4, 120V	1	2160ZRCB
29	2V-70402-06	VALVE PILOT 1/8NPTX1/4CC	3	2160ZRCB
30	2K-80100-28-1	MANIFOLD FOR C.B. 5'	1	2160ZRCB
31	2V-Z6939	VALVE HI-LO	5	2160ZRCB
32	2K-Z7519	FITTING 1/8NPT X 3/8 COMP	5	2160ZRCB
33	2K-70104-03	FLEXIBLE TUBE 3/8OD X 8	5	2160ZRCB
34	2A-W1185	ORIFICE FITTING - 90 DEG	5	2160ZRCB
35	M9-144-180-2	ORIFICE MNT LH C.B. 2FT	5	2160ZRCB
36	2A-Z5542	ORIFICE HOOD #37	5	NAT
	2A-80404-29	ORIFICE - #51 BLACK		LP
NI	2M-60301-W1	LABEL - CHARBROILER	2	2160ZRCB

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PARTS LIST

April 8, 2011, Rev A

MODEL: 2172ZRCB Chef Series Gas Charbroiler

Fig No	Part No	Description	Qty	Application
1	2F-50800-W1	GRATE - 23.375 LG. CB	12	2172ZRCB
2	2C-Z5883	10-24 X 1/2 FZA SCREW	33	2172ZRCB
3	M9-144-702-6	TOP WELDED ASSY - 6' CB	1	2172ZRCB
4	M9-144-225	RADIANT,W-STYLE - CB	6	2172ZRCB
5	M9-144-703-6	BUCKET ASSY 2' C.B.	1	2172ZRCB
6	2E-31200-01	BOX CONNECTOR 3/8	1	2172ZRCB
7	2E-31107-02-W2	CORDSET 14/3 15A 120V 10'	1	2172ZRCB
8	2C-20119-01	EYEBLTFORGD/SHLDR1/4-20X1	1	2172ZRCB
9	M9-144-748-3	GREASE TRAY ASSY - C.B.	1	2172ZRCB
10	M9-144-187	GREASE TRAY SLIDE	4	2172ZRCB
11	2C-20102-12	SCRW PHD ST 10-32X3/8	AR	2172ZRCB
12	2A-72500-20	LEG 10.25 WITH ADJ HEX	4	2172ZRCB
13	2E-Z12020	SWT TOG	1	2172ZRCB
14	2M-W728-W2	LABEL- CONTROL OFF-HI-LO	6	2172ZRCB
15	2R-W498-1	KNOB-RED, METAL	6	2172ZRCB
16	2M-60301-43	DIE CAST PLT LANG SATIN	1	2172ZRCB
17	M9-144-215-61	FRONT PNL 6' CB	1	2172ZRCB
18	M9-144-712	GREASE SNOOT ASSY C.B.	2	2172ZRCB
19	2C-20301-25	NUT HEX LOCK 10-32 PLTD	2	2172ZRCB
20	2E-30501-03	TERM STRP 4 POLE W/PUSH	1	2172ZRCB
21	2J-80302-W1	IGNITOR ELECTRODE	3	2172ZRCB
22	2F-80002-W2	TUBE - IGNITOR .25 - CB	1	2172ZRCB
23	2J-80300-03	SPRK IGNITR MODULE SM2	3	2172ZRCB
24	2F-80002-W1	BURNER-1.25 DIA. FLT C.B.	6	2172ZRCB
25	2J-70101-104	FLEX GAS HOSE 17 X 3/4	1	2172ZRCB
26	2J-Z4686	REGULATOR-3/4 X 3/4	1	2172ZRCB
27	2K-70302-24	PIPE NPL 3/4 X 1-1/2 BLK	1	2172ZRCB
28	2V-80502-06	SLENOID VLVE 3/4, 120V	1	2172ZRCB
29	2V-70402-06	VALVE PILOT 1/8NPTX1/4CC	3	2172ZRCB
30	2K-80100-29-1	MANIFOLD 6' CB	1	2172ZRCB
31	2V-Z6939	VALVE HI-LO	6	2172ZRCB
32	2K-Z7519	FITTING 1/8NPT X 3/8 COMP	2	2172ZRCB
33	2K-70104-03	FLEXIBLE TUBE 3/8OD X 8	6	2172ZRCB
34	2A-W1185	ORIFICE FITTING - 90 DEG	6	2172ZRCB
35	M9-144-180	ORIFICE MOUNT - C.B.	6	2172ZRCB
36	2A-Z5542	ORIFICE HOOD #37	6	NAT
	2A-80404-29	ORIFICE - #51 BLACK		LP
NI	2E-30303-05	SWT PLATE ON/OFF	1	2172ZRCB

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**Limited Warranty
Commercial Cooking Equipment**
(Within the contiguous U.S., including
Alaska and Hawaii, and Canada)

Lang Manufacturing Equipment ("Lang Equipment") has been skillfully manufactured, carefully inspected and packaged to meet rigid standards of excellence. Lang Manufacturing Company warrants products produced and sold by Lang Manufacturing Company and its duly authorized agents, against defects in materials and workmanship within the following limitations:

What is Provided:

- Limited replacement parts as specified below, including standard ground shipping from Lang or service parts center when required.
- Limited labor for repair as specified below, including authorized service agent's transportation, portal to portal, up to one hundred (100) miles round trip and two (2) hours travel time.
- Lang, or an authorized service representative, will repair or replace, at Lang's sole discretion, any Lang equipment, including but not limited to the listed exclusions.

Coverage Period:

Extending from the date of shipment from Lang manufacturing or its duly authorized dealer/distributor for the specified period.

- PB12, PB24, PBE12, PBE24 PaneBella toasters for a period of 24 months from installation or 30 months from shipment from Lang (which ever comes first) limited to parts and labor.
- All removable parts and components including but not limited to: Burners, Racks, Valves, Grates, Grease Trays, Quartz Heaters for a period of three (3) months limited parts and labor, from date of shipment.
- All other Lang products and applications for a period of 12 months from installation or 18 months from the date of shipment from Lang (which ever comes first) limited parts and labor.
- Limited Life-time warranty on unison doors for ECOF, GCOF, ECSF and GCSF convection ovens. After a period of three (3) years from the date of shipment from Lang, the warranty will exclude labor, travel, mileage or any other incidental charges associated with the replacement of the oven door(s).
- Replacement parts shall be warranted for a period of ninety (90) days after installation by an authorized Lang service agent.

Conditions:

- Covered equipment must be properly installed and according to the requirements of the installation manual and all applicable local codes.
- Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions including equipment subjected to harsh or inappropriate chemicals, poor water quality or equipment with missing or altered serial numbers.

- The Lang Equipment Warranty Policy states that any water connected to a Lang appliance must be in compliance with the following WATER TREATMENT REQUIREMENTS

- | | |
|---|-------------------------------------|
| ○ Cold water, 30 to 80 PSI | ○ Maximum Salinity and Ion content: |
| ○ pH between 6.8 and 7.6 | <i>Chlorine:</i> < 0.5 ppm |
| ○ Conductivity less than 1/500,000 Ω per inch | <i>Chlorides:</i> < 30 ppm |
| ○ Total dissolved solids less than 100 ppm | <i>Sulfates:</i> < 40 ppm |
| ○ Hardness from 5.3 to 7.3 grains per gallon | <i>Iron:</i> < 0.1 ppm |
| | <i>Copper:</i> < 0.05 ppm |
| | <i>Manganese:</i> < 0.05 ppm |
| | <i>Chloramines:</i> < 0.5 ppm |

It is the responsibility of the purchaser to install and maintain the water supply to the appliance. Failure to provide satisfactory water quality of the appliance in accordance with the operating manual requirements can cause damage to internal components and will VOID the warranty.

Conditions (cont):

- All repair work is to be performed by a Lang authorized service agent.
- Equipment must be at the location of the original purchaser/user and shall not have been resold or reclaimed by another party.
- Lang equipment is for commercial use only. If sold as a component of another (OEM) manufacturer's equipment, or if used as a consumer product, such equipment is sold AS IS and without any warranty.
- Conditions of sale of the equipment shall have been met in full.
- The request for repair shall be made within the limited period of the warranty.

Failure to meet the above conditions will void this warranty

Exclusions:

This warranty does not cover the following:

- Routine general maintenance, or periodic adjustment
- Thermostat calibration after the first 30 days of use
- Air and gas burner adjustments
- Fuse replacement
- Cutting boards and work decks
- Cleaning and adjusting burners and pilot burners
- Retightening of screws and fasteners
- Failures caused by erratic or inadequate electrical, water, ventilation or gas service
- Unauthorized repairs
- Premature rusting, corrosion, or mineral build up caused by incoming water
- Attached water treatment systems
- Expedited freight on replacement parts other than standard ground shipments
- Ordinary wear and tear
- Use of the equipment for purposes other than those intended including non-commercial use such as residential or domestic
- Appliances installed outside the contiguous U.S., including Alaska and Hawaii, and Canada
- Incidental costs, charges, loss of business and damages as incurred by the user or others as a result of the use or failure of the equipment
- Work and workmanship of the authorized service agent or others in the repair of the equipment
- Other failures that are beyond the reasonable scope of this warranty
- Damages cause during shipment is to be reported to the carrier, is not covered under this warranty, and is the sole responsibility of the purchaser/user
- Natural disasters

This warranty is exclusive and in lieu of all other warranties, expressed or implied, including expressed or implied warranties of merchantability or fitness for a particular purpose, each of which is hereby expressly disclaimed. The remedies described herein are exclusive and in no event shall Lang be liable for special, consequential or incidental damages for the breach or delay in the performance of this warranty.

STAR INTERNATIONAL HOLDINGS INC. COMPANY

Star - Holman - Lang - Wells - Bloomfield - Toastmaster

10 Sunnen Drive, St. Louis, MO 63143 U.S.A.