







Installation, Operation, and Maintenance Instructions Electric Cruise Line Fryer

Model CL130F, CL130FF & CL130FB

THE INFORMATION IN THIS MANUAL IS CRUCIAL AND MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

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| DANGER | POTENTIALLY HAZARDOUS SITUATION, WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH. |  |
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| WARNING | POTENTIALLY HAZARDOUS SITUATION, WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH OR SERIOUS INJURY. |  |
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| CAUTION | POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, MAY RESULT IN MINOR OR MODERATE INJURY. |  |
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| NOTICE | Helpful operation and installation instructions and tips are present. |  |
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FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS NEAR THIS OR ANY OTHER APPLIANCE.

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.

Model #:	Purchased from:
Serial #:	Location:
Date purchased:	Date installed:
Purchase order #:	For service, call:

WARNING	THIS EQUIPMENT IS APPROVED FOR INSTALLATION ONLY ON VESSELS GREATER THAN 65 FEET IN LENGTH, IN ACCORDANCE WITH USCG REGULATIONS IN TITLE 46 CFR 110-113	
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CAUTION THE FRYER WEIGHS 145 LBS. (65.91 KILOGRAMS). FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.



CAUTION ANY STAND, COUNTER OR OTHER DEVICE ON WHICH FRYER WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE FRYER (145 LBS.).

CAUTION SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.

DANGER THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.



WARNING INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.



NOTICE The data plate is located behind the front control panel. The fryer voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.

NOTICE The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.



CAUTION NEVER ENERGIZE THE HEATING ELEMENTS WITH NO OIL IN THE KETTLE OR WITH THE OIL LEVEL MORE THAN 3 INCHES FROM THE LOWER FILL LEVEL.

CAUTION ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.



CAUTION KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.

WARNING ALWAYS TURN THE FRYER POWER SWITCH OFF BEFORE LIFTING THE HEATING ELEMENTS OUT OF THE FRYER OIL.

WARNING BE SURE TO DRAIN THE OIL INTO A SUITABLE CONTAINER.

WARNING KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.

CAUTION MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.

NOTICE Service on this or any other, LANG appliance must be performed by qualified personnel only. Consult your authorized service agent directory or call the factory at 314-678-6315 or visit our website www.langworld.com For the service agent nearest you.

WARNING BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.

WARNING DO NOT THROW ICE INTO THE FRYER BASKET WHILE THE UNIT IS HOT. FAILURE TO COMPLY MAY RESULT IN SERIOUS INJURY AND MAY DAMAGE THE EQUIPMENT.

CAUTION USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY LANG OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.



Unpacking

Receiving the Fryer

Upon receipt, check for freight damage, both visible and concealed. Visible damage should be noted on the freight bill at the time of delivery and signed by the carrier's agent. Concealed loss or damage means loss or damage, which does not become apparent until the merchandise has been unpacked. If concealed loss or damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within 15 days of delivery. All packing material should be kept for inspection. Do not return damaged merchandise to Star Manufacturing. File your claim with the carrier.

Location

Prior to un-crating, move the fryer as near its intended location as practical. The crating will help protect the unit from the physical damage normally associated with moving it through hallways and doorways.

Un-crating

The fryer will arrive completely assembled inside a wood frame covered by cardboard box and strapped to a skid.

Remove the cardboard cover, cut the straps and remove the wood frame.

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CAUTION SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.

Remove fryer from skid and place in intended location.

Installation

DANGER THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.



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NOTICE The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.



Electrical Connection

Electrical service may be made through a standard 1¼-inch conduit. A hole should be cut out in one of two locations; the first is behind the unit on the right side (if looking from the back). It should be made 3" from the side and 3" from the bottom. The second location is on the bottom back right corner (if looking from the back). It should be made 2" from the side, and 3" from the back. Check the National Electrical Code for fuse and circuit breaker requirements.

Fryer Voltage

The Lang Model CL130 can be operated on 440 Volts.

Initial Start Up

PRE-POWER ON

Boil Out Fryer

Ensure the elements are lowered into the fry pot. Fill the fry pot with a mixture of Vinegar and water (1:10 mix). Fill until the Vinegar and water level is maintained between the lower and upper fill marks. Heat to 200°F (93°C) and let stand for 30 minutes. After 30 minutes drain water and vinegar mix, (see operation section for instructions). Be sure to wipe out and dry fry pot to remove any water spots.

Fill levels

There are two fill marks on the sides of the fryer kettle. The lower level indicates the fill mark with the elements out, the upper level indicates the fill mark when the elements are lowered. Fill and maintain the oil level between the upper and lower levels.

Operation

NEVER ENERGIZE THE HEATING ELEMENTS WITH NO OIL IN THE KETTLE OR WITH THE OIL LEVEL MORE THAN 3 INCHES FROM THE LOWER FILL LEVEL.

CAUTION

ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.

KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.



Controls

The power switch, located on the control box at the front of the fryer, energizes the control circuits. When this switch is on, the “power” pilot lamp will be illuminated.

Turn the temperature selector dial to the desired temperature setting. This control is located next to the power switch. The “heat” pilot lamp will illuminate indicating power is applied to the heating elements.

The lamp marked “overtemp” will illuminate if the oil reaches an over-temperature condition. The over-temperature thermostat shuts off the fryer before the oil reaches a dangerously high temperature.

Heating Elements

The elements may be raised and locked in the up position. The latch is located on the rear top surface of the fryer and may be activated by lifting the handle at either side of the fryer.

Draining the Fryer Oil

WARNING ALWAYS TURN THE FRYER POWER SWITCH OFF BEFORE LIFTING THE HEATING ELEMENTS OUT OF THE FRYER OIL. BE SURE TO DRAIN THE OIL INTO A SUITABLE CONTAINER.



A drain valve is provided inside the lower cabinet door.

To drain the cooking oil remove the steel cap from the drain pipe located at the bottom, lower, front left corner of the fryer. Connect a drain pipe extension to the drainpipe. Pull the lever located in the front bottom left corner of the fryer.

Daily Cleaning

WARNING KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.



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It is recommended the fryer oil be kept as clean as possible by straining regularly (several times a day) and filtering daily. This will lengthen the life of your oil and improve the performance of the fryer.

Daily Severe Duty Cleaning

1. Turn power switch off.
2. Remove the baskets, let baskets drain and then set aside.
3. Raise heating elements out of oil and lock in up position.
4. Remove cap from oil drainpipe on bottom of fryer.
5. Place a suitable container under drainpipe.
6. Pull drain valve lever forward to open drain valve.
7. Remove loose food particles from heating units with spatula and wire brush.
8. Flush out scrapings and sediment with a small quantity of hot oil, and allow to drain thoroughly.
9. Close drain valve and fill with a commercial fryer cleaning agent or soapy solution of non-corrosive grease dissolving cleaner.
10. Lower heating elements and set selector switch to 250°F (121°C) (be sure to read and follow cleaner manufactures instructions) and boil solution for 15 to 20 minutes.
11. Turn power switch off.
12. Raise heating elements and lock in up position, then drain solution from well. Refill with water and add 1/2 cup of white vinegar to neutralize alkaline left by soap. Lower heating elements and bring solution to a boil and let stand for a few minutes.
13. Turn power switch off.
14. Raise heating elements, lock in up position, drain well, and rinse with clear, hot water. Dry well and heating units thoroughly, and close drain valve.
15. Refill fryer with oil, and lower heating elements slowly.
16. Operate fryer as normal.

Over-Temperature Protection

The over-temperature thermostat located next to the left heating element provides protection in case of malfunction of the main temperature control. It will open both the "control contactor" and the "safety contactor" removing all power from the heating elements.

Maintenance & Cleaning Cont'd

Thermostat Bulb Check

The two thermostat bulbs, (temperature control thermostat bulb and over-temp thermostat bulb), are all connected to the fryer heating elements. The brackets that hold these bulbs in place should be checked on a regular basis for tightness. If any of the brackets/bulbs become loose, the brackets that hold the bulbs should be tightened right away.

Component Access

All maintenance may be done from the front. Opening the front by removing 4 bolts gains access to all circuitry, with the exception of the thermostat, which is located on the top where the thermostat knob is located. To gain access to the safety thermostat, the thermostat, and element terminals remove the 4 screws from the front of the access cover located above and to the rear of the oil well.

Troubleshooting

Symptoms

What follows is a chart of Symptoms and Possible Causes to aid in diagnosing faults with the oven.

Refer to the Symptoms column to locate the type of failure then to the Possible Cause for the items to be checked.

To test for a possible cause, refer to the TEST section and locate the Possible Cause then refer to test to identify test procedures.

Symptom	Possible Cause
Power indicator is not lit.	No power to cord outlet Fryer unplugged from outlet Failed power cord or plug Failed power switch Failed pilot light
Fryer will not heat	Failed element Power switch is not ON Failed contactor Failed thermostat Failed transformer Tripped over temperature thermostat
Product burning	Product is cooked too long Failed thermostat Failed contactor
Product under done	Failed temperature sensor Failed circuit board Failed temperature selector
Heat indicator is not lit	Failed heat light Failed thermostat Failed contactor
Overtemp. indicator is not lit	Failed indicator light Normal
Overtemp. indicator is lit	Overtemp. thermostat tripped Failed indicator light Failed overtemp. thermostat

Troubleshooting Cont'd

Tests

NOTICE

Service on this or any other, LANG appliance must be performed by qualified personnel only. Consult your authorized service agent directory or call the factory at 314-678-6315 or visit our website www.langworld.com For the service agent nearest you.



WARNING

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If an item on the list is followed by an asterisk (*), the work should be done by a factory authorized service representative.

Possible Cause	Test
Product is cooked too long	No test available, operational condition
Failed thermostat	Check poles on thermostat for continuity
Failed element	Remove the wires and check for continuity across the element
Failed heat contactor	Remove the wires from the contactor coil and check for continuity across the contactor coil connection Ensure the contactor moveable points move freely up and down Check for 24 volts at the contactor coil when the computer is running*
Failed or disconnected safety thermostat	Check across the thermostat connectors for continuity

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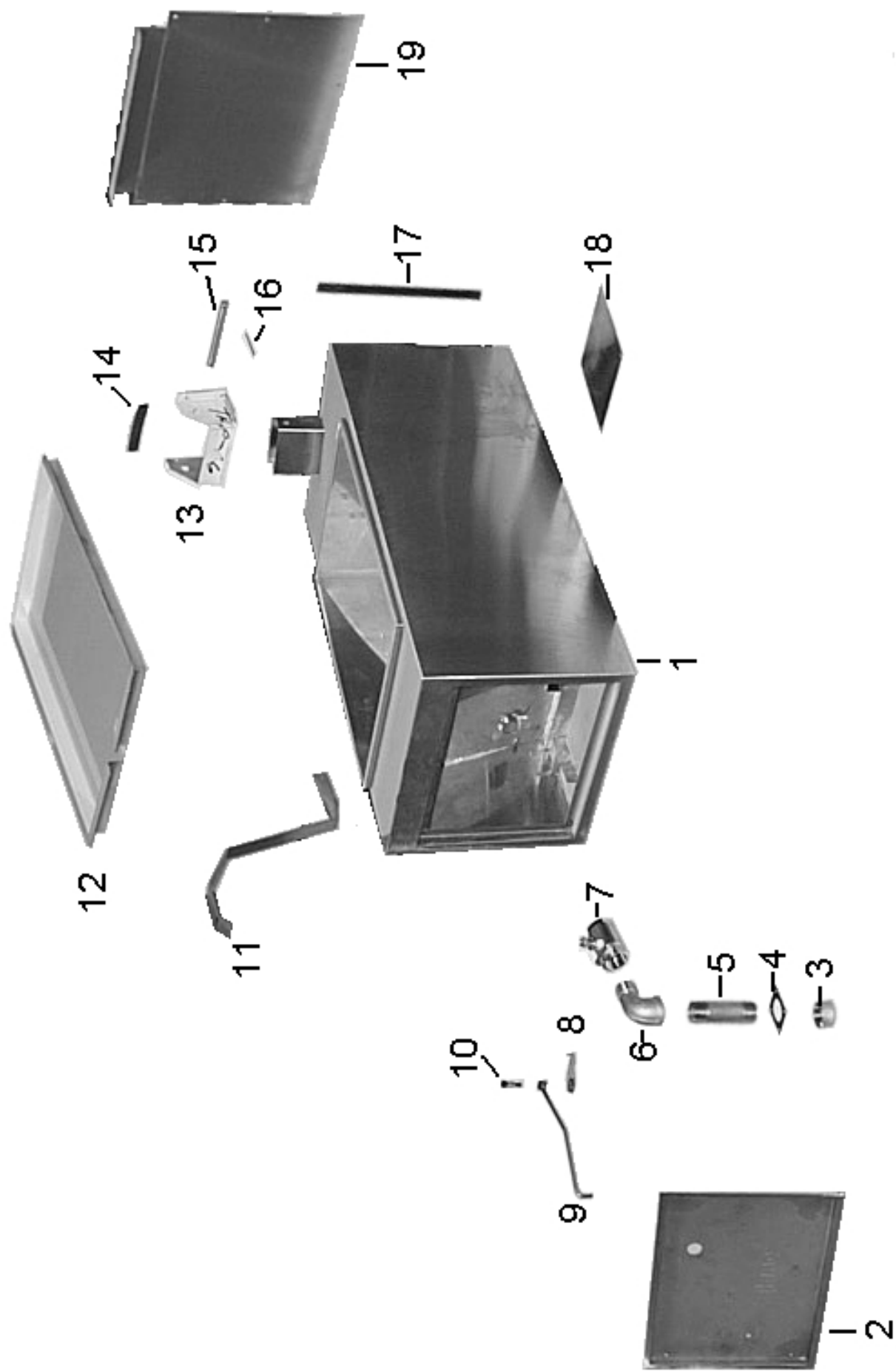
PARTS LIST

October 07, 2015, Rev B

Model: CL130F & CL130FF, CL130FB Electric Fryer

Item #	Part Number	Description	Qty	Application
1	O9-C28-001-CL	BODY W/LEG ASSY FOR IPK	1	CL130F-440V, FF440V, FB-440V
2	O9-C28-503-CL	FRONT ASSY [ETCHED]	1	CL130F-440V, FF440V, FB-440V
3	O9-C28-505-CL	DRAIN CAP ASSY	1	CL130F-440V, FF440V, FB-440V
4	O9-C28-108-1-CL	FRYER DRAIN COVER	1	CL130F-440V, FF440V, FB-440V
5	2K-70302-25	PIPE NIPPLE 1X4 S/S	1	CL130F-440V, FF440V, FB-440V
6	2K-70304-06	STREET ELBOW 90 DEG S/S 1	1	CL130F-440V, FF440V, FB-440V
7	2V-70400-01	VALVE 1BALL NIC PLTD (NO	1	CL130F-440V, FF440V, FB-440V
8	O9-C28-545-CL	DRAIN VALVE BRKT ASSY	1	CL130F-440V, FF440V, FB-440V
9	O9-C28-547-CL	DRAIN VALVE ROD ASSY	1	CL130F-440V, FF440V, FB-440V
10	2C-20106-01	SCRWSHLDR 5/16X1/2 1/4-20	1	CL130F-440V, FF440V, FB-440V
11	O9-C28-163	LIFT HANDLE	1	CL130F-440V, FF440V, FB-440V
12	O9-C28-205-CL	SMOTHER	1	CL130F-440V, FF440V, FB-440V
13	O9-C28-136-CL	HEAD PIVOT SUPPORT-CRUISE	1	CL130F-440V, FF440V, FB-440V
14	O9-C28-540-CL	STANCHION TRIM LOCK	2	CL130F-440V, FF440V, FB-440V
15	O9-C28-137-CL	HEAD PIVOT-CRUISE LINE	1	CL130F-440V, FF440V, FB-440V
16	2C-71801-03	COTTER PIN 3/32X1-1/2 S/S	2	CL130F-440V, FF440V, FB-440V
17	2I-71100-03	RBBR-LOCK AL 100-1/16 B-7	3	CL130F-440V, FF440V, FB-440V
18	O9-C28-508-2-CL	WIRE COVER	1	CL130F-440V, FF440V, FB-440V
19	O9-C28-506-CL	BODY BACK	1	CL130F-440V, FF440V, FB-440V
20	2E-30500-11	TRM BLOCK 2 PLE LG 175AMP	2	CL130F-440V, FF440V, FB-440V
21	2E-30304-30	SWT ROT-2 POSITION	1	CL130F-440V, FF440V, FB-440V
22	2E-30304-31	CNTCTBLOCK NO FR 30304-30	1	CL130F-440V, FF440V, FB-440V
23	2E-30700-03	CONTC 3POLE 40A208-240VAC	2	CL130F-440V, FF440V, FB-440V
24	2E-30900-01	FUSE 15AMP (ABC-15)	2	CL130F-440V, FF440V, FB-440V
25	2E-30901-02	FUS HLDR FOR 15AMP FUSE	2	CL130F-440V, FF440V, FB-440V
26	2E-31400-04	XFRMR 480/240VAC 100VA	1	CL130F-440V, FF440V, FB-440V
27	2E-31800-07	CB 2/10 AMP 2 POLE	1	CL130F-440V, FF440V, FB-440V
28	2T-30401-19	STAT FXD TMP NEGBIAS 425o	2	CL130F-440V, FF440V, FB-440V
29	2J-31601-01	PILOT LT 250V 6LEAD BLK	3	CL130F-440V, FF440V, FB-440V
30	2T-30402-12	STAT ADJ 400o 24 C/T	1	CL130F-440V, FF440V, FB-440V
31	O9-70701-06	KNOB C28 TEMP CNTRL	1	CL130F-440V, FF440V, FB-440V
32	O9-C28-560-CL	HRNSS CLF-15FRYR 220/440V	1	CL130F-440V, FF440V, FB-440V
33	O9-C28-542-CL	WIREWAY TOP TRIM LOCK	4	CL130F-440V, FF440V, FB-440V
34	O9-C28-537-CL	WIREWAY SIDE TRIM LOCK	4	CL130F-440V, FF440V, FB-440V
35	O9-C28-527-CL	COMPONENT MOUNT ASSY	1	CL130F-440V, FF440V, FB-440V
36	O9-C28-164-CL	ELEMENT CLIP,	7	CL130F-440V, FF440V, FB-440V
37	O9-C28-165-CL	ELEMENT CLIP,	4	CL130F-440V, FF440V, FB-440V
38	O9-C28-166-CL	#N/A	4	CL130F-440V, FF440V, FB-440V
39	O9-C28-167-CL	LARGE BULB CLIP-CRUISE	4	CL130F-440V, FF440V, FB-440V
40	O9-C28-168-CL	SMALL BULB CLIP-CRUISE	2	CL130F-440V, FF440V, FB-440V
41	O9-C28-168-1-CL	LIMIT STAT BULB SPACER	2	CL130F-440V, FF440V, FB-440V
42	O9-C28-160-CL	ELEMENT WASHER-CRUISE	6	CL130F-440V, FF440V, FB-440V
43	O9-C28-131-2	OVERTEMP STAT INSULATOR	1	CL130F-440V, FF440V, FB-440V
44	O9-C28-131-1-CL	OVERTEMP STAT	2	CL130F-440V, FF440V, FB-440V
45	O9-C28-161	ELEMENT CLAMP REAR	1	CL130F-440V, FF440V, FB-440V
46	2N-11110-47	ELMNT FRYER 440V 4KW C28	3	CL130F-440V, FF440V, FB-440V
47	2C-20303-14	NUT HX SS 5/8-18 JAM	6	CL130F-440V, FF440V, FB-440V
48	O9-C28-531-CL	BASKET HANGER ASSY	1	CL130F-440V, FF440V, FB-440V

49	O9-C28-130-2-CL	HEAD WRAP ASSY NON-OSB -	1	CL130F-440V, FF440V, FB-440V
50	2B-50600-09	FRYR BSKET TWN C28,30,40	2	CL130F-440V, FF440V, FB-440V
51	2E-30500-01	TRM STRP 2 POLE 30A 300V	3	CL130F-440V, FF440V
51	2E-30500-01	TRM STRP 2 POLE 30A 300V	2	CL130FB-440V
52	2J-30802-01	BUZZER-MECHANICAL 240VAC	1	CL130F-440V, FF440V
N/S	2B-51100-41	BASKET HANGER	1	CL130F-440V, FF440V, FB-440V
N/S	2K-70801-05	SNAP BUSH STRAIN RELIEF	3	CL130F-440V, FF440V, FB-440V
N/S	2A-72500-05	LEG 4 W/BOLT DOWN ADJ	1	CL130FF-440V
N/S	2A-72500-12	LEG 4 W/ ROUND ADJ TOE	4	CL130FF-440V
N/S	2A-72901-14	FOOT 3 ADJ W/BOLT	4	CL130FB-440V
N/S	2J-30801-02	BUZZER-MECHANICAL 15 MIN	1	CL130FB-440V





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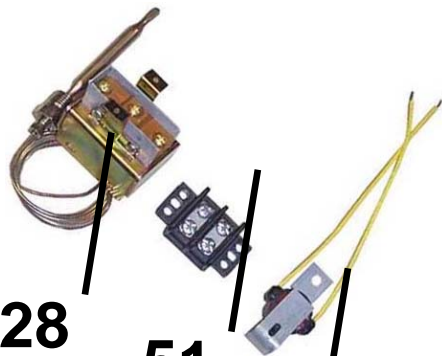
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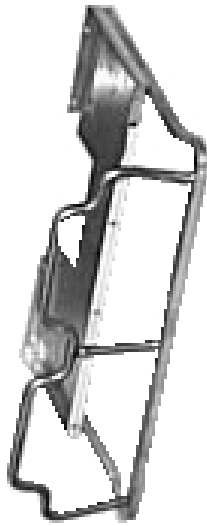
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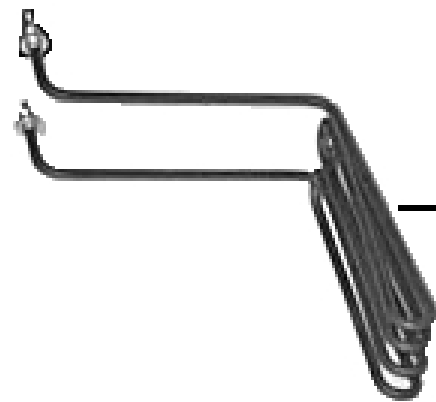
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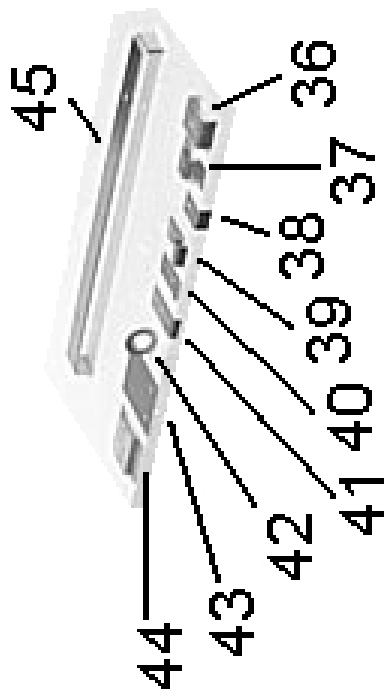
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Limited Warranty Commercial Cooking Equipment (Within the contiguous U.S., including Alaska and Hawaii, and Canada)

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