Garland

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Master Electric Convection Oven

ltem:
Quantity:
Project:
Approval:

Models:		
MCO-ES-10	MCO-ES-20	MCO-ED-10 MCO-ED-20
Model	MCO-ES-10	 Standard Features: Master 450 Solid State Digital control with Cook 'n' Hold and 150°F (66°C) to 500°F (260°C) temperature range. 100 hour timer Auto Setback, and Auto Cool Down 2-speed fan control (high & low) w/3/4HP fan motor Total of 10.4 kW loading per oven cavity Stainless steel front, sides, top, and legs 60/40 dependent door design with double pane thermal win- dow in both doors and interior lighting Full Length, stainless steel posi- tive door closure Patented "Safety Door System" Porcelain enameled oven inte- rior with coved corners 24" cooking cavity height w/6 chrome plated oven racks on 13-position rack guides 2 year limited parts & 1 year labor warranty (USA & Canada only) Stainless steel) Sy year limited door warranty, excluding window (USA & Canada only) Double deck models have suffix 20 Master 455 -Digital control with Cook' n' Hold and Core Probe Window in left hand door w/ interior lighting (N/C at time of order) Stainless steel oven interior Extra oven racks Removable Drip (specify for standard or bakery depth) 4 swivel casters w/front brakes (double ovens only) Open base with rack guides & shelf (stainless steel) Back enclosure (stainless steel) 460 volt, 3 phase 50 cycle components Maximum Security Options

Specifications:

Garland Master full-size standard depth or deep depth (Prefix MCO-ED) electric convection oven. 10.4 kW/cavity, 3/4 HP fan motor with two speed fan control. Master 450 Digital Control. Auto-Set Back, energy saving and Auto Cool Down features Porcelain enameled oven interior with coved corners, Six (6) oven racks and 13-position rack guides. Interior measures 29"(736mm) W x 24" (610mm) H x 24" (610mm) D for standard depth and 29" (736mm) W x 24" (610mm) H x 28" (610mm) D for deep depth. Stainless steel front, sides, top and legs. 60/40 dependent door design with double pane thermal window in both doors and interior lighting. Models with suffix 20 are double decked. Specify voltage and phase.

NOTE: Ovens suppled with casters must be installed with an approved restraining device.



Garland Commercial Ranges Ltd 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668



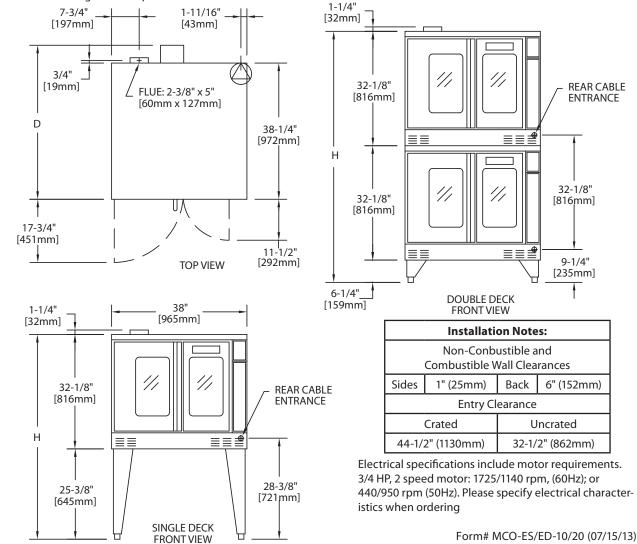


Model	Interior D	Demension (per oven)	Ex	Ship Wt./Size			
Model	W:ln(mm)	H:ln(mm)	D:In(mm)	W:ln(mm)	H:ln(mm) ¹	D:ln(mm)	Lbs./Kg	Cu Ft
MCO-ES-10	-10 29(736) 24(610)		24(610)	38(965)	57-1/2(1416)	41-1/4(1048)	750/341 1500/682 750/341	80 160 80
MCO-ES-20	29(736)	29(736)24(610)24(610)29(736)24(610)28(711)		38(965)	70-1/2(1791)	41-1/4(1048)		
MCO-ED-10	29(736)			38(965)	57-1/2(1416)	44-1/2(1130)		
MCO-ED-20	29(736)	24(610)	28(711)	38(965)	70-1/2(1791)	44-1/2(1130)	1500/682	160

	Model ² Total kW	Nominal Amperes Per Line (includes 3/4 HP fan motor)																	
			208v/1Ph	240V/1Ph	208V/3Ph		240V/3Ph		460V/3Ph			380V/3Ph ³			415V/3Ph				
				240V/IPn	Х	Υ	Z	Х	Υ	Ζ	Х	Υ	Ζ	Х	Υ	Ζ	Х	Υ	Z
	MCO-ES-10	10.4	50	43	30	30	28	26	26	24	14	14	13	15	13	13	16	14	14
ľ	MCO-ED-10	10.4	50	43	30	30	28	26	26	24	14	14	13	15	13	13	16	14	14

²NOTE: Double deck models with suffix - "20" are provided with individual power supply connections

³ Total Kw rating for 380/3 phase models is 9/0



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