



# Master Electric Convection Oven

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

Master Electric Convection Oven

## 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 window in both doors and interior lighting
- Full Length, stainless steel positive door closure
- Patented "Safety Door System"
- Porcelain enameled oven interior 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)

- 5 year limited door warranty, excluding window (USA & Canada only)
- Double deck models have suffix 20

## Optional Features:

- 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 solid doors (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
- Low profile 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 supplied with casters must be installed with an approved restraining device.



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

<sup>1</sup> Height with or without standard casters. Height with low profile casters (double deck) is 68-1/2" (1740mm).

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

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

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

