

Item #:\_\_\_\_\_ Model: MCO-ES-10/20-S, MCO-ED-10/20-S Product Name: Master Electric Convection Oven



## Specification:

Garland Master full-size Standard Depth Single or Double (MCO-ES-10/20-S) or Deep Depth Single or Double (MCO-ED-10/20-S) electric convection oven. 10.4 kW/cavity, 3/4 HP fan motor with two speed fan control. Master 200 Mechanical Control. 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 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. Specify voltage and phase. UL, CUL and NSF Listed.

## **Standard Features:**

- Master 200 Solid State Control with I50° F (66°C) to 500°F (250°C) temperature range and electromechanical timer
- 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
- Porcelain enameled oven interior with cored corners
- 6 chrome plated oven racks on 13-position rack guides
- Service accessibility from the front
- Double deck models available.
- 1 year limited parts & labor warranty (USA & Canada only)
- 5 year limited door warranty, excluding window (USA & Canada only)

## **Optional Features:**

- □ Window in left hand door w/interior lighting
- □ Stainless steel solid doors
- □ Stainless steel oven interior
- Extra oven racks
- □ 4 swivel castersw/front brakes
- □ Low profile casters w/front brakes (double ovens only)
- Open base with rack guides & shelf (black powder coat epoxy or stainless steel)
- Mobile cart loading system with basket dollies (deep depth oven only)
- □ Back enclosure (black powder coat epoxy or stainless steel)
- □ 460 volt, 3 phase



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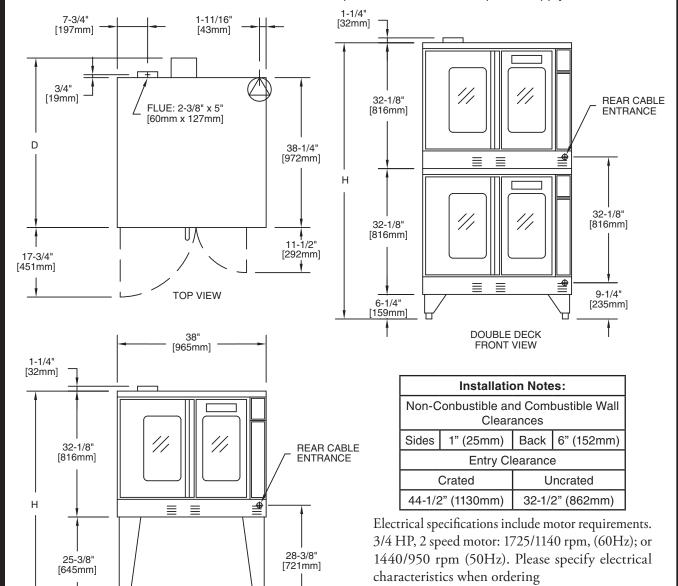
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Model	Interior Den	nension (per ov	Ship Wt./Size		
woder	W	Н	D	ILbs./Kg	Cu Ft
MCO-ES-10-S	29/436	24/610	24/610	510/232	42
MCO-ES-20-S	29/436	24/610	24/610	1020/464	84
MCO-ED-10-S	29/436	24/610	28/711	510/232	42
MCO-ED-20-S	29/436	24/610	28/711	1020/464	84

Model*	Total kW	Nominal Amperes Per Line (includes 3/4 HP fan motor)										
		208v/1Ph	240V/1Ph	208V/3Ph		240V/3Ph		460V/3Ph				
				Х	Υ	Z	Х	Υ	Z	Х	Υ	Z
MCO-ES-10-S	10.4	50	43	30	30	28	26	26	24	14	14	13
MCO-ED-10-S	10.4	50	43	30	30	38	26	26	24	14	14	13

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



Continuous product improvement is a Garland policy. Specifications and design are subject to change without notice Printed in USA Form #MCO-ES/ED-10/20-S (12/04)

SINGLE DECK FRONT VIEW