

# MASTER SERIES CONVECTION OVENS



# GARLAND®

*Bring Your Passion to the Surface*

# MASTER SERIES CONVECTION OVENS

## *Unconventional Thinking*

Master Series Convection Ovens feature a superior baking performance for consistent, high-yield results. Two accurate, easy-to-use control packages are available for a wide range of applications. A spacious oven cavity with six easy-to-reach racks provides maximum production capacity. Quality stainless steel construction and super-efficient, rigid insulation system are designed for a long service life of optimum performance. Compare the Master Series Convection Oven to the competition, and see for yourself why Garland is a recognized leader in high-quality, professional cooking equipment.



### **More Capacity for Baking:**

The 24-inch high cooking chamber features a high capacity 13-position rack guide, with six chrome-plated oven racks to accommodate virtually any pan size. And, unlike other brands, the top rack is easy to reach and use. It sits only 60- inches from the floor in the normal working height, increasing the ease of access for everyone. The 60/40 dependent doors with window on both sides are easy to open and close—even with one hand.



### **Simple to Operate.**

We realize that the last thing you need is a convection oven that's too complicated to use, so we've designed our wide range of programmable controllers with simplicity in mind. Available with easyTouch™ digital interface with programable menus or simple manual controls with large, easy-to-use buttons, we make operation simple. With a cooking range of 150°F to 500°F, the Master Series offers maximum flexibility for all your cook/hold requirements.

### **More Versatility.**

Master Series Convections Ovens are available in gas or electric, single or double-deck, and standard or deep bakery depth models. There's even a half-size electric model for smaller spaces.



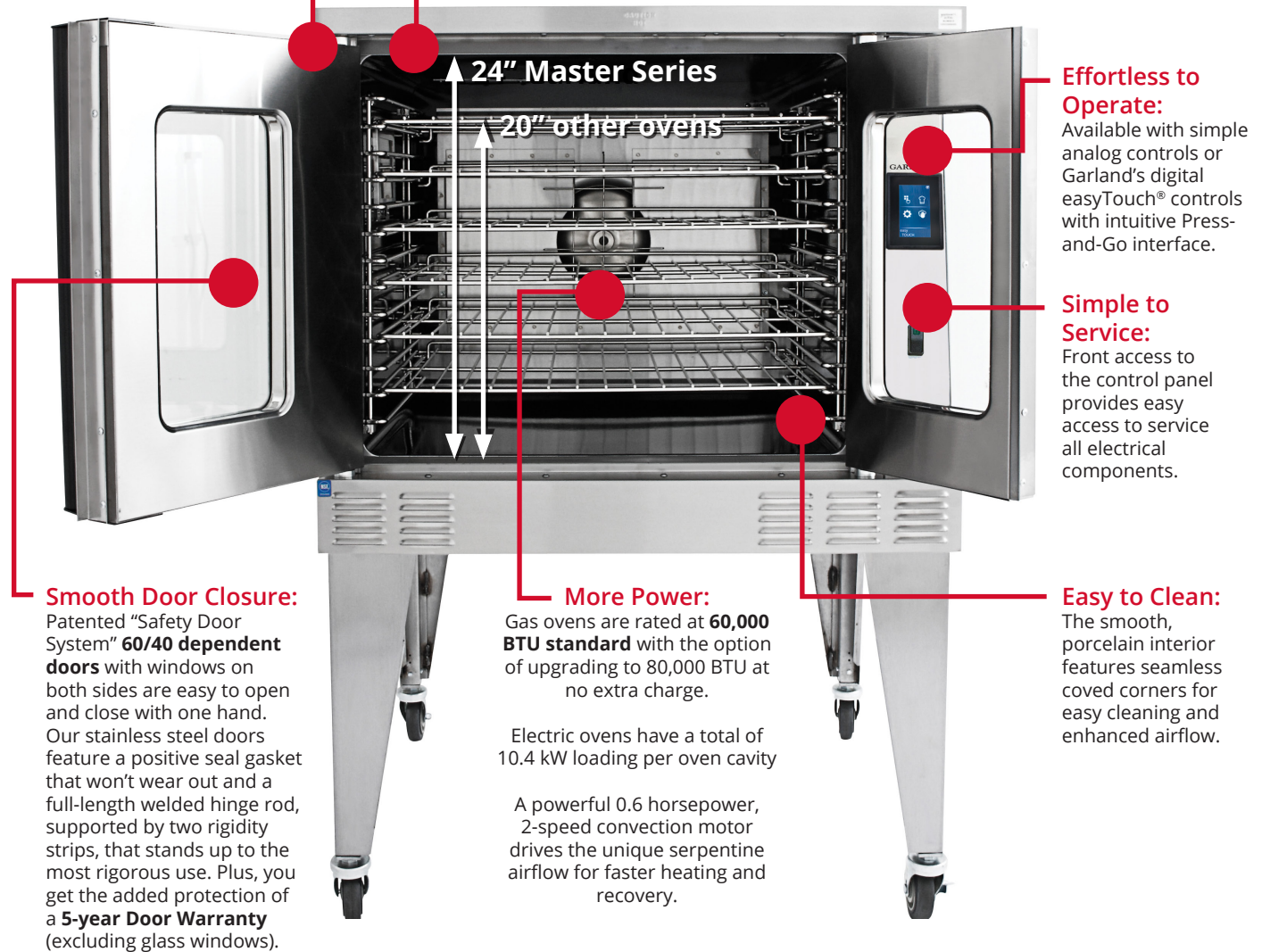
# THE SECRET TO A BETTER BAKE

## North American Made:

Manufactured with the quality and durability you've come to trust from Garland.

## Higher Capacity Oven:

The **24" high cooking chamber** is 4" taller than other convection ovens on the market, which gives room for one more rack, increasing your output by 20% without increasing your time. It features a 13-position rack guide, with 6 cooking racks to accommodate virtually any pan size.



## Effortless to Operate:

Available with simple analog controls or Garland's digital easyTouch® controls with intuitive Press-and-Go interface.

## Simple to Service:

Front access to the control panel provides easy access to service all electrical components.

## Smooth Door Closure:

Patented "Safety Door System" **60/40 dependent doors** with windows on both sides are easy to open and close with one hand. Our stainless steel doors feature a positive seal gasket that won't wear out and a full-length welded hinge rod, supported by two rigidity strips, that stands up to the most rigorous use. Plus, you get the added protection of a **5-year Door Warranty** (excluding glass windows).

## More Power:

Gas ovens are rated at **60,000 BTU standard** with the option of upgrading to 80,000 BTU at no extra charge.

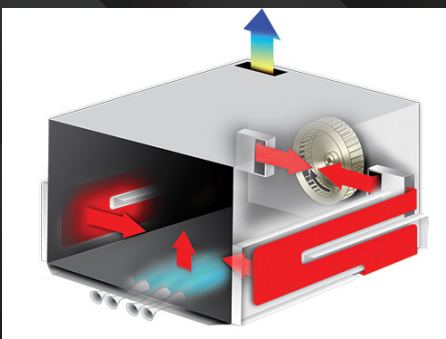
Electric ovens have a total of 10.4 kW loading per oven cavity

A powerful 0.6 horsepower, 2-speed convection motor drives the unique serpentine airflow for faster heating and recovery.

## Easy to Clean:

The smooth, porcelain interior features seamless covered corners for easy cleaning and enhanced airflow.

## Innovation Baked In



The Garland Master Series Convection Oven delivers consistently superior baking results across the entire oven cavity. Its innovative air baffling system and the industry's largest blower wheel maximize airflow and distribute heat evenly, eliminating the need to rotate pans during the cooking cycle. The Heat Manager features a rigid, multi-layer aluminum "sandwich" design that resists sagging, unlike traditional fibrous materials, ensuring reliable performance for the life of the oven. The result is precise, even cooking and better product rise throughout the entire cavity.

The smooth, porcelain-lined interior features seamless covered corners help to enhance circulation and a powerful 0.6 horsepower, 2-speed convection motor drives the unique serpentine airflow for faster heating and recovery.

# MASTER SERIES FULL-SIZE CONVECTION OVENS WITH EASYTOUCH™ DIGITAL CONTROL

## STANDARD FEATURES:

- EasyTouch™ screen design with simple on/off switch and intuitive Press-and-Go interface.
- 4.3in digital controller with 150°F (66°C) to 500° (260°C) temperature range and cook'n'hold feature.
- 2-speed fan control (high, low, & pulse) w/.6 HP fan motor.
- Gas models feature direct spark ignition with 100% safety shut-off, and 60,000 BTU/hr (natural gas and propane) per oven cavity.
- Electric models with 10.4 kW loading per oven cavity.
- Safety door system with 60/40 split dependent door design and double-pane thermal window in both doors.
- Porcelain enameled oven interior with coved corners, and interior lighting.
- The largest convection oven cavity in the industry: a 24in high cooking cavity with 6 chrome-plated oven racks on 13-position rack guides.



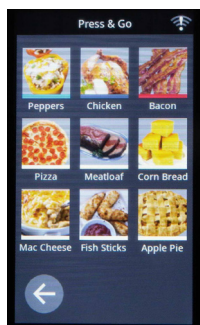
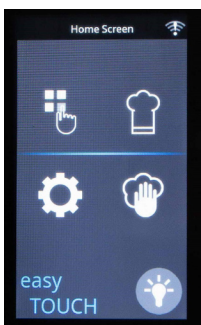
**MCO-GS-10M**  
Master Series Single-Deck  
Gas Convection Oven with  
easyTouch™ Control



**MCO-ES-20M**  
Master Series Double-Deck  
Electric Convection Oven with  
easyTouch™ Control

MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU OR KW
<b>GAS FULL-SIZE CONVECTION OVENS WITH EASYTOUCH™ DIGITAL CONTROL</b>		
<b>MCO-GS-10M</b>	Full-Size, Standard-Depth, Single-Deck, Gas Convection Oven with easyTouch Digital Control	60,000 BTU/hr
<b>MCO-GD-10M</b>	Full-Size, Deep-Depth, Single-Deck, Gas Convection Oven with easyTouch Digital Control	60,000 BTU/hr
<b>MCO-GS-20M</b>	Full-Size, Standard-Depth, Double-Deck, Gas Convection Oven with easyTouch Digital Control	120,000 BTU/hr
<b>MCO-GD-20M</b>	Full-Size, Deep-Depth, Double-Deck, Gas Convection Oven with easyTouch Digital Control	120,000 BTU/hr
<b>ELECTRIC FULL-SIZE CONVECTION OVENS WITH EASYTOUCH™ DIGITAL CONTROL</b>		
<b>MCO-ES-10M</b>	Full-Size, Standard-Depth, Single-Deck, Electric Convection Oven with easyTouch Digital Control	10.4 kW
<b>MCO-ED-10M</b>	Full-Size, Deep-Depth, Single-Deck, Electric Convection Oven with easyTouch Digital Control	10.4 kW
<b>MCO-ES-20M</b>	Full-Size, Standard-Depth, Double-Deck, Electric Convection Oven with easyTouch Digital Control	20.8 kW
<b>MCO-ED-20M</b>	Full-Size, Deep-Depth, Double-Deck, Electric Convection Oven with easyTouch Digital Control	20.8 kW

NOTE: All double-deck models (-20) ship as two singles with leg/stacking kit.



## EasyTouch™ Digital Control with Press & Go Interface.

The 4.3" screen controller provides low and high fans speeds and a pulse fan setting, which permits better browning and consistency with delicate baked goods. It also features Cook-n-Hold which allows you to cook meat at the ideal temperature for browning, then automatically hold it at the proper temperature.

With the Press & Go menu, you can easily access your recipes and start cooking. It comes with 17 pre-programmed recipes, complete with names and colorful icons, for one touch operation. Simply touch the screen to make your selection – no more knobs or dials to set – making it quicker and easier to use for consistent results with minimal training.

Access to settings are password protected. Easily converts from F° to C°.

# MASTER SERIES FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL

## STANDARD FEATURES:

- Simple manual control with 150°F to 500°F (66°C to 260°C) temperature range and digital 90-minute timer.
- 2-speed fan control (high & low) w/.6 HP fan motor.
- Gas models feature direct spark ignition with 100% safety shut-off, and 60,000 BTU/hr per oven cavity.
- Electric models with 10.4 kW loading per oven cavity.
- Safety door system with 60/40 split dependent door design and double-pane thermal window in both doors.
- Porcelain enameled oven interior with coved corners, and interior lighting.
- The largest convection oven cavity in the industry: a 24in high cooking cavity with 6 chrome-plated oven racks on 13-position rack guides.
- MCO-GS-10/20-ESS convection ovens are rated Energy Star 2.2, and are available in natural gas only.



**MCO-ES-10-S**  
Master Series Single-Deck Electric Convection Oven with Simple Manual Control on an Optional Open Base with Rack Guides and Shelf (#1951213)



**MCO-GS-20-S**  
Master Series Double-Deck Gas Convection Oven with Simple Manual Control

MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU OR KW
<b>GAS FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL</b>		
<b>MCO-GS-10-S (ESS)</b>	Full-Size, Standard-Depth, Single-Deck, Gas Convection Oven with Simple Manual Control	60,000 BTU/hr
<b>MCO-GD-10-S</b>	Full-Size, Deep-Depth, Single-Deck, Gas Convection Oven with Simple Manual Control	60,000 BTU/hr
<b>MCO-GS-20-S (ESS)</b>	Full-Size, Standard-Depth, Double-Deck, Gas Convection Oven with Simple Manual Control	120,000 BTU/hr
<b>MCO-GD-20-S</b>	Full-Size, Deep-Depth, Double-Deck, Gas Convection Oven with Simple Manual Control	120,000 BTU/hr
<b>ELECTRIC FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL</b>		
<b>MCO-ES-10-S</b>	Full-Size, Standard-Depth, Single-Deck, Electric Convection Oven with Simple Manual Control	10.4 kW
<b>MCO-ED-10-S</b>	Full-Size, Deep-Depth, Single-Deck, Electric Convection Oven with Simple Manual Control	10.4 kW
<b>MCO-ES-20-S</b>	Full-Size, Standard-Depth, Double-Deck, Electric Convection Oven with Simple Manual Control	20.8 kW
<b>MCO-ED-20-S</b>	Full-Size, Deep-Depth, Double-Deck, Electric Convection Oven with Simple Manual Control	20.8 kW

NOTE: All double-deck models (-20) ship as two singles with leg/stacking kit.



## Simple Manual Control with 90-Minute Timer.

The simple control models are made for those who prefer the simplicity of a mechanical timer and the accuracy of analog knob controls with two fan speeds making it ideal for a wide variety of products.

Rocker switches control cook/off/cool, high/low fan speeds, and interior oven light when held. A green lamp indicates the oven is on.

The temperature range is from 150°F to 500°F (66°C to 260°C) and is controlled by rotating the temperature dial to the desired temperature. An amber lamp will light indicating the heat is active. As the heat cycles on and off to maintain the set temperature this light will go on and off accordingly.

The timer is set by rotating the dial clockwise to the desired time cycle. The timer will count down from 90 minutes to 2 minutes. At the end of the timing cycle a buzzer will sound.

# MASTER SERIES HALF-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL

## STANDARD FEATURES:

- Simple manual control with 150°F to 500°F (66°C to 260°C) temperature range and 60-minute electro-mechanical timer.
- 2-speed fan control (high & low) with 1/3 HP fan motor.
- 208 or 240 volt, single or three phase.
- 5.6 kW per oven cavity.
- Stainless steel front, sides, and top.
- Single door with double-pane thermal window.
- Porcelain enameled oven interior with coved corners, and interior lighting.
- 5 chrome-plated racks on 9-position removable guides.
- 4in (102mm) stainless steel legs with adjustable bullet leveling leg insert.



**MCO-E-5-C**  
Master Series Single-Deck Electric  
Half-Size Convection Oven with  
Simple Manual Control



**MCO-E-25-C**  
Master Series Double-Deck  
Electric Convection Oven with  
Simple Manual Control

MODEL NUMBER	DESCRIPTION	TOTAL INPUT KW
<b>ELECTRIC HALF-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL</b>		
<b>MCO-E-5-C</b>	Half-Size, Standard-Depth, Single-Deck, Electric Convection Oven with Simple Manual Control	5.6 kW
<b>MCO-E-25-C</b>	Half-Size, Standard-Depth, Double-Deck, Electric Convection Oven with Simple Manual Control	11.2 kW

NOTE: All double-deck models (-25), ship as two singles with leg/stacking kit.

## Optional Accessories



Open Storage Base with Rack Guides and Shelf

- **Open Storage Base with Rack Guides and Shelf** - A sturdy stainless steel base with chrome-plated, 6-position rack guides giving extra rack/pan storage for full-size, single-deck convection ovens. Includes a robust stainless steel bottom shelf. Available with or without casters.
- **Maximum Security Package for Prisons and Other Institutions** - This package consists of solid stainless steel doors with lockable hasp, stainless steel lockable control panel cover with hasp, stainless steel perforated full back, and tamper-proof external hardware with tool kit. Locks provided by others.
- **Removable Stainless Steel Drip Pan** - Available for standard or bakery depth ovens.
- **Solid Stainless Steel Doors** - In lieu of doors with windows.
- **Extra Oven Racks**
- **Direct Connect Vent**
- **Swivel Casters** - Set of 4 standard swivel casters with front-locking brakes for single-deck ovens or low-profile swivel casters with front-locking brakes for double-deck ovens.



## *Why Choose Garland Commercial Ranges?*

### **A LEGACY OF INNOVATION AND RELIABILITY.**

Garland Commercial Ranges has led the culinary industry in innovation and quality for more than 160 years. Garland's sustained presence in the market is evidence of our unwavering commitment to excellence, dependability, and innovation. Our products have always changed to meet the demands of the foodservice sector, starting with the handcrafted cast-iron stoves of the past and continuing with the most advanced ranges available today.

### **COLLABORATING FOR SOLUTIONS.**

Our product managers and engineers partner closely with our customers in their kitchens to gather feedback and co-create practical, effective, and durable solutions. Every day, we help them bring their passion to life. Through relentless innovation and adaptability, we've earned their trust and continue to evolve alongside the dynamic demands of our industry.

### **PARTNERING FOR SUCCESS.**

Garland has access to a network of prestigious partners as a part of Welbilt Inc., which includes top manufacturers in the sector like Delfield, Cleveland, and Frymaster. Because of this partnership, we are able to provide our clients with a wide range of integrated solutions that meet their demands. With Garland's vast range of products and Welbilt's comprehensive portfolio, any type of establishment—a busy restaurant, a high-volume catering business, or a school cafeteria—can have the tools and assistance it needs to operate at optimal efficiency.

### **VALUE BEYOND THE EQUIPMENT.**

Not only do our products have exceptional quality, but Garland also adds value to our clients' organizations. Our thorough assistance and service demonstrate our dedication to client satisfaction. Our knowledgeable staff collaborates directly with kitchen managers and chefs to comprehend their particular needs and provide solutions that streamline operations, boost output, and cut expenses.

# GARLAND®

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After more than 160 years in the business, we know a thing or two about durability. And we know it takes more than hard work and experience to keep building on that strength. It takes a genuine partnership, working together to craft new and effective solutions to help bring your passion to the surface.

That's why Garland is dedicated to collaborating with chefs, operators, and restaurateurs like you to find what really works, teaming up to design equipment that's as practical as it is powerful. That's how we revolutionized the kitchen before, and it's how we'll keep evolving it for the future.

We know that constant progress depends on products that are both thoughtfully designed and built to last. We always begin by listening to our customers and keeping their entire kitchen in mind, crafting solutions that fit into the wider workflow while also boasting a standalone power of their own.

From ranges and clamshell grills to complete island suites, we've collaborated on many breakthroughs to suit our customers' diverse needs. Yet all of them have been grounded in the same fundamental purpose of practical application, crafted from genuine necessity to solve the real challenges facing your business.

As we now work toward the next hundred years, Garland remains dedicated to that high standard. Constantly working together to bring you the absolute best, we're committed to upholding our tradition of progress – today and tomorrow.

