



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

Models:

- MCO-GS-10     MCO-GS-20     MCO-GD-10     MCO-GD-20



Model MCO-GS-10

Note: Ovens supplied with casters must be installed with an approved restraining device.

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
- Electronic spark ignition, including automatic pilot system with 100% safety shut off
- 2-speed fan control (high & low) w/3/4HP fan motor
- Total of 60,000 BTU (17.6 kW) loading per oven cavity
- Natural or propane gas
- 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
- Double deck models available, suffix -20
- Deep depth models available prefix MCO-GD

- 2 year limited parts & 1 year labor warranty (USA only)
- 2 year limited parts & labor warranty (USA Kindergarten to Grade 12 schools only)
- 1 year limited parts & 1 year labor warranty (CANADA only)
- 5 year limited door warranty, excluding window (USA & Canada only)

Optional Features:

- Master 455 -Digital control with Cook' n' Hold and Core Probe
- 80,000 BTU (23.4kW) burner package (natural gas)
- Stainless steel solid door or doors (specify) – No Charge
- Stainless steel oven interior
- Extra oven racks
- Swivel casters, (4) w/front brakes
- 4 Low profile casters, w/front brakes (double ovens only)
- Stainless steel open base with rack guides and shelf
- Direct connect vent
- Back enclosure (stainless steel)
- 3/4" gas flex hose & quick disconnect
- 208 or 240 volt, single phase motor (please specify)
- 50 cycle components
- Maximum security package available contact factory for details

Specifications:

Garland Master Full-Size Standard Depth, prefix MCO-GS or Deep Depth, prefix MCO-GD, gas convection oven. 60,000 BTU (17.6 kW)/cavity, 3/4 HP fan motor with two speed fan control. Electronic spark ignition. Natural or propane gas. Master 450 digital control. Auto-Set back and Auto Cool Down features. Porcelain enameled oven interior with coved corners, Six (6) oven racks and 13-position rack guides. All model interiors are 29" (736mm) W by 24" (610mm) H, depth is 24" (610mm) for standard depth and 28" (711mm) 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 deck units. Specify voltage if other than 115 volt, 60 Hz, 1 phase.

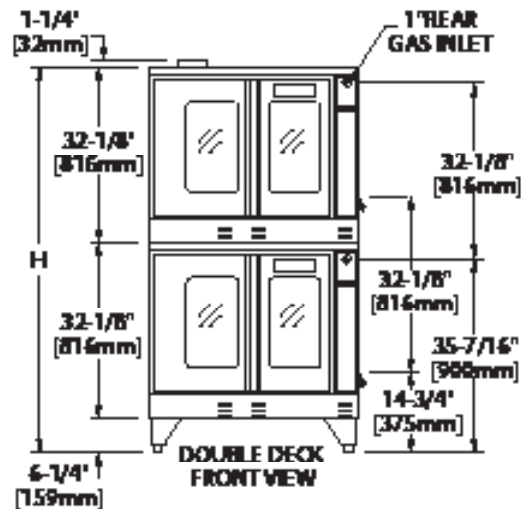
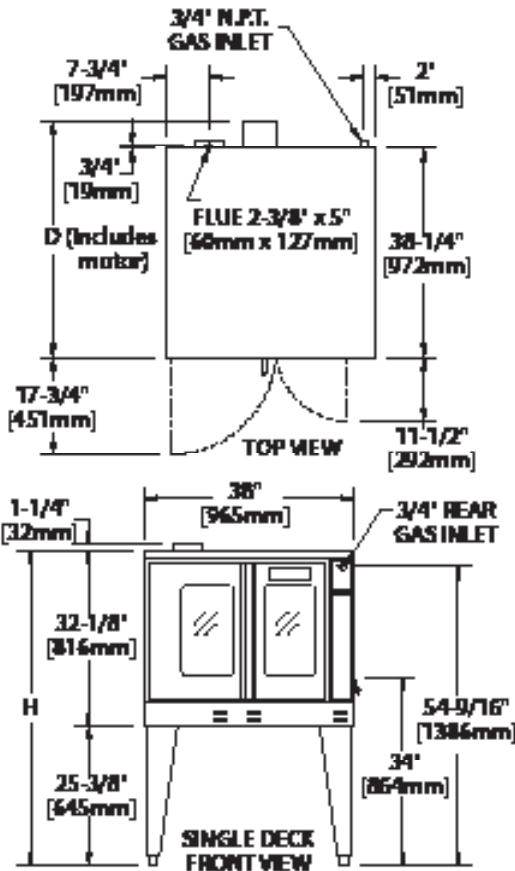


| SINGLE-DECK MODELS | INT. DIMENSIONS: In mm |          |          | EXT. DIMENSIONS: In mm |               |              | SHIP WT. | SHIP DIM. |
|--------------------|------------------------|----------|----------|------------------------|---------------|--------------|----------|-----------|
|                    | W                      | H        | D        | W                      | H             | D            | lbs/kg   | cubic Ft. |
| Standard Depth     | 29 (736)               | 24 (610) | 24 (610) | 38 (965)               | 57-1/2 (1461) | 41-1/4(1048) | 515/230  | 64        |
| Deep Depth         | 29 (736)               | 24 (610) | 28 (711) | 38 (965)               | 57-1/2 (1461) | 44-1/2(1130) | 545/245  | 64        |

| DOUBLE-DECK MODELS | INT. DIMENSIONS: In mm |          |          | EXT. DIMENSIONS In mm |               |              | SHIP WT. | SHIP DIM. |
|--------------------|------------------------|----------|----------|-----------------------|---------------|--------------|----------|-----------|
|                    | W                      | H        | D        | W                     | H *           | D            | 2@lbs/kg | Cubic Ft. |
| Standard Depth     | 29 (736)               | 24 (610) | 24 (610) | 38 (965)              | 70-1/2 (1791) | 41-1/4(1048) | 1030/465 | 128       |
| Deep Depth         | 29 (736)               | 24 (610) | 28 (711) | 38 (965)              | 70-1/2 (1791) | 44-1/2(1130) | 1090/490 | 128       |

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

| MODELS      | INPUT RATINGS, NAT & PRO |           |              | ELECTRICAL SPECIFICATIONS |           |
|-------------|--------------------------|-----------|--------------|---------------------------|-----------|
|             | BTU/hr                   | kW Equiv. | Gas Inlet    | 120V/1Ph.                 | 240V/1Ph. |
| Single Deck | 60,000                   | 17.6      | (1)@3/4" NPT | (1)@9.8A                  | (1)@5.2A  |



**Installation Notes:**

**Combustible Wall Clearances:**  
 \*Sides: 1" (25mm)  
 Back: 3" (76mm)  
 \*Note: Installations beside units with high heat sources it is recommended to leave 6" (152mm) on the right side of oven. Refer to the installation manual for more detail

**Entry Clearance:**  
 Crated: 47" (1194mm)  
 Uncrated: 32 1/2" (826mm)  
**Manifold Operating Pressure:**  
 Natural: 4.5" WC (11 mbar)  
 Propane: 10" WC (25 mbar)  
 Max 13.8" WC @ 70°F  
 NOTE: Data applies only to North America

**Notes:**

- Standard electrical specifications include motor requirements.
- (120V units) 115V, 3/4 HP, 2-speed motor; 1140 and 1725 rpm, 60Hz.
- (240V units) 200-240V, 3/4 HP, 2-speed motor; 1140 and 1725 rpm, 60 Hz
- A 6 ft. line cord is provided for each 120V deck with a (NEMA #5-15P) plug.

Gas Input Ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft. Please specify gas type when ordering.

Form# MCOG10 (04/14/15)