



Master Gas Convection Oven

Item: _____
Quantity: _____
Project: _____
Approval: _____
Date: _____

Master Gas Convection Oven

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.



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

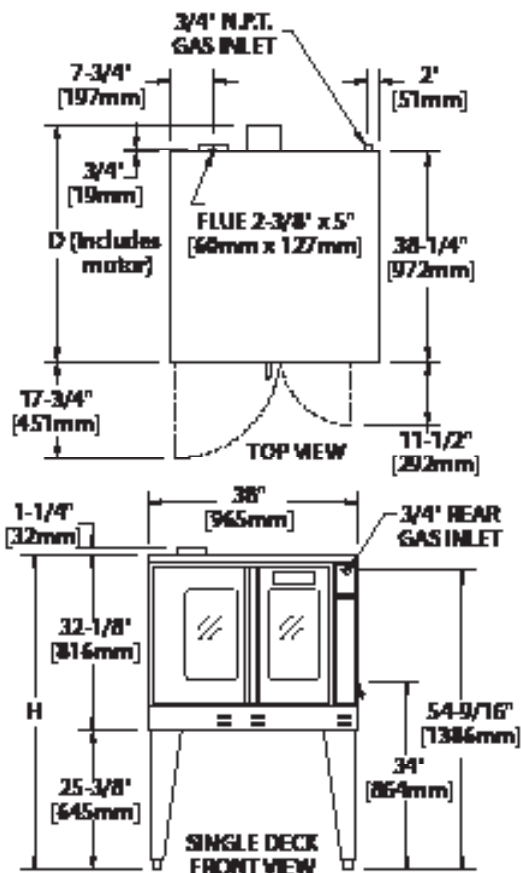


SINGLE-DECK MODELS	INT. DIMENSIONS: In mm			EXT. DIMENSIONS: In mm			SHIP WT.	SHIP DIM.
	W	H	D	W	H	D	lbs/kg	cubic Ft.
Standard Depth	29 (736)	24 (610)	24 (610)	38 (965)	57-1/2 (1461)	41-1/4(1048)	515/230	64
Deep Depth	29 (736)	24 (610)	28 (711)	38 (965)	57-1/2 (1461)	44-1/2(1130)	545/245	64

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 Eqiv.	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)