

Models:

☐ MCO-GS-10

Master Gas Convection Oven

MCO-GS-20

Item:
Quantity:
Project:
Approval:
Date:

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		4

Model MCO-GS-10

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

Standard Features:

MCO-GD-10

 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.

MCO-GD-20

- 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)

0	ptional	Featur	es:

Master 455 -Digital control with
Cook' n' Hold and Core Probe
OO OOO DTU (22 41-W) Issues as

- 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 discon-
- nect
 208 or 240 volt, single phase
- motor (please specify)
- 50 cycle componentsMaximum 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.









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



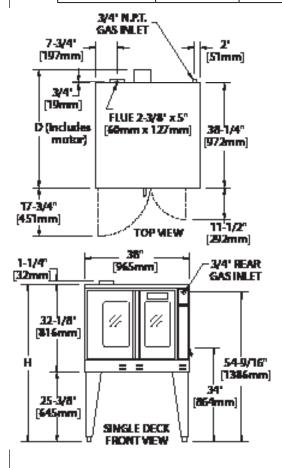


SINGLE-DECK	INT. DIMENSIONS: In mm			EXT. DIMENSIONS: In mm			SHIP WT.	SHIP DIM.
MODELS	W	Н	D	W	Н	D	lbs/kg	cubic Ft.
Standard Depth	29 (736)	24 (610)	24 (610)	38 (965)	57-1/2 (1461)	41-1/4(1048)	515/230	64
Deep Depth	29 (736)	24 (610)	28 (711)	38 (965)	57-1/2 (1461)	44-1/2(1130)	545/245	64

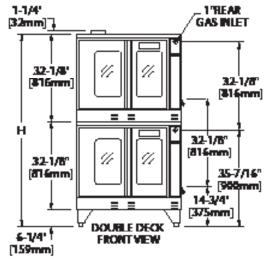
DOUBLE-DECK	INT. DIMENSIONS: In mm			EXT. DIMENSIONS In mm			SHIP WT.	SHIP DIM.
MODELS	W	Н	D	W	H *	D	2@lbs/kg	Cubic Ft.
Standard Depth	29 (736)	24 (610)	24 (610)	38 (965)	70-1/2 (1791)	41-1/4(1048)	1030/465	128
Deep Depth	29 (736)	24 (610)	28 (711)	38 (965)	70-1/2 (1791)	44-1/2(1130)	1090/490	128

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

MODELS	INPUT	RATINGS, NAT	ELECTRICAL SPECIFICATIONS		
MODELS	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



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



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: 32½" (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:

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

Form# MCOG10 (04/14/15)

