

Models:

MCO-ES-10-S

Master Electric Convection Oven

MCO-ES-20-S

Item:	
Quantity:	
Project:	
Approval:	
Date:	

Garland
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Model MCO-ES-10-S

Standard Features:

☐ MCO-ED-10-S

 Master 200 Solid State Control with 150° F (66°C) to 500°F (250°C) temperature range and electromechanical timer

MCO-ED-20-S

- 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
- 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

- 2 year limited parts & 1 year labor warranty (USA & Canada only)
- 5 year limited door warranty, excluding window (USA & Canada only)
- Double deck models have suffix 20-S

Optional Features:

Window in left hand	door	w/
interior lighting		

- ☐ Stainless steel solid doors
- Stainless steel oven interior
- □ Extra oven racks
- 4 swivel casters w/front brakes
- Low profile casters w/front brakes (double ovens only)
- Open base with rack guides & shelf (stainless steel)
- Removable Drip (specify for standard or bakery depth)
- ☐ Back enclosure (stainless steel)
- 460 volt, 3 phase
- 50 cycle components

Specifications:

Garland Master full-size standard depth or deep depth (Prefix MCO-ED) electric convection oven. 10.4 kW/cavity, 3/4 HP fan motor with two speed fan control. Master 200 Solid State 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 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. Models with suffix 20-S are double decked. Specify voltage and phase. UL, CUL and NSF Listed.

NOTE: Ovens suppled with casters must be installed with an approved restraining device.









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





Madal	Interior D	Demension (per oven)	Ex	Ship Wt./Size			
Model	W:ln(mm) H:ln(mm) D:ln(mm)		W:In(mm)	H:In(mm) **	D:In(mm)	Lbs./Kg	Cu Ft	
MCO-ES-10-S	29(736)	24(610)	24(610)	38(965)	57-1/2(1416)	41-1/4(1048)	750/341	80
MCO-ES-20-S	29(736)	24(610)	24(610)	38(965)	70-1/2(1791)	41-1/4(1048)	1500/682	160
MCO-ED-10-S	29(736)	24(610)	28(711)	38(965)	57-1/2(1416)	44-1/2(1130)	750/341	80
MCO-ED-20-S	29(736)	24(610)	28(711)	38(965)	70-1/2(1791)	44-1/2(1130)	1500/682	160

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

	Model*		Nominal Amperes Per Line (includes 3/4 H								P fan motor)				
		Total kW	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	28	26	26	24	14	14	13		

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







