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Духовые шкафы с конвекцией



Conventional Thinking
Master Series Convection Ovens.



...Built A Better Convection Oven.

Master Series - Convection Ovens



An Even, Better Bake

The Master Series Convection Ovens from Garland deliver consistently better baking results — throughout the entire cavity — than you ever thought possible. Gone are the days where you need to turn your pans halfway through the cook cycle. The innovative air baffling system and the industry's largest blower wheel maximize airflow and evenly channels it throughout the entire oven cavity resulting in very precise cooking results throughout. Master Series Convection Ovens manage energy and efficiency no matter what the fuel source – gas or electric. And, Garland's superior engineering and craftsmanship are backed by the best quality guarantee in the business.

Simple to Use Control Panels

At Garland, 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. Standard features like cook/hold, auto setback, auto cool down, and large easy-to-use buttons make it simple for you to master the controls. With a cooking range of 150°F to 500°F, the Master Series offers maximum flexibility for all your cook/hold requirements. And, regardless of which controller you choose, the angled control panel is always in your line of sight so controls are easy to read even when units are stacked.

Easy to Reach Racks

The cooking chamber features a high capacity 13-position rack guide, with 6 cooking racks to accommodate virtually any pan size. And, unlike other brands, the top rack is easy to reach and use. It is only 60" from the floor in the normal working height, increasing the ease of access for everyone.

Superior Construction – All Stainless Steel

We've built durability and longevity into every one of our stainless steel ovens. 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. The reinforced 60/40 door design is so durable it's backed by a 5 year limited warranty.* For optimum safety, the patented fail safe door automatically stops the fan when the doors are opened more than 3 inches. The smooth, porcelain-lined interior features seamless coved corners for easy cleaning and enhanced airflow. A variety of energy and power options are available, giving you the flexibility to meet your exact menu needs. And, our innovative design is fully accessible from the front and side for quick and easy serviceability.

The Garland Advantage

Mastering today's diverse menu options, pleasing discriminating customers and satisfying the ever present emphasis on bottom line results has never been easier! The Master Series Convection Oven from Garland, part of an extensive line-up of top quality oven products from a recognized leader in high quality commercial cooking equipment with a depth of experience unmatched in the industry.

**excluding glass window*



MCO-GS-10-ESS shown with optional casters.

Energy Star models:
MCO-GS-10-ESS
MCO-GS-20-ESS

Convection Oven Package Features**

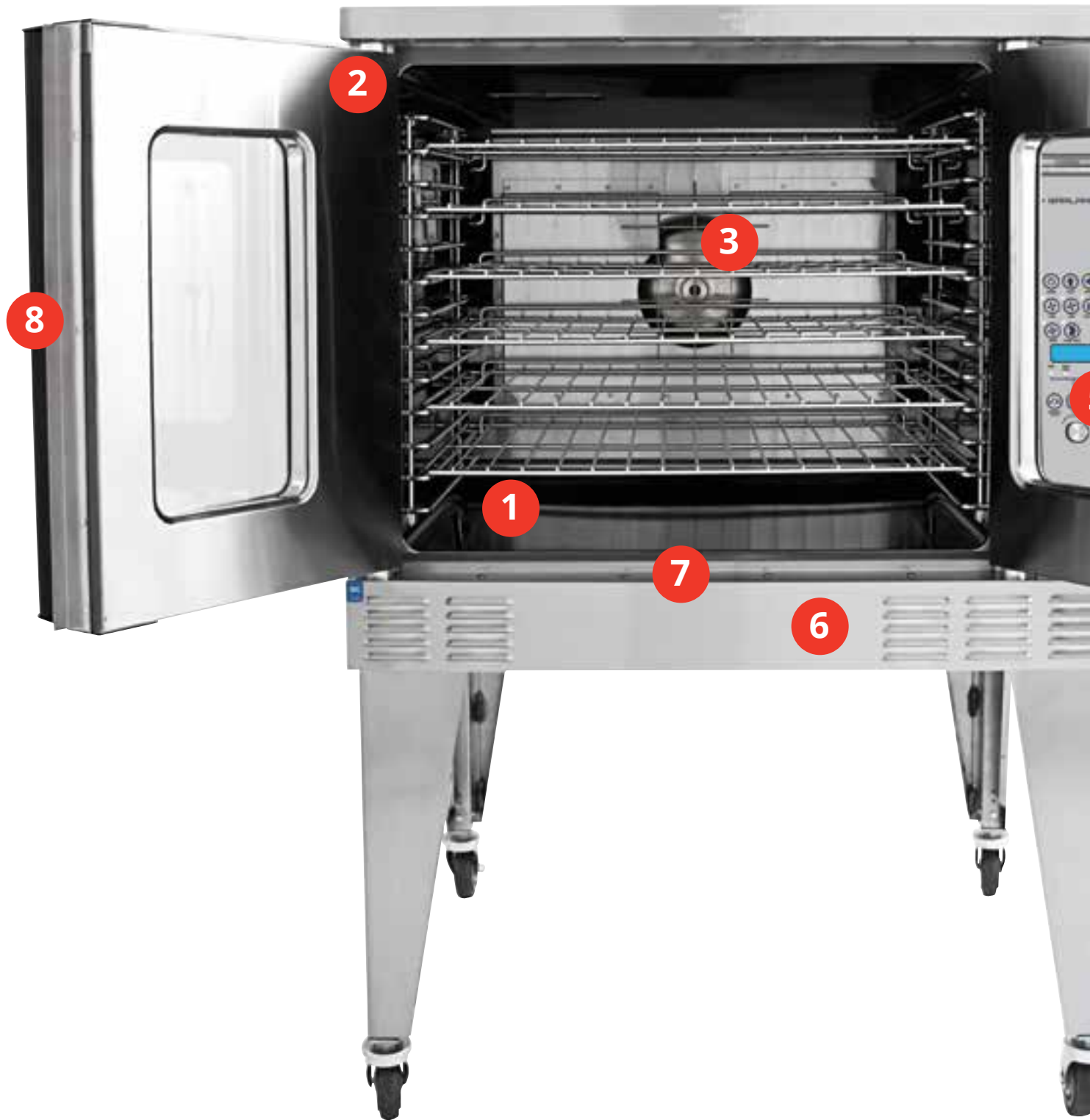
	GS/GD	ES/ED
Patented Fail Safe Door	S	S
Master 450 Electronic Controller w/Cook-N-Hold	S	S
Master 455 Electronic Controller w/Cook-N-Hold and Care Probe	O	O
.6 HP Fan Motor 2 speed	S	S
Total of 60,000 BTU (17.58 kW) loading per oven cavity	S	S
80,000 BTU (23.44 kW) burner package-natural gas only	O	-
Natural or propane gas	S	-
Total of 10.4 kW loading per cavity (208V/240V)	-	S
208V or 240V single-phase (please specify)	O	O
208V or 240V 3-phase (please specify)	-	O
460V 3-phase (please specify)	-	O
220V/380V, 50-cycle, 3-phase, 4-wire WYE system -	-	O
240V/415V, 50-cycle, 3-phase, 4-wire WYE system -	-	O
Stainless steel front and sides, top and legs	S	S
Swivel casters (4) w/front brakes	O	O
Low-Profile casters (4) w/front brakes (double ovens only)	O	O
60/40 dependent door design	S	S
60/40 stainless steel solid doors	O	O
Double-pane thermal window in left door	O	O
Double-pane thermal window in both doors	S	S
Interior lights	S	S
Porcelain-enameled oven interior with coved corners	S	S
Stainless steel oven interior	O	O
Six (6) oven racks with 13-position rack guide (1 5/8"/41-mm spacing)	S	S
Double-deck models available	O	O
Two year parts and one year labor warranty (USA & Canada only)	S	S
Five year limited door warranty, excluding window (U.S.A/Canada only)	S	S
Open base with rack guides and stainless steel shelf	O	O
Celsius controls (please specify)	O	O
Direct connect vent (specify single or double oven)	O	-
Back enclosure (stainless steel)	O	O

S = Standard Feature O = Optional Feature ** May differ on the "10S" unit.

*MCO GS/ GD - ES/ ED-S ovens come with standard 200 controller.



A Wise Choice





The Secret to a Better Bake

Our innovative air baffling system and chamber size actually maximizes airflow by directing heat and evenly channeling it through the entire oven cavity. You get more precise and even cooking results throughout the entire cavity than previously thought possible with other brands.

Master Series Convection Ovens



Master Control

At Garland, we realize that the last thing you need is a convection oven that's too complicated to use. So we designed our 200 series controllers with simplicity in mind. They're standard equipment on our entire line of full size convection ovens.



200 Solid State

For those who prefer the simplicity of a mechanical timer and accuracy of a solid state control, the Master 200 provides the benefits of two fan speeds making it ideal for a wide variety of products.

The 200 Series Solid State Controller is standard on MCO(S) ovens.



450 COOK-N-HOLD

The Master 450 is standard on all ovens, except the half size gas and the full size "-S" Ovens.

The Master 450 control provides low and high fans speeds and a pulse fan setting, which permits better browning and consistency with delicate baked goods. It also features Auto Setback, which automatically cools the oven cavity after 30 minutes of non-usage time.

Cook-n-Hold. It enables you to cook meat at the ideal temperature for browning, then automatically hold it at the proper temperature.

Note: Full size convection ovens only



455 COOK-N-HOLD

with Core Probe

This optional model provides all the features of the Master 450, plus a core probe. The Master 455 is ideal for cooking large, solid meat products.

It provides consistent meat temperatures every time.

Note: Full size convection ovens only.

With the 200 series you don't have to be a computer scientist to program the oven. In fact, you don't have to program it. Period. The controller does all the thinking so you can concentrate on doing what you do best, cooking.



On/Off - Powers up the oven.



Light - Turns oven interior light on for 30 seconds



Setback - Puts oven into cool down mode, bringing oven temperature to predetermined level.



High - Activates the higher fan speed and lights Fan High LED.



Low - Activates the lower fan speed and lights the Fan Low LED.



Auto Cool Down - Deactivates the heat, turns the fan on high, lights the Cool Down LED and indicates "Cool" on the display.



Pulse - Allows user to set length of pulse cycle (fan on/off).



Cook n' Hold - Activates Cook n' Hold mode and LED. After timing cycle ends, the display will flash "Done" and sound for 3 seconds. The display will then indicate "Hold" and the oven will hold at the preprogrammed temperature.



Start/Cancel - Starts timing cycle. When cycle is complete, pressing button will cancel the "Done" prompt. When pressed and held for 3 seconds during cycle will cancel the timer.



Set - Allows user to set temperature, hold temperature (models 450 & 455), core oven temperature (model 455) and time.



Actual Temp - Displays actual oven cavity temperature in 5° increments.



In Off Mode

When the oven is off, there are no lights or indicators.

Start Up

Press the Cook/Off/Cool Down rocker switch to the "Cook" position. The green lamp will light indicating the oven is powered in cook mode. The oven will begin to heat to the temperature set on the thermostat dial. The 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 door must be closed for the oven to operate in cook mode. Opening the door will cause the heat to stop and the motor and fan will shut off.

Fan Speed

The fan speed can be either high (1725 RPM) or low (1150 RPM). The fan speed is controlled by the left rocker switch marked high and low.

Lights

The oven lights are activated by pressing the light switch on the control panel. This is a momentary switch and the lights will only stay lit as long as this button is held in the on position. Lights will work whenever there is electrical power connected to the oven.

Timer

The timer is set by rotating the dial clockwise aligning the indicator to the desired time cycle. The timer will count down from 60 minutes to 2 minutes. At the end of the timing cycle the buzzer will sound. The buzzer is turned off by rotating the dial counter-clockwise to the off position as shown on the control panel.

Temperature

The temperature range is from 150°F to 500°F (66°C to 260°C) is controlled by rotating the temperature dial and aligning the indicator to the desired temperature.

Cool Down

Pressing the Cook/Off/Cool Down rocker switch to the Cool Down position activates the fan and motor to cool the oven cavity. The door must be open slightly for the fan and motor to start. The heat is not active in this mode. Optimal cool down will be achieved with the door open slightly. Opening the door too far will shut the fan and motor off. This is a patented safety feature. Pressing the button to the OFF position cancels the cool down and turns the oven off.

Check out our full range of Garland Ovens

These quality products are part of a complete line of commercial ovens from Garland including bake and roast ovens, full and half size convection ovens.



Pyro-Deck Pizza Ovens

- Cool Grip door handles with double springs for durability
- Dual-Damper heat control
- Double deck models available



G2000/E2000 Series Bake and Roast Ovens

- Gas and electric models available
- Snap/throttle temperature control 150°F (66°C) to 500°F (260°C)
- Bake Ovens have Hearthite bottom decks
- Roast Ovens: 12 gauge steel hearth decks
- Stainless steel front, sides, and legs



Air Deck Ovens

- Operates with a unique air-flow process - no recovery time
- Conveyor oven capacity in less floor space
- Independent control of products means limitless menu possibilities

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