



Feature Focus

You Need Closure

GARLAND™

MASTER Convection Oven

- Industry-proven, 6-pan, even bake
- 13-position rack guides with 6 oven racks
- Full range of control packages
- Stainless steel front, top and sides
- Two-speed, 3/4 HP convection motor
- Porcelain enamel-coated oven cavity with coved corners
- 60/40 dependent door design with double-pane thermal windows and patented “Safe Door” feature

○ **Full Length, Stainless Steel, Fold-Over Door Closure**



The New Garland Master Convection Oven fold-over door closure system features heavy gauge stainless steel, running the entire length of the left door assembly. This closure system eliminates rollers, clips, and catches providing positive closure, ensuring hot, convection-driven air stays in the oven.

Other components of the positive closure system include a #304 stainless steel door rod that provides extra rigidity in the door assembly and eliminates pitting resulting from caustic cleaning agents and moisture.

The heavy-duty, motorcycle chain and sprocket components have been a proven winner since first used in 1975.

Bronze hinge bushings are impregnated with high temperature lubricant to provide years of smooth operation and reliable, productive service. 

GARLAND



All Garland products are designed to increase your productivity and efficiency. Every feature we've built into the Garland Master Convection Oven is designed to deliver value and maximum return on your investment. Nothing is left to chance. Productivity, efficiency, reliability, and usability are what you expect.

The Master Convection Oven delivers...

● Industry-proven, 6-pan, even bake

An exact mix of combustion gases and ambient air is circulated in a precisely engineered pattern to maximize heat transfer throughout the oven cavity, providing even baking on all six racks with no turning of pans.

● 13-position rack guides w/6 oven racks

You get 20% more usable rack space in a Garland oven, and in addition to this increased capacity, 13-positions offer more flexibility to control the position of sensitive products.

● Full range of control packages

Every operation has special needs. Simple mechanical controls, designed to be ideal for institutions like schools, are available, along with more sophisticated, digital models suited for tiered timing, profile baking, and pre-programming.

● Stainless steel exterior

Quality materials are part of the Master's design. Its stainless steel front, top, and sides are easier to clean and maintain than painted surfaces, helping to keep your kitchen food-safe and looking great throughout its long life.

● Two-speed, 3/4hp convection motor

Fitted with the most powerful motor available in its class, the Master welcomes its 20% added capacity, producing full loads of consistent, evenly-cooked product with power to spare and less chance of component failure. The low-speed setting adds delicate baking capability and uniform rising of liquid batters.

● Porcelain oven interior w/coved corners

The first manufacturer to eliminate square corners from its oven interiors, Garland has engineered the Master's cavity to enhance convection airflow, while providing durable, safe, and easy-to-clean interior surfaces with no visible welds.

● Patented "Safe Door" feature

Recognizing the importance of operator safety, every Garland oven includes our patented Safe Door feature that turns off the convection fan and burners whenever the doors are opened during operation. Double-pane thermal windows in both doors and ample interior lighting minimize the necessity to open the doors during operation.



Model MCO-GS-10-S

MASTER *Convection Oven*

In the U.S.

Garland Commercial Industries, Inc.
1-800-424-2411

In Canada

Garland Commercial Ranges, Limited
1-888-442-7526

<http://www.garland-group.com>