

Variety Bake and Roast Ovens

Overview

Choose the G2000 Series (gas) or E2000 Series (electric) Ovens for operations that require even baking and roasting. The traditional 7" bake ovens feature "stone" hearths for the most even bake. The 12" roast ovens can handle the heaviest roast pans on a 12 gauge steel hearth. With 1,350 sq. inches of hearth space, and stackable 3 high, the Garland Variety Bake and Roast Ovens can handle the most demanding production needs.

Key Features and Benefits

Stone hearth in bake

Even heat across entire bake surface insures even doneness

Steel deck in roast

12 guage steel deck can handle the heaviest roast pan for max. production

Stack up to 3 high

Allows you to customize for optimum floor space utilization

G2000 Gas or E2000 Electric

Bake and Roast ovens available for your choice of energy supply.

Stone hearth bake or steel deck roast ovens produce consistent results

Stainless Steel front, sides and legs provide for rugged use and easy clean-up



Reliable electro-mechanical thermostat and top/bottom heat control by two 3-heat switches on electric models

Stackable deck combinations of roast and bake ovens for multiple functions, in single footprint



Gas Deck Ovens

G2000 Series



Ovens, MCO, G56, Moisture+, G2000, GPD

Bake/Roast Oven Combination

55 1/2" (1410mm) WIDE x 38" (965mm) DEEP



Model Number	Description	Input BTU	kW	Cu. Ft.	lbs/kg
G2121-71	(1) 12" Roast; (1) 7" Bake	80000	23.4	91	1095/497
G2121-72	(1) 12" Roast; (2) 7" Bake	120000	35.14	132	1615/733
G2121-771	(1) 12" Roast; (1) 7" Twin G.P.	90000	26.4	91	1285/583
G2071-771	(1) 7" Bake; (1) 7" Twin G.P.	100000	29.3	91	1215/551
G2122-71	(2) 12" Roast; (1) 7" Bake	120000	35.14	140	1685/765

Standard Features	Optional Accessories (w/original equipment only)
<ul style="list-style-type: none"> Stainless Steel Front, Sides and Legs Flue Diverter for Use Under Canopy or Hood Venting Compartments Measure 42" Wide x 32" Deep (1067mm x 813mm) Exterior Dimensions: 55 1/2" Wide x 38" Deep (1410 x 965mm) 	<p>Description</p> <p>Stainless Steel Main Top - All Models</p> <p>Stainless Steel Main Back</p> <p>7" Bake Oven</p> <p>12" Roast Oven</p> <p>Twin 7" General Purpose Ovens</p> <p>Stainless Steel Flue Diverter</p> <p>Window and Interior Light for each 7" (178mm) Bake Oven</p> <p>(2) Window and (1) Interior Light for each Twin 7" (178mm) G.P. Oven</p> <p>Window in Roast Section Door, Internal Lights in Roast Section</p> <p>Removable Intermediate Shelf, Roast Ovens only</p> <p>Steel Deck in Lieu of Hearth, Bake Ovens only</p> <p>Hearth Deck in Roast Section</p> <p>Direct Connect Vent</p> <p>Steam Injection (N/A on roast w/Steel Deck or twin bake models - Steam Supplied by Others)</p>



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