

GARLAND®

Master Series Convection Ovens

UNCONVENTIONAL THINKING

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.

Superior Design & Construction

- Heavy-duty construction stands up to the most rigorous use.
- 60/40 doors are easy to open and close – even with one hand – compared to competitive models.

Consistently Better Baking Results

- Superior airflow makes it the most even cooking oven on the market providing consistent rise; no need to rotate pans halfway through the cook cycle.
- Sheet pans can be placed in either direction on the deep bakery-depth model.
- Larger interior height and 6 racks give 20% more baking capacity than competitive models.

Simple to Operate

- Minimal training is required to operate.
- easyTouch™ digital control with Press-and-Go interface or simple 200 solid-state analog control to suit any working environment.
- Stainless steel exterior and porcelain interior with coved corners make it easy to wipe down and clean.

Perfect for Kitchen

- Gas and Electric models are available in both single-deck or double-deck versions with standard or deep bakery depths. There's even a half-size electric model available.



WHY CHOOSE GARLAND CONVECTION? *It's the Secret to a Better Bake!*

North American Made:

Manufactured with the quality and durability you've come to trust from Garland.

Higher Capacity Oven:

The **24" high cooking chamber** is 4" taller than other convection ovens on the market, which gives room for one more rack, increasing your output by 20% without increasing your time. It features a 13-position rack guide, with 6 cooking racks to accommodate virtually any pan size.

Simple to Service:

Front access to the control panel provides easy access to service all electrical components.

Effortless to Operate:

Available with Master 200 Solid-State analog controls or Garland's digital easyTouch® controls with intuitive press-and-go interface.

Smooth Door Closure:

Patented "Safety Door System" **60/40 dependent doors** with windows on both sides are easy to open and close with one hand. Our 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. Plus, you get the added protection of a **5-year Door Warranty** (excluding glass windows).

More Power:

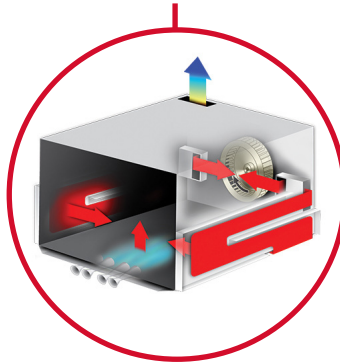
Gas ovens are rated at **60,000 BTU standard** with the option of upgrading to 80,000 BTU at no extra charge. A powerful .6 horsepower, 2-speed convection motor drives the unique serpentine airflow for faster heating and recovery.

Easy to Clean:

The smooth, porcelain interior features seamless covered corners for easy cleaning and enhanced airflow.

Even Cooking Results:

Our innovative air baffling system 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. No need to turn your pans halfway through the cook cycle.



Bring Your Passion to the Surface