

*Model MCO-G-5RK*

### Specifications:

Oven accommodates 12" x 20" steam table pans, 13" x 18" bun pans and 14" x 21" muffin pans. Oven liner completely sealed and constructed of heavy gauge die formed steel with large coved corners for smooth air flow and highly efficient transfer of heat. Interior surface finished with dual coat porcelain enamel. Durable warp proof door is stainless steel front and back with insulated handle. Whenever door is opened during operation, safety switch turns off motor and gas supply. Blower wheel powered by 1/3 hp motor with self lubricating sealed ball bearings. Motor internally protected from thermal overloads.

### Standard Features:

- Oven: Usable interior size 14-1/4" (362mm) wide x 20 3/4" (527mm) deep x 20" (508mm) high. Five chrome plated racks supplied with each oven.
- Burners: High performance two burner package with automatic electric pilot system providing 100% safe shut off. Regulator supplied for natural and LP gas ovens only.
- Ignition: Automatic spark ignites 100% safety pilot.
- Controller: FASTRON IM2000, illuminated On/Off switch.
- Control Panel: Durable and cleanable while located in cool zone for protection of controls.
- Oven Motor and Blower Wheel: Located behind porcelainized baffle. Operated by the control with a cool down feature.
- Standard Finish: Stainless Steel front and sides. Black powder coat epoxy top and black. Adjustable legs.
- Solid Door: Stainless Steel, recommended for roasting, no charge.
- Combination 4/5 position rack guides.

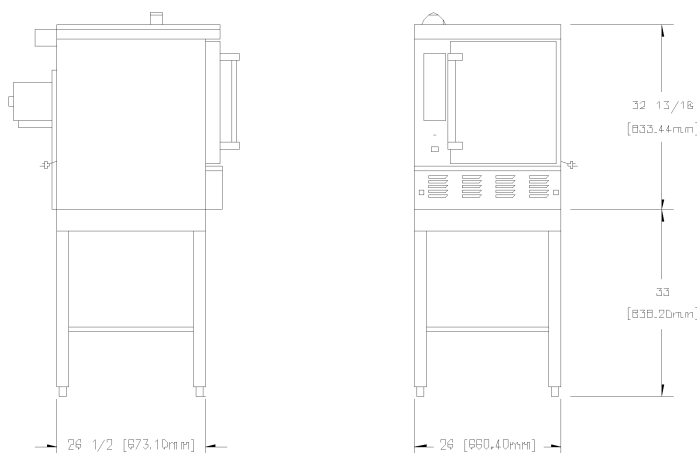
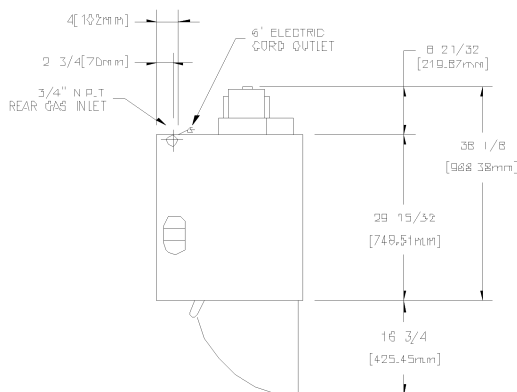
### Optional Features:

- Continuous Clean Oven: Oven liner finished with catalytic porcelain.
- Nedox coated blower wheel with grooved hub to allow easy removal for cleaning.
- Open Stand: 28" (711mm) high with square tubular legs and bottom shelf is black powder coat epoxy finish. Optional Stainless Steel finish and casters, add 4 1/2" (114mm) to height.
- Direct Flue Diverter Collar: With 6 (152mm) oval connection.
- Back Enclosure: Standard or Stainless Steel finish.
- Add-A-Deck: Stacking kit including gas manifold piping and flue extension fittings for field additions.





Item #: \_\_\_\_\_  
 Model #: MCO-G-5RK  
 Product Name: Master Half-Size  
 Convection Oven



INTERIOR DIMENSIONS, (PER DECK)				SHIP WT.
MODEL #	WIDTH	HEIGHT	DEPTH	lbs. / kg
MCO-G-5RK	14.25" (362mm)	20" (508mm)	20.75" (527mm)	340 / 155

**COMBUSTIBLE WALL CLEARANCE**

1" (25mm) SIDES  
 1" (153mm) REAR

**NON-COMBUSTIBLE CLEARANCE**

1" (25mm) SIDES  
 1" (153mm) REAR

**ENTRY CLEARANCE**

CRATED 32" (813mm)  
 UNCRATED 26" (762mm)

**INPUT SPECIFICATIONS**

MODEL NUMBER	NATURAL GAS	PROPANE	ELECTRICAL SUPPLY	
	MCO-G-5RK & MCO-G-5LK	4.0" WC, (10 mbar) 60,000 BTU/HR (17.58 KW/HR) ORIFICE #37 DMS	10.0" WC, (24.9 mbar) 60,000 BTU/HR (17.58 KW/HR) ORIFICE #52 DMS	120 VOLTS AC SINGLE PHASE 60Hz / 2/3 AMPS 6 FT. LINE CORD SUPPLIED

Gas input rating shown are for installations up to 2000 feet, (610m), above sea level. Gas input must be derated for installation at higher altitudes, (please specify project altitude if above 2000 feet, or 610m).  
 For other gases, specify type, caloric value, specific gravity and operating altitude.

Please specify gas type when ordering.

Continuous product improvement is a Garland policy. Specifications and designs are subject to change without notice.