


Model MCOE5LXSMD

('X' varies, designating electrical characteristics
 -see chart on page 2)

Specification:

Garland Master Half-Size electric convection oven. McD's spec electronic programmable control. Variable speed motor (Hi, Lo & Pulse). Porcelain enameled oven interior with stainless steel baffle, chrome plated racks and rack guides. Stainless steel front, top and sides. New cool touch exterior design with oven top for use as a work surface. Units are mounted on casters unless ordered otherwise.

Standard Features:

- Solid state digital control with 150° to 500°F temperature range. Factory pre-programmed buttons to McDonald's specs with the availability to change or add menu items as needed. Single bake times for various product batch sizes. Smart kitchen capable, along with card reader functionality for simplified menu upgrades. Controls designed to operate with various languages using a 32 character display. 88 program spaces available with a pre-set library of product names. Fast Cool feature provided to extend motor life.
- Oven cavity porcelainized for cleanability and measures 15-1/2" (394mm) W x 20" (508mm) H x 21-1/8" (537mm) D.
- Oven supplied with (3) removable racks and (2) 5-position rack guides.
- Baffle is easily removed for cleaning.
- 1/3 hp, 2-speed motor with thermal hi-limit and centrifugal switch protection.
- 7.5kW elements and enhanced insulation package provide quick recovery and even bake results.
- Single oven door with top-to-bottom handle and roller latches providing smooth operation.
- 8' SOOW Cord with HUBBELL pin and sleeve L430P9 plug.
- NSF approved 6" casters supplied allowing the oven to be moved for cleaning.
- One year limited parts and labor warranty (USA and Canada only).
- Five year limited door warranty (USA and Canada only).

Optional Features:

- Extra Oven racks.
- Double deck models available.
- Single or three phase, 208 or 240 volt.
- Single or three phase, 230 volt.
- Other mounting kits upon request.
- Other cord configurations available upon request.
- 8' SOOW Cord with NEMA L15-30P plug and L15-30R receptacle.



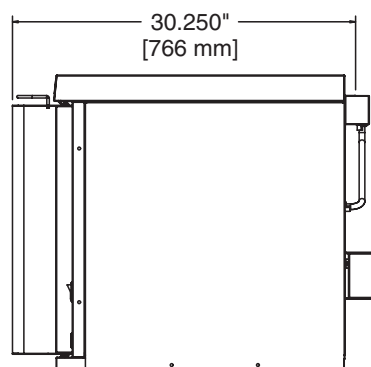
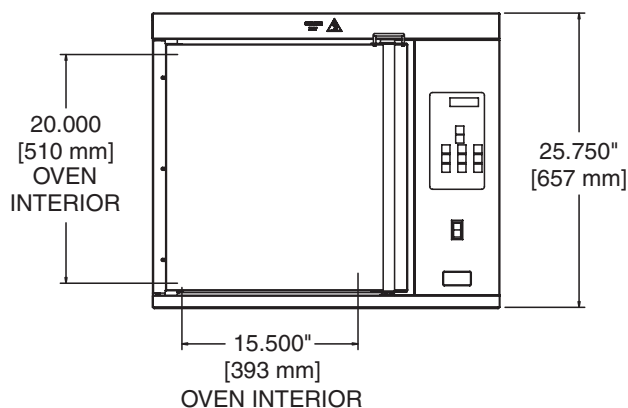
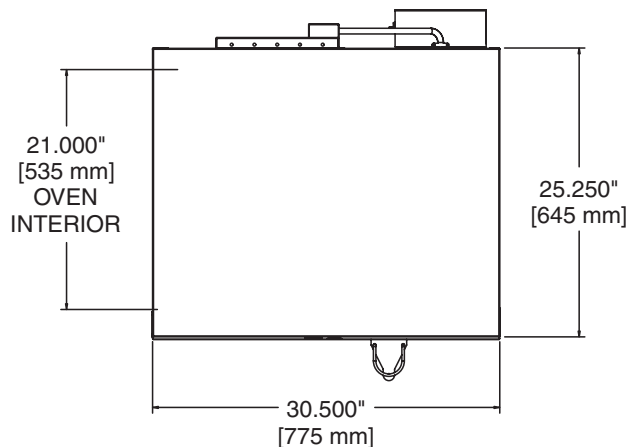
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Master Half-Size
Convection Oven



Element Package	Total kW	Nominal Amperes Per Line											
		208V/1Ph	240V/1Ph	208V/3Ph			240V/3Ph			240V/1Ph	230V /3Ph N 400V		
				X	Y	Z	X	Y	Z		X	Y	Z
Standard	8.0	38.5	33.3	20.8	23.0	23.0	18.0	20.0	20.0	34.8	13.1	10.9	10.9

Electrical specifications include motor requirements. Double-deck models require 2 separate power supplies.

Clearances				Shipping Weight
Combustible Wall		Entry		
Sides	Rear	Crated	Uncrated	
1" (25mm)	1" (25mm)	36" (914mm)	31" (787mm)	350lbs. (159Kg)

Model Number Breakdown
MCOE5LXSMD
"X" REFERS TO THE
FOLLOWING OPTIONS:

X =	
C	208V 8.0kW 1PH
D	208V 8.0kW 3PH
G	240V 8.0kW 1PH
H	240V 8.0kW 3PH
K	230V 8.0kW 1PH
L	230V 8.0kW 3PH

Continuous product improvement is a Garland policy, therefore design and specifications are subject to change without notice.