

## Electric Counter Top

Your Complete Source



## Specification:

All-purpose counter top deck oven with a unique energy delivery system of controlled hot air flow for fast, consistent operation. Offers minimum preheat time, consistent selected temperatures high quality production, and menu versatility. Single units can be stacked up to three high. Available on 208 or 240 volt, Single or 3 Phase (60 Hz only). Please specify.







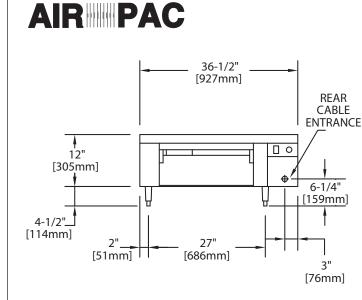
Oven Interior Dimensions*			Exterior Dimensions			Cu Ft	Shipping Weight Lbs./Kg		
Width	Height	Depth	Width	Height	Depth	CUFL	Crated	Uncrated	
19-1/4″	4-3/4″	17-3/4″	36-1/2″	16-1/2″	34-1/4″	21	230/104	140/64	
(489mm)	(121mm)	(451mm)	(927mm)	(419mm)	(870mm)	21			

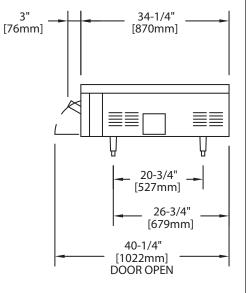
\*With rack or pizza deck in place Two fixed rack positions: 1-1/8" (28mm) and 1-5/8"(41mm)

Clearances							
Combu	ustible Wall C	learance	Entry Clearance				
Left	Right Rea		Crated	Uncrated			
0″ (0mm)	6" (152mm) 6" (152mm		32" (813mm)	13" (330mm)			

Electrical	Nominal Amperes Per Line							
Requirements	Single Phase		208V/3 Phase			240V/3 Phase		
Total kW	208V	240V	Х	Y	Z	Х	Y	Z
5.2	25	21.7	17	10	17	15	9	15

208 VAC = 197 VAC to 219 VAC 240 VAC = 220 VAC to 252 VAC (60 Hz only)





Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Form# AP1 (04/28/08)

