



Moisture + Standard Gas Oven

Item: _____
Quantity: _____
Project: _____
Approval: _____
Date: _____

Moisture + Standard Gas Oven

Models:

☐ MP-GS-10-S

☐ MP-GS-20-S

☐ MP-GD-10-S

☐ MP-GD-20-S

moisture+



Model MP-GS-10-S

Standard Features:

- Solid state control, (temperature range; 150°F/66°C - 500°F/260°C), 1-hour, electro-mechanical timer, and automatic moisture injection
- 80,000 BTU Natural Gas
- Two-speed fan with 3/4 HP motor
- All stainless construction
- Stainless steel oven interior with coved corners
- Shower stall style cavity base with drain
- Single door with "Split" window for easy cleaning
- Quartz illumination
- 24" cooking cavity height
- Six oven racks with 13 position rack guides
- "Pull-Out" control section for easy maintenance & service
- Service accessibility from front (all but water system)
- Double stack model available, suffix -20-S
- Deep-Depth model available, prefix MP-GD
- One year limited parts and labor warranty

Optional Features:

- ☐ Deluxe microprocessor control, (temperature range; 150°F/66°C - 500°F/260°C), with 9 programmable recipe keys, Cook & Hold, 100-hour timer, and programmable moisture injection. Also includes external temperature core probe for roasting applications (available only for Deluxe fetaure control packaged models).
- ☐ Wet-clean, on-board spray hose system
- ☐ Extra oven racks
- ☐ Stainless steel back enclosure
- ☐ Stainless steel open base with rack guides and shelf
- ☐ Deck fasteners
- ☐ Gas flex hose and quick-disconnect with restraining device
- ☐ Swivel casters with front brakes
- ☐ Lo-profile casters with front brakes (double ovens only)

Specifications:

Moisture+ Oven, Standard, is a full-size, multifunction electric oven with a solid state control, (temperature range; 150°F/66°C - 500°F/260°C), 1-hour, electro-mechanical timer, and automatic moisture injection. Oven interior is stainless steel with 6 oven racks and 13-position, removable rack guides. All model interiors measure 29"(736mm)W x 24"(610mm)H, interior depth for Standard-depth, prefix MP-GS, is 24"(610mm) and for Deep-depth, prefix MP-GD, 28" (711mm). Exterior is stainless steel.

Moisture+ features innovative, automatic introduction of moisture into the baking/roasting process, producing higher yields and improved taste, texture, and eye appeal.



Note: Ovens supplied with casters must be installed with an approved restraining device.

Garland Commercial Ranges Ltd
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

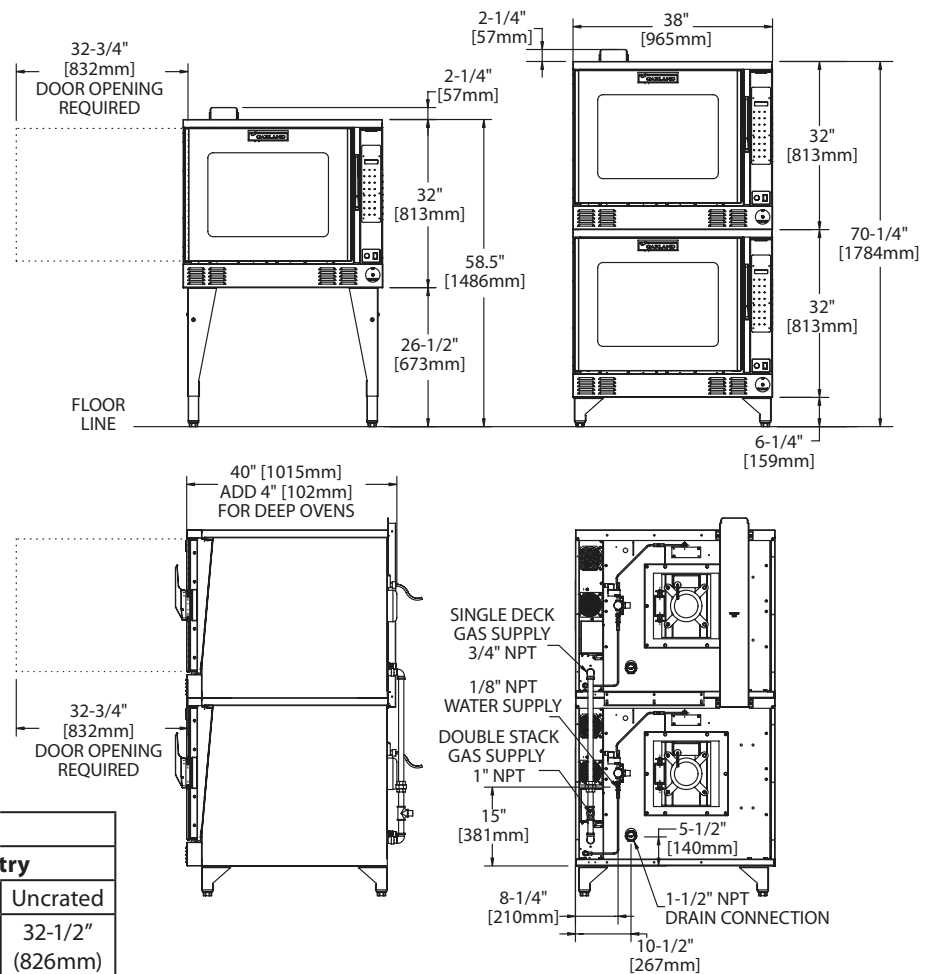
General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668



Installation Notes:

- Motor: 3/4 HP, two speed, 1140/1725 rpm
- Each oven deck requires a separate electrical connection
- Customer must provide a 1/8" NPT water connection capable of 20 PSI*
- Garland recommends the minimum water quality standards, whether treated or pre-treated and based on 10 hours of use per day, and daily cleaning/descaling, to be: total dissolved solids <60 ppm, total alkalinity <20 ppm, silica <13 ppm, chlorine <30 ppm, and a pH factor greater than 7.5*
- Customer must provide a floor drain or similar device*

This oven must be installed to comply with the applicable federal, state, or local plumbing codes.



Clearances

Installation		Entry	
Sides	Rear	Crated	Uncrated
1" (25mm)	3" (76mm)	44-1/2" (1130mm)	32-1/2" (826mm)

Model	Oven Interior: In. (mm)			Exterior : In. (mm)			Ship Wt.	Ship Size
	Width	Height	Depth	Width	Height**	Depth	lbs/kgs	Cu Ft
MP-GS-10-S	29 (736)	24 (610)	24 (610)	38 (965)	60-3/4 (1543)	40 (1016)	510/232	42
MP-GS-20-S			24 (610)		72-1/2 (1842)		1024/464	84
MP-GD-10-S			28 (711)		60-3/4 (1543)	44 (1118)	510/232	42
MP-GD-20-S			28 (711)		72-1/2 (1842)		1024/464	84

** Height with or without standard casters. Height with lo-profile casters (double deck) is 70" (1778mm).

Input Ratings			Manifold Operating Pressure	
Gas Inlet	BTU/HR	kW	Natural Gas	Max Inlet
3/4" N.P.T.	80K NAT	23.5 NAT	4.5" WC (11mbar)	13.8" WC (34mbar) @70°F

Gas input ratings shown are per-oven, for installations up to 2000 ft. [610m] continuous water pressure at a flow of 3 gpm above sea level.

* Consult a local water treatment specialist for an on-site water analysis for recommendations concerning feed water treatment (if required), in order to remove or reduce harmful concentrations of minerals. The use of highly mineralized water will cause more frequent cleaning and reduce operating efficiency. The fact that a water supply is potable is not proof that it will be suitable for moisture mode operation. Component failure/service related to poor water quality will not be covered under warranty.

Form# MPG10S (07/02/13)