

moisture+


Model MP-GS-10-D

Specification:

Moisture+ Oven, Deluxe, is a full-size, multifunction gas oven with a 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. Wet-clean, on-board spray system with 15 ft. hose on self-retracting reel. Oven interior is stainless steel with 6 oven racks and 13-position, removable rack guides. Standard-depth oven interior measures 29"W x 24"H x 24"D, (736mmW x 610mmH x 610mmD). Deep-depth oven interior measures 29"W x 24"H x 28"D, (736mmW x 610mmH x 711mmD). 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.



Restaurant Equipment Worldwide
Toll Free: 877.FOR.OVEN
International: +1 859.885.1988

Standard Features:

- 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.
- Two-speed fan with 3/4 HP motor
- Wet-clean, on-board spray hose system
- All stainless construction
- Stainless steel oven interior with coved corners
- Shower stall style cavity base with drain
- Single door with wide-view window
- Quartz illumination
- Six oven racks with 13 position rack guides
- Service accessibility from front (all but water system)
- Double stack model available
- One year limited parts and labor warranty

Optional Features:

- Externally mounted core probe
 - Extra oven racks
 - Stainless back enclosure
 - Stainless steel open base w/rack guides & shelf
 - Deck fasteners
 - Gas flex hose and quick-disconnect with restraining device
 - Maximum security package:
 - Solid stainless steel door
 - Stainless steel, lockable control panel cover
 - Perforated stainless steel back/motor cover
 - Tamper-proof screws with tool kit #1951220
 Note: Wet-clean, on-board spray system not available with maximum security option
 - Attachment for "roof mounting" of Cleveland Steamcraft Steamer, (part # 1951241)
 - Swivel casters with front brakes
 - Lo-profile casters with front brakes (double ovens only)
- Note: Ovens supplied with casters must be installed with an approved restraining device.

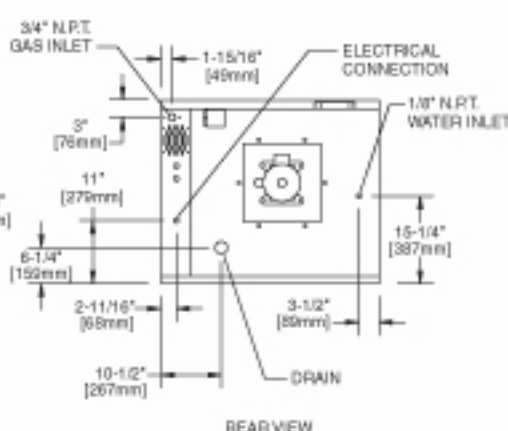
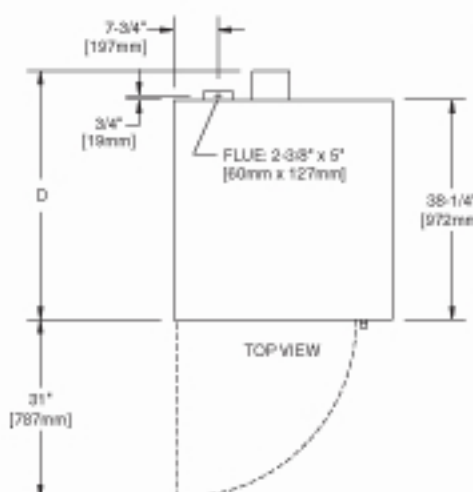
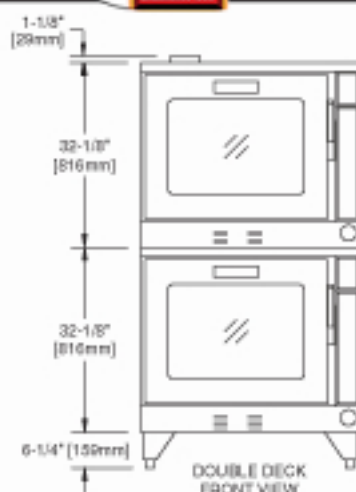
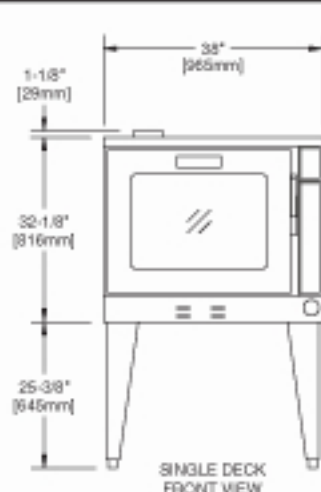
Specify:

- MP-GS-10-D: Standard Depth Gas
- MP-GD-10-D: Deep Depth Gas
 - 80,000 BTU Nat Gas, 120V 1 phase wiring
 - 60,000 BTU LP Gas, 120V 1 phase wiring


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Installation Notes:

- Motor: 3/4 HP, two speed, 1140/1725 rpm
- Each oven deck requires a separate electrical connection
- 120V, 60Hz gas units are provided with a NEMA #5-15P plug
- Garland recommends a separate 15 amp circuit be provided for each
- Customer must provide a 1/8" NPT water connection capable of 20#*
- Garland recommends the following minimum water conditions: 60 ppm coral dissolved solids, 20 ppm alkalinity, 13 ppm silica, 30 ppm chloride, pH factor greater than 7.5*
- Customer must provide a floor drain or similar device*



| Model | Oven Interior: In. (mm) | | | Exterior : In. (mm) | | | Ship Wt. lbs/kgs | Ship Size Cu Ft |
|------------|-------------------------|----------|---------------|---------------------|---------------|---------------|---------------------|--------------------|
| | W | H | D | W | H | D | | |
| MP-GS-10-D | 29 (736) | 24 (610) | 24 (610) | 38 (965) | 58-5/8 (1490) | 39-1/2 (997) | 510/232 | 42 |
| MP-GS-20-D | | | 71-5/8 (1820) | | 1024/464 | | 84 | |
| MP-GD-10-D | | | 28 (711) | | 58-5/8 (1490) | 43-1/4 (1099) | 510/232 | 42 |
| MP-GD-20-D | | | 71-5/8 (1820) | | 1024/464 | | 84 | |

| Input Ratings | | | Manifold Pressure | | | Clearances | | | |
|---------------|---------|----------|-------------------|-------------------|--------------------------|--------------|------|--------|----------|
| Gas Inlet | BTU/HR | kW | NAT | PRO | Max Inlet | Installation | | Entry | |
| 3/4" N.P.T. | 80K NAT | 23.5 NAT | 4.5" WC (11mbar) | 10.0" WC (25mbar) | 13.8" WC (34mbar) @ 70°F | Sides | Rear | Crated | Uncrated |
| | 60K LP | 17.6 LP | | | | 1" | 3" | | |

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.

*It is the responsibility of the purchaser to install and maintain the water supply to the moisture+ oven. Failure to provide satisfactory water quality to operate the oven properly can cause damage to integral components and void your warranty. This oven must be installed to comply with the applicable federal, state, or local plumbing codes.

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