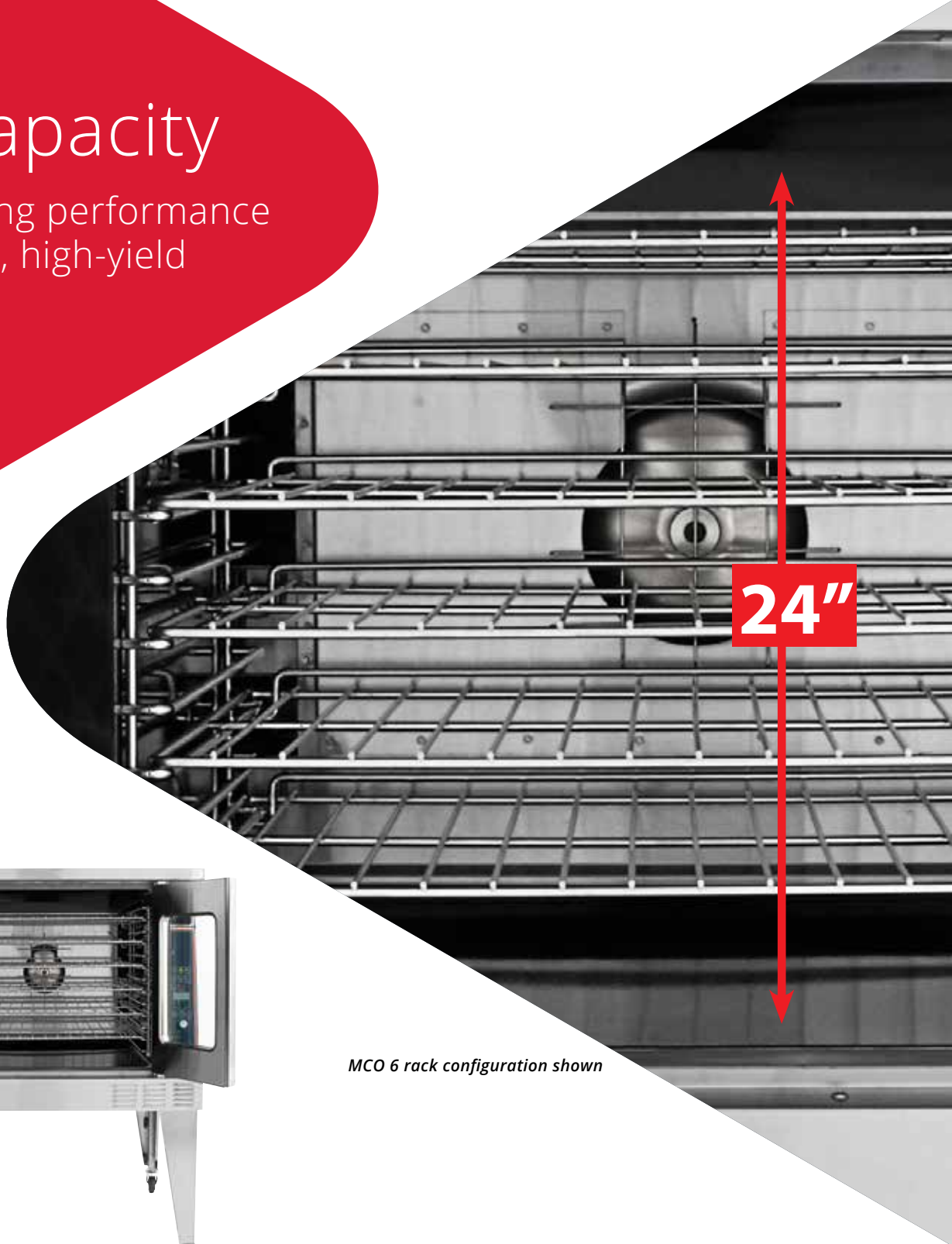


High Capacity

Superior baking performance for consistent, high-yield results.



24"

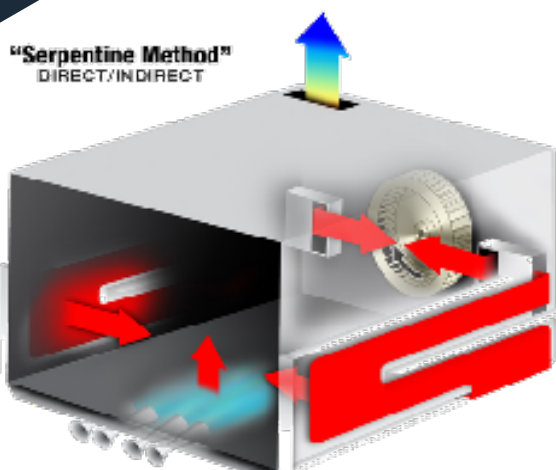


MCO 6 rack configuration shown

Garland's line of High Capacity Convection Ovens

Looking for Great Baking Convection Oven?

Garland's line of High Capacity Convection Ovens feature superior baking performance for consistent, high-yield results. A spacious oven cavity with five or six easy-to-reach racks provides maximum production capacity. Quality stainless steel construction and super-efficient insulation system are designed for a long service life of optimum performance. Compare the Master, Summit and Sunfire Convection Ovens to the competition, and see for yourself why Garland is a recognized leader in high quality, professional cooking equipment.



High Capacity

- Interior cavity height is 4" taller than major competitors.
- Allows for more space between pans, giving a more even air flow.
- Coupled with Garland's coved cavity corners and unique "Serpentine" heating system, you need to look no further.
- Gone are the days of extra deep ovens for baking. Save space and exhaust hood requirements.
- 6 racks / 13 positions give 20% more production.



MASTER OVEN
Premium Quality



SUMMIT OVEN
Top Performance



SUNFIRE OVEN
Outstanding Value