

**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.


**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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**GARLAND®**

Item #: \_\_\_\_\_

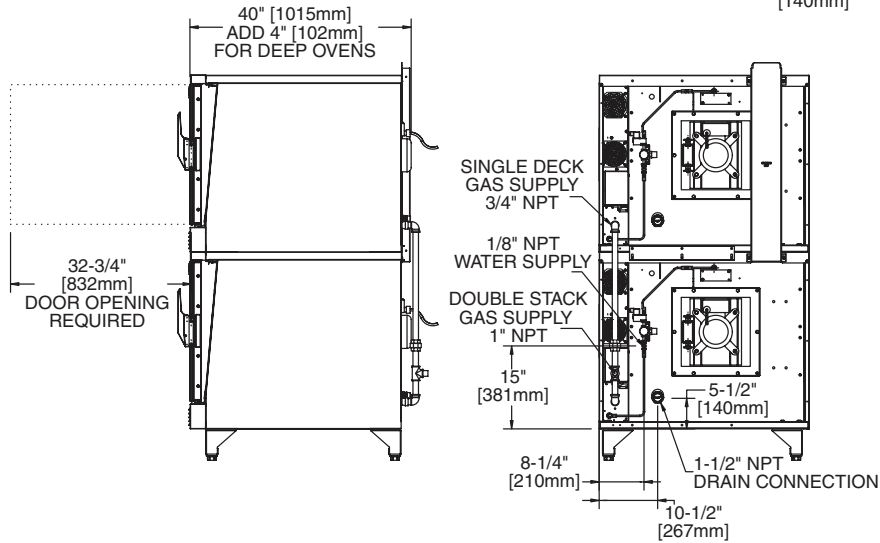
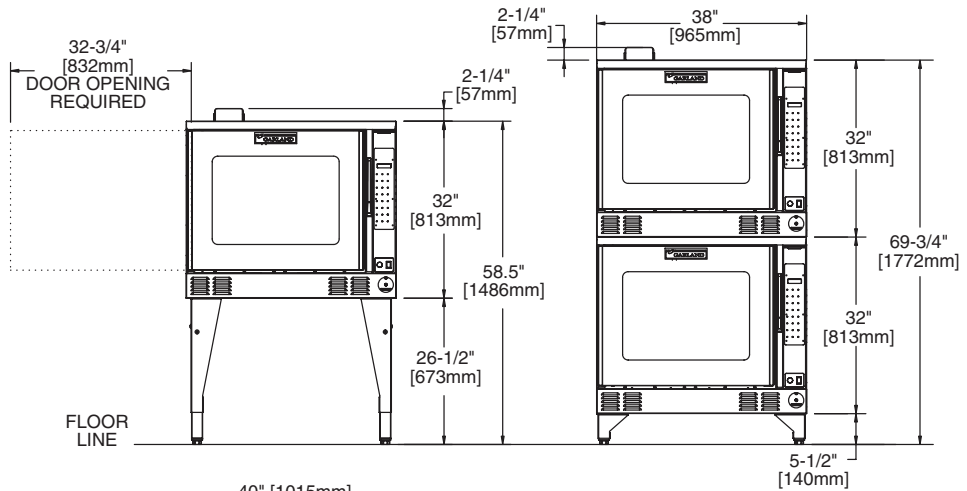
Model: MP-GS/GD-10/20-D

Product Name: Moisture Plus

Deluxe Gas Oven

**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 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\*



Model	Oven Interior: In. (mm)			Exterior : In. (mm)			Ship Wt. lbs/kgs	Ship Size Cu Ft
	Width	Height	Depth	Width	Height **	Depth		
MP-GS-10-D	29 (736)	24 (610)	24 (610)	38 (965)	60-3/4 (1543)	40 (1016)	510/232	42
MP-GS-20-D			72 (1829)		1024/464		84	
MP-GD-10-D			28 (711)		60-3/4 (1543)	44 (1118)	510/232	42
MP-GD-20-D			72 (1829)		1024/464		84	

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

Input Ratings			Operating 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"	44-1/2"	32-1/2"
						(25mm)	(76mm)	(1130mm)	(826mm)

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.

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.