

CLEANING

NOTE: Disconnect line cord from power supply before cleaning or servicing.

Break-In Period

When oven is new, operate it for one hour at 450°F before you begin your normal cooking operation. After cooling, wipe the interior, including the racks, with a clean damp cloth.

Exterior Cleaning

Establish a regular schedule. Any spills should be wiped off immediately.

1. Wipe exposed, cleanable surface when cool with a mild detergent and hot water. Stubborn residue spots may be removed with a light weight non-metallic scouring pad. Dry thoroughly with a clean cloth.
2. Stainless steel should be cleaned using a mild detergent, a soft cloth and hot water. If it is necessary to use a non-metallic scouring pad, always rub in the direction of the grain in the metal to prevent scratching. Use a water based stainless cleaner (Drackett Twinkle), if you want a high shine.
3. The control panel surface is easily cleaned with hot water, soap and a soft cloth. Do not use hard abrasives, solvent type materials or metallic scouring pads since these will scratch or cloud the surface.
4. Never spray the perforated areas or control panel with steam or water as this will allow moisture into the control cavity which could damage electrical components.

Interior Cleaning

Establish a regular cleaning schedule or wipe off on the same day when spill overs occur.

1. Cool down oven and remove oven racks.
2. Lift rack guides on either side of oven off of holders, pull the top away from the cavity wall, when it's cleared the clips push down and remove. Racks and guides may be run through dishwasher while oven cavity is being cleaned.
4. Clean with soap and water using a non-metallic scouring pad, if necessary. If dirt and grease have accumulated, a mild ammonia solution or commercial oven cleaner such as Easy-Off or Dow may be used.
5. To reinstall reverse procedure. Place the bottom of the rack guide against the cavity wall. Keeping the top pulled away from the wall lift up. Push the top of the rack guide against the wall and push down locking it into place.

Note: Exercise caution in cleaning around the wires connection the temperature probe. These must not be pulled out or severed. Do not remove temperature probe cover.

MOTOR CARE

The motor on your GARLAND Convection Oven is maintenance free since it is constructed with self-lubricating sealed ball bearings. It is designed to provide durable service when treated with ordinary care. We have a few suggestions to follow on the care of your motor. When the motor is operating, it cools itself internally by air entering at the rear of the motor case, provided proper clearance has been allowed.

Since the blower wheel is in the oven cavity it is at the same temperature as the oven. If the motor is stopped while the oven is hot, the heat from the blower wheel is conducted down the shaft and into the armature of the motor. This action could shorten the life of the motor.

We recommend, at the end of the bake or roasting period, when the oven will be idle for any period of time or before shutting down completely, that the doors be left open, and by use of the cool-down position of the fan switch, the fan continues to run at least five minutes. The "Fan" should never be turned "Off" when the oven is "Hot".

INSTALLATION/OPERATION MANUAL

Retain For Future Reference.

GARLAND®
A **WELBILT** Company

ELECTRIC CONVECTION OVENS

MODELS:

ECO-E-10-M

ECO-E-10-E

ECO-E-20-M

ECO-E-20-E

ICO-E-10-M

ICO-E-10-E

ICO-E-20-M

ICO-E-20-E



PLEASE READ ALL SECTIONS OF THIS MANUAL.

THIS PRODUCT HAS BEEN LISTED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED.

WE SUGGEST INSTALLATION, MAINTENANCE AND REPAIRS SHOULD BE PERFORMED BY YOUR LOCAL AUTHORIZED SERVICE AGENCY LISTED IN YOUR INFORMATION MAUNAL PAMPHLET.

FACTORY SPECIFIED REPLACEMENT PARTS MUST BE USED TO MAINTAIN LISTING. USE OF "GENERIC" REPLACEMENT PARTS MAY CREATE A HAZARD AND WILL VOID LISTING.

In the event you have any questions concerning the installation, use, care or service of this or any other GARLAND product, write or call our Product Service Department.

NOTE: Unit must be installed with no less that zero (0") inches clearance from Combustible Construction at rear and sides.

INSTALLATION CLEARANCE ON "E" MODELS: Units with suffix ending in "E" must have a four (4) inch clearance on right from heat source, i.e.: broilers, ranges and ovens, etc.

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

GARLAND®

A WELBILT Company

P/N 1382623 R-4 (5-95)

Garland Commercial Industries, Inc.
Freeland, Pennsylvania 18224

Phone (717) 636-1000
FAX: (717) 636-3903

Printed in U.S.A.

ASSEMBLY INSTRUCTIONS FOR DOUBLE DECK CASTERS

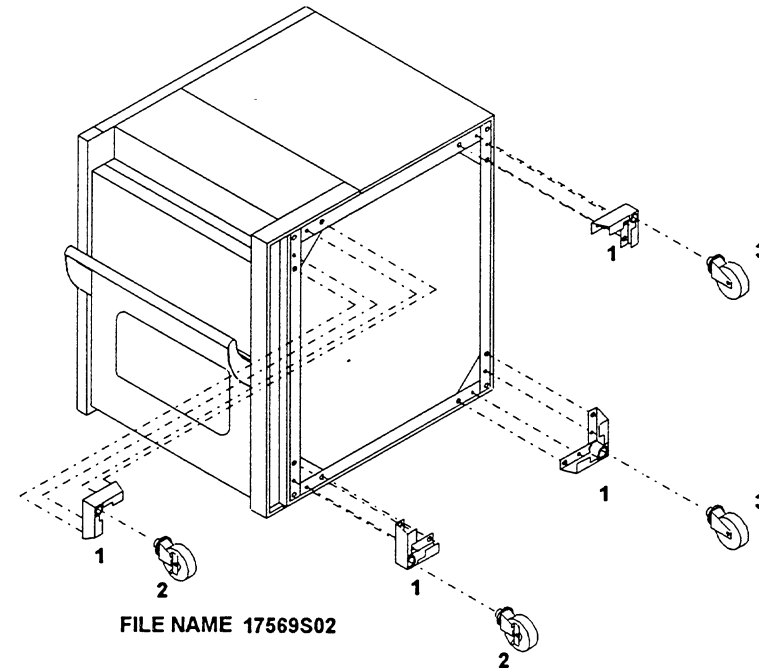
VERIFY ALL PARTS ARE PRESENT BEFORE BEGINNING ASSEMBLY

PARTS LIST

ITEM #	QTY	DESCRIPTION
1.	4	CASTER PADS ASSEMBLY
2.	2	HEAVY DUTY CASTER WITHOUT BRAKE
3.	2	HEAVY DUTY CASTER WITH BRAKE
	1	BAG OF HARDWARE
	8	3/8" - 16 x 3/4" BOLTS
	8	3/8" FLAT WASHER
	8	1/4" HEX TYPE B SHEET METAL SCREWS
	8	SPLIT RING LOCK WASHERS

TOOLS REQUIRED FOR ASSEMBLY

- 9/16" Wrench
- 3/8" Wrench
- 1" Wrench



ASSEMBLY INSTRUCTIONS FOR DOUBLE DECK CASTERS

- Raise unit or lay it on its left side.
- Attach each caster pad (1) with two 3/8" bolts and flat washers and two 1/4" hex type "B" sheet metal screws and lock washers.
- Screw the heavy duty casters with brakes (2) into the front casters pads and the heavy duty casters with out brakes (3) into the rear caster pads.
- Make sure all bolts and screws are tight.
- Stand the unit up.
- Move the unit into its desired location.
- Level the oven using a 1" wrench to adjust the casters.

OPERATING INSTRUCTIONS

EXPLANATION OF MANUAL CONTROLS

Power/Mode Switch: In the Cool Down position, the fan motor will run continuously only with the oven door in the open position. In the Cook position the fan & heat will stop when the doors are opened. In the Off position, all power is off.

Fan Speed Switch: Selects the desired fan speed

Timer: Turn timer clockwise to desired time. It will count down to zero and the buzzer will sound. The buzzer will continue until the dial is turned counterclockwise to the OFF position.

NOTE: Operation is the same for the five hour timer.

Power ON Light: Illuminates when power switch is placed in "ON" position.

Heat ON Light: Illuminates when the thermostat calls for heat in the oven.

Temperature Control: The temperature indications are shown on the dial's surface. Turn the dial to desired temperature.

MANUAL CONTROLS

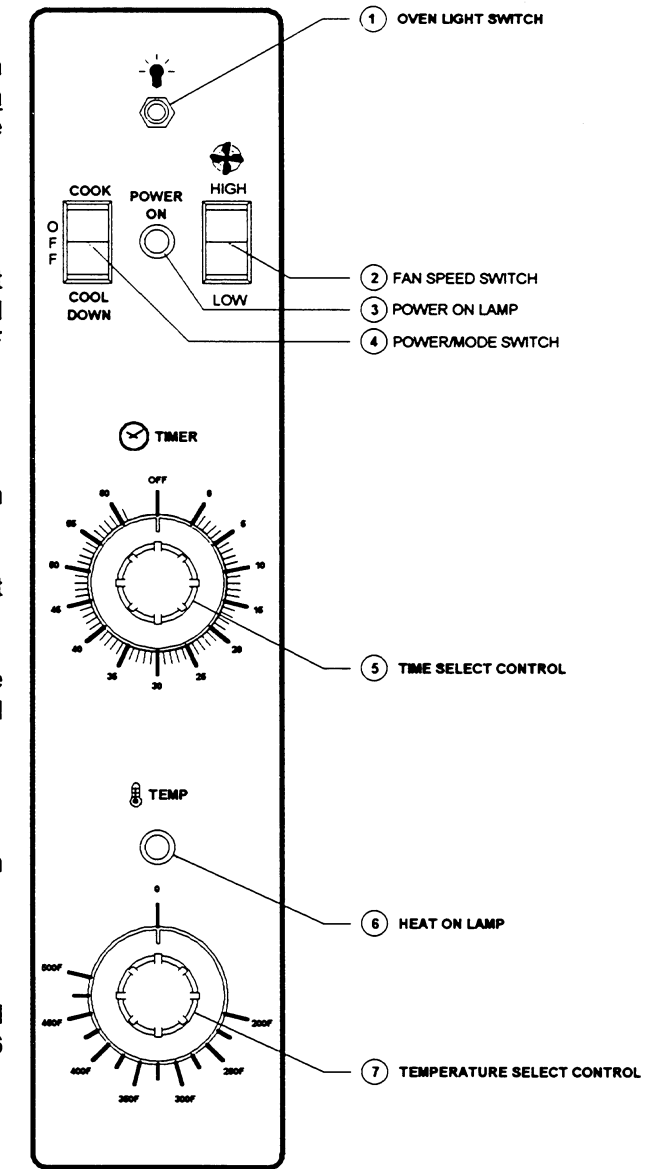
- Set power/mode switch 4 to the COOK position. Set fan speed switch, 2 to the desired fan speed.
- Set temperature dial 7 to desired temperature setting.
- Allow a minimum 20 minute preheat time. When desired temperature is reached, the illuminated (amber) 6 indicating light will go out.
- Load oven, for best results; load bottom to top. Set timer if desired. *See cooking chart for suggested times and temperatures.

AUTOMATIC COOL DOWN FEATURE

- Turn temperature dial 7 to "OFF" position, set power/mode switch 4 to cool down position.
- Open oven doors. Allow a minimum of 30 minutes for the oven temperature to be reached.
- At the end of daily use, we recommend that the doors be left slightly open for complete cooling.

SHUT DOWN INSTRUCTIONS

- Turn thermostat dial 7 to off position. Return power/mode switch 4 to off.
- If the unit is to be shut down for an extended period of time, turn the appliance main circuit breaker to the off position, (located behind the lower front shroud).



ELECTRONIC CONTROLS

1. Set power/mode switch 4 to COOK position. Set fan speed switch 2 to desired fan speed.

NOTE: Digital display 5 & 6 should be illuminated and the oven fan on.

2. Rotate temperature knob 9 to obtain desired cooking temperature. Temperature digits 6 will now flash until internal oven temperature has reached the desired cooking temperature.

Allow the oven a minimum of 20 minutes preheat time.

The cooking temperature may be increased or decreased at any time by rotating the temperature knob 9. The temperature digits 6 will again flash until oven reaches new temperature.

3. To set timer rotate time knob 8 until desired cooking time is indicated on the timer display digits 5 digits will now flash indicating that timer is ready to be started.

To start timer depress timer start switch 10. Timer digits 5 will stop flashing and timer colon 7 will blink indicating the timer is counting down.

When the timer digits 5 reach 00:00 a tone will sound to alert the operator. The tone is continuous and must be canceled by depressing timer cancel switch 10. The timer does not control oven; product must be removed by operator at time - 00:00 or oven switched off manually.

4. To cool down oven cavity, set power/mode switch 4 to cool down position and open doors.

PULSE FAN

The fan in this convection oven may be programmed to cycle off, then back on every 30 seconds during operation.

1. Set the timer to 00:00.
2. Set the temperature to 000°.
3. Press and hold the START and CANCEL keys at the same time.

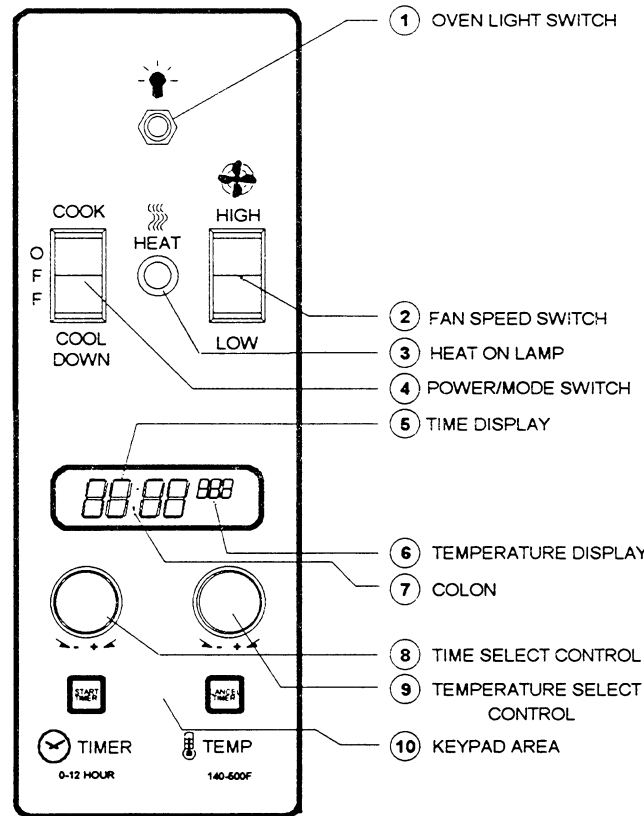
The display will show either:
"CYC" (fan pulses, or "cycles")
OR
"CON" (fan runs continuously)

4. If the fan operation on the display is not the desired one, turn the timer knob one click to change.
5. Press the CANCEL key.
6. Operate as normal. To change the fan back to its original setting, repeat steps 1 thru 5.

ROAST & HOLD

This oven may also be programmed to hold food at a specified temperature automatically after the set time has expired.

1. Set the timer to 00:00.
2. Set the temperature to 150°.
3. Press and hold the START and CANCEL keys at the same time for five seconds.
4. Time display will show HOLD.
5. Use the temperature select control to set the desired hold temperature.
6. Press the CANCEL key.
7. Operate as normal. When set time runs out, an alarm will sound, then stop. The oven temperature will fall to the set hold temperature and stabilize, holding the food at that temperature until the it is removed.
8. To return to "cook only" mode, repeat steps 1 thru 4, set a hold temperature of 000°, and press the CANCEL key.



ASSEMBLY INSTRUCTIONS FOR OPEN BASE

1. Raise unit or lay it on its left side.
2. For foot versions take a hammer and lightly tap a square foot insert (2) into each leg.
3. For caster versions attach a caster pad assembly (5) to the bottom of each leg. Position caster pad (5) and drill four 11/64 diameter holes in leg and fasten caster pad to leg with #10 Phillips head sheet metal screws.
4. For caster versions screw the heavy duty casters with brake (4) into the front legs and the heavy duty casters without brakes (3) into the rear legs.
5. Attack each leg (1) with three 3/8" bolts and flat washers.
6. Mount right and left open stand upper rack support (6) to the front and rear legs using #10 Phillips head sheet metal screws.
7. Mount four rack clips (9) to the upper rack supports (6) with 10-24 bolts, nuts and lock washers. If the holes at the edge of the rack clip (9) are used it will accommodate 18" x 26" pans, if the holes in the center of the rack clip (9) are used it will accommodate oven racks.
8. Mount the open stand lower rack support (8) to the legs using #10 Phillips head sheet metal screws.
9. Place the rack guides (7) on the rack clips (9). Attach the bottom of each rack guide (7) to the lower rack support (8) with two lower rack clips (10) with 10-24 nuts, bolts and lock washers.
10. Make sure all bolts and screws are tight.
11. Stand the unit up.
12. Move the unit into its desired location.
13. Level the oven using a 1" wrench to adjust the feet or the casters.

ASSEMBLY INSTRUCTIONS FOR STAND

1. Raise unit or lay it on its left side.
2. For foot versions take a hammer and lightly tap a square foot insert (2) into each leg.
3. For caster versions attach a caster pad assembly (5) to the bottom of each leg. Position caster pad (5) and drill four 11/64" diameter holes in leg and fasten caster pad to leg with #10 Phillips head sheet metal screws.
4. For caster versions screw the heavy duty casters with brakes (4) into the front legs and the heavy duty casters without brakes (4) into the rear legs, (single deck only).
5. Attach each leg (1) with three 3/8" bolts and flat washers.
6. Make sure all bolts and screws are tight.
7. Stand the unit up.
8. Move the unit to its desired location.
9. Level the oven using a 1" wrench and adjust the feet or the casters.
12. Attach the rack guides to the upper rack supports using the remaining rack guide clips. Attach these clips using #10-24 x 3/4" PHILIPS head machine screws, #10-24 hex nuts.
13. Tighten all screws and nuts.
14. Stand the unit up.
15. Move the unit to its desired location.
16. Level the oven using a 1" wrench to adjust the feet or the casters.

INSTALLATION OF LEGS, STAND

VERIFY ALL PARTS ARE PRESENT BEFORE BEGINNING ASSEMBLY

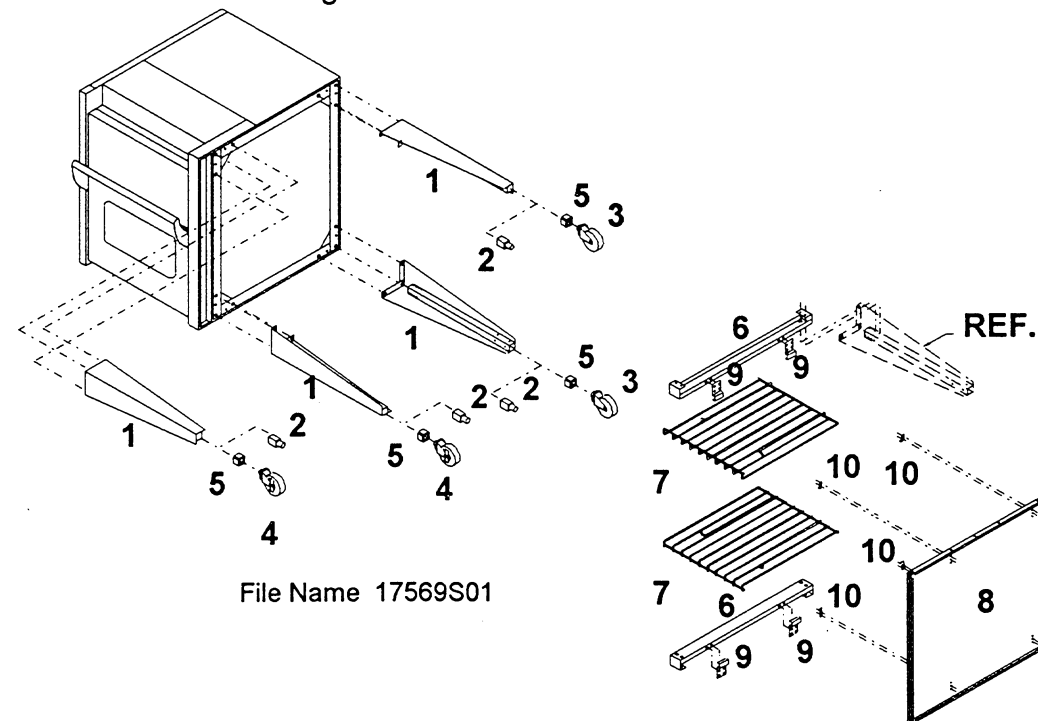
PARTS LIST

ITEM #	QTY	DESCRIPTION
1.	4	LEGS
2.	4	SQUARE FOOT INSERTS (FOOT VERSION ONLY)
3.	2	HEAVY DUTY CASTERS WITHOUT BRAKES (CASTER VERSION ONLY)
4.	2	HEAVY DUTY CASTERS WITH BRAKES (CASTER VERSION ONLY)
5.	4	CASTER PAD ASSEMBLIES (CASTER VERSION ONLY)
6.	2	OPEN STAND UPPER RACK SUPPORT (OPEN BASE VERSIONS ONLY)
7.	2	RACK GUIDES (OPEN BASE VERSIONS ONLY)
8.	1	OPEN STAND LOWER RACK SUPPORT
9.	4	RACK GUIDE CLIPS (TOP)
10.	4	RACK GUIDE CLIPS (BOTTOM)
	1	BAG OF HARDWARE
	12	3/8" - 16 x 3/4" BOLTS
	12	3/8" FLAT WASHERS
	16	10-24 x 3/4" HEX HEAD MACHINE SCREWS
	16	#10 SPLIT RING LOCK WASHERS
	16	#10 - 24 HEX NUTS
	28	#10 x 3/4" TRUSS HEAD SHEET METAL SCREWS

TOOLS REQUIRED FOR ASSEMBLY

- | | |
|-----------------|-------------------------------|
| 1. 9/16" Wrench | 3. 1" Wrench |
| 2. 3/8" Wrench | 4. Phillips Head Screw Driver |
| | 5. Hammer (Foot Version Only) |

Diagram of unit shown on left side.



COOK OR ROAST & HOLD CONTROL

MANUAL OPERATION

- Set power switch 4 to "ON" position. Set mode switch 2 to "COOK". Digital displays 5 & 6 should be lit.

NOTE: Key switch 11 must be in "RUN" position.

- Depress key pad 10 labeled "Roast" for low fan speed or "COOK" for high fan speed.
- Rotate time select control 8 until desired time is displayed. Cook or roast time is indicated by the time digits (up to 24 hours).
- Rotate temperature select control 9 until desired cook or roast temperature is indicated by temperature display digits (from 140° to 500°F).
- To set "HOLD" temperature (**NOTE:** Hold is not required unless desired as part of a cook or roast process): Depress key pad 10 labeled "HOLD".
- Rotate temperature select control 9 until desired holding temperature is indicated by temperature display digits (from 140°F to 250°F).
- At this point, temperature display digits 6 will flash until oven reached temperature.

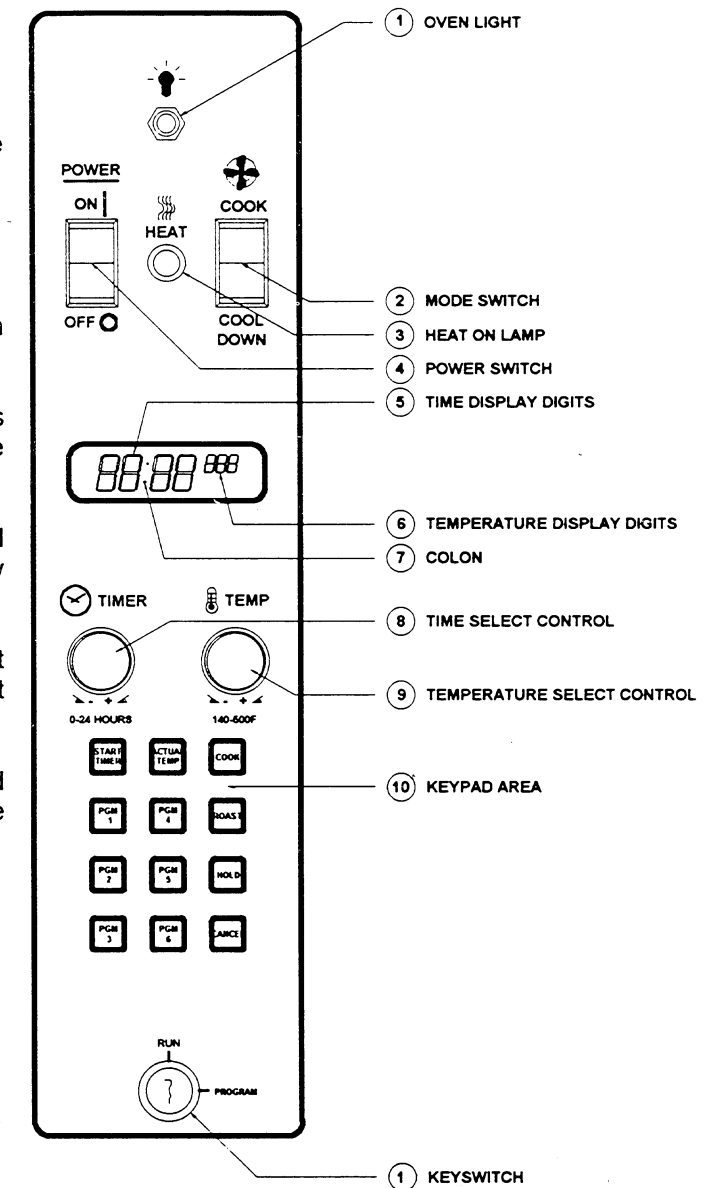
When temperature digits lock in steady; load product and depress "Start Timer" keypad 10. Colon 7 will now blink indicating timer is counting down.

When the cook or roast time has been elapsed and a hold temperature has been selected, 3 beeps will sound indicating the end of the specified cook or roast time.

The temperature display digits 5 will flash indicating the oven is ramping down to the selected hold temperature. Also at this time, if the Heat On Lamp is off, the motor will turn off. In the hold mode the motor will operate only when the heat is on. Once on the "Hold" mode the timer will begin counting up to let you know how long the oven has been in "Hold."

NOTE: In the manual mode of operation, time and/or temperature may be increased or decreased by rotating time or temperature select knobs as desired.

- To cool oven cavity down, set mode switch 2 to "COOL" position and open oven door.



PRESETTING COOK or ROAST/HOLD PROGRAMS

NOTE: It is easier to program keys 11 with the door open and Mode Switch in the cook position. In this set-up, neither the fan nor the burners will operate.

- Rotate key switch 11 to "Program" position.
- Depress keypad 11 labeled "Roast" (for low fan speed) or "Cook" (for high fan speed) and Release.
- Depress and Hold keypad 11 labeled "Pgm 1".
- Rotate time select control 8 until desired cook or roast time is indicated by the time display digits 5 (up to 24 hours).

5. Rotate temperature select control 9 until desired cook or roast temperature is indicated by temperature display digits 6 (from 140° to 500°F.).
6. Release keypad 11 "Pgm 1."
7. To Set Hold Temperature (Note: Hold is not required unless desired as part of a cook or roast process): Depress keypad labeled 11 "HOLD" and release.
8. Depress and Hold keypad 11 label "Pgm. 1".
9. Rotate Temperature Select Control 9 until desired holding temperature is indicated by temperature display digits (from 140°F to 250°F.).
10. Release keypad 11 "Pgm. 1".
11. Program remaining locations Pgm. 2 through 6 in the same manner as steps "2" through "10" above.

2. Load product and depress keypad labeled 11 "Start Timer". Time digits will stop flashing and colon 7 will blink indicating that the timer is counting down. When the cook or roast time has been elapsed and a hold temperature has been selected, 3 beeps will sound indicating the end of the specified cook or roast time.

The temperature display digits 5 will flash indicating the oven is ramping down to the selected hold temperature. Also at this time, if the Heat On Lamp is off, the motor will turn off. In the hold mode the motor is on only when the heat is on.

If no hold temperature was selected, a tone will sound at the end of the cook or roast cycle to alert the operator. This tone is continuous and may be canceled only by depressing the keypad 11 labeled "Cancel".

OPERATION OF PROGRAM MODE

NOTE: Key switch 11 must be in "RUN" position.

1. Depress desired program 10 (keypad "Pgm. 1" through "Pgm. 6"). Note: Time 5, Temperature 6 and Mode Display will now indicate pre-set values as programmed in step 2. Oven will preheat to indicated temperature and temperature display digits will stop flashing. At this point, oven is ready.

PERFORMANCE RECOMMENDATIONS

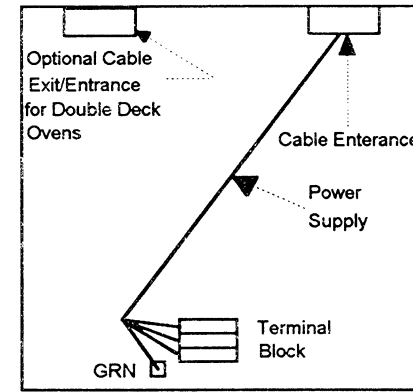
Your GARLAND Convection Oven will give you the best quality product and service if you familiarize yourself with the following operation suggestions and information.

1. Preheat oven thoroughly (appx. 20 minutes) before use.
2. As a general rule, temperature should be reduced 25° to 50° from that used in a standard/conventional oven. Cooking time may also be shorter, so we suggest closely checking the first batch of each product prepared. Use the cooking chart as a guide.
3. Use the chart of suggested times and temperatures as a guide. These will vary depending upon such factors as size of load, temperature and mixture of product (particularly moisture) and density of product.
4. Keep a record of the times, temperature and load sizes you establish for various products. Once you have determined these, they will be similar for succeeding loads.
5. When practical, start cooking the lowest temperature product first and gradually work up to higher temperatures.
6. If you find that your previous temperature setting is more than 10° higher than needed for succeeding loads, use the cool down mode on the fan to reach the desired temperature before resetting thermostat.
7. When loading oven, work as quickly as possible to prevent loss of heat.
8. Oven will continue to heat even though the timer goes off. Product should be removed from the oven as soon as possible to avoid over cooking.
9. Center pans on racks and load each shelf evenly to allow for proper air circulation within the cavity.

TO CONSERVE ENERGY

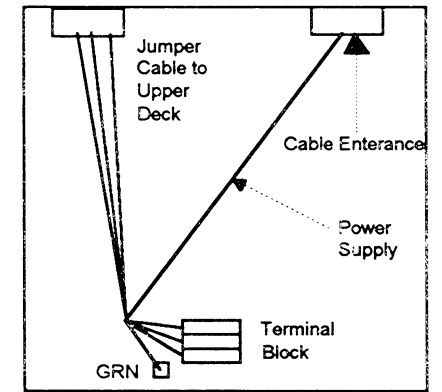
Do not waste energy by leaving controls at high temperature settings during idle periods. Lower settings will keep oven warm and ready for next use period. Reset controls as required for heavy load period.

Cable Entrance and Connection Point



<Top view of Main Top Deck of Double Deck Ovens or One Single Deck Oven.

Top view of Main Bottom Deck of the Double Deck Ovens Showing the power supply and the jumper cable entrance.>



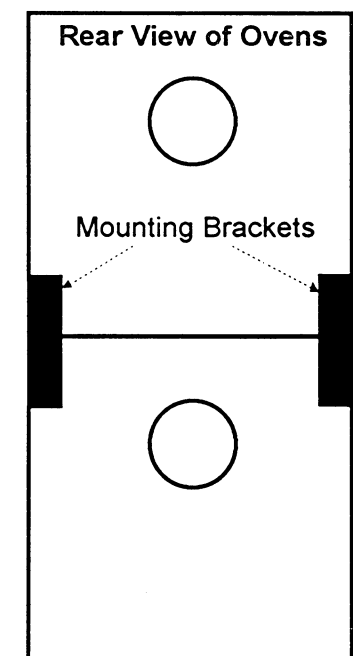
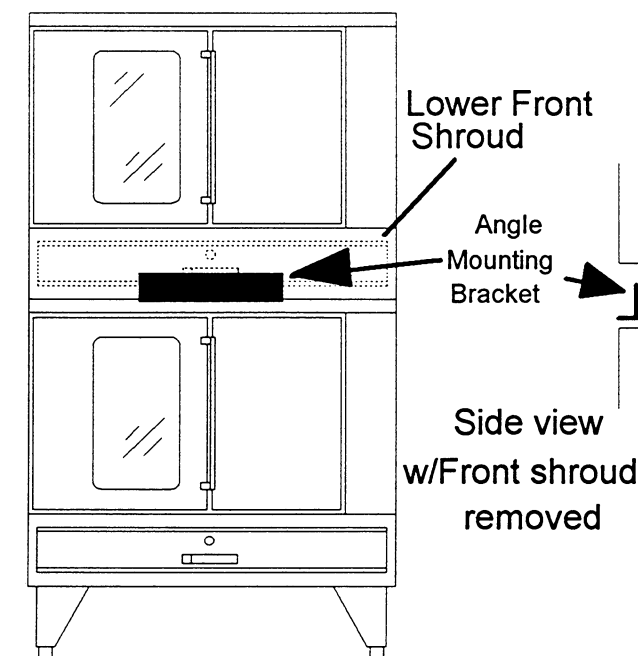
Stacking Procedure

Remove lower front shroud from the unit that is to be the top deck. To remove - open oven doors and remove the four (4) #10 Sheet metal screws located in front the lower door seal. Open the flip-down door on the lower front shroud and remove one Phillips screw from each inner side (left & right). Pull the lower front shroud forward and remove.

Install the double deck legs or casters on the oven that is to be the lower deck. See leg/caster installation instructions on page 8.

Raise the oven that is to be the top deck and place it on top the lower deck. Match and align body sides and rear of units Using one mounting bracket, match and attach to two holes in the bottom deck main top and two holes in the top deck frame, (exposed by removal of lower front shroud).

Fasten the rear of the two ovens together by removing bottom sheet metal screw from the left and right body sides of the top deck. Remove top sheet metal screw from the left and right body sides of the bottom deck. Secure mounting plate to each side. SEE ILLUSTRATION.



INSTALLATION INSTRUCTIONS

Installation Notes:

Combustible Wall Clearance	Entry Clearance
Side: 0.0"	Crated: 44.5" (1067 mm)
Rear: 0.0"	Uncrated: 32.5" (991 mm)

Proper placement of the range will ensure operator convenience and satisfactory performance. Adequate clearance must be provided for servicing, ventilation and proper operation. The oven must be kept free and clear of combustible material.

ELECTRICAL CONNECTIONS

Before attempting the electrical connection, the rating plate should be checked to ensure that the unit's electrical characteristics and the supply electrical characteristics agree.

Installation of the wiring must be made in accordance with U.L. 197 Commercial Electric Cooking Appliance Standards, Local and/or National Electrical Code, ANSI/NFPA 70-1990.

- | | |
|------------------------|--|
| 1. Switch panel size | 4. Wire size |
| 2. Overload protection | 5. Temperature limitations of the wires |
| 3. Wire type | 6. Method of connection (Cable, Conduit, ect.) |

The service line will enter through the rear of the unit and is to be connected to the terminal block (located behind the "flip down" access door) as indicated in the diagram on the next page. When stacking ovens (see diagram on next page), use the jumper wires provided and cover with wireway panel provided.

Input voltage and phasing must match the units voltage and phasing. Wiring diagram is attached to the main back of each oven. Visually check all electrical connections. Energize electric service to units. The range is wired standard for three phase connections. If it is necessary to change to single phase, please refer to wiring diagram attached to the rear of the oven. Service and unit voltage must agree. Unit rating plate is located behind the lower front panel.

WARNING:
Inadequate ventilation may result in the high ambient temperature at the rear of the oven. Excessive ambient temperature can cause tripping of the blower motor thermal overload protection device. This condition must be corrected immediately to avoid damage to the blower motor.

10. When baking, weigh or measure the product in each pan to assure even cooking.
11. When cooking five pans, use rack positions 2,4,6,8, and 10, starting from the top.
12. Do not overload the oven. Five pans are suggested for most items, i.e., cakes, cookies, rolls, etc.: however, the maximum (10 pans) may be used for fish sticks, chicken nuggets and hamburgers. Cooking times will have to be adjusted.
13. Muffin pans should be placed in the oven back to front or with the short side of the pans facing the front. This results in the most evenly baked product.
14. When rethermalizing frozen casseroles, preheat the oven 100° over the suggested temperature: return to cooking temperature when the oven is loaded. This will help compensate for the introduction of a large frozen mass into the cavity.
15. Use pan extenders or two inch deep 18"x26" pans for batter type products which weigh more than eight pounds, i.e., Pineapple Upside Down Cake.
16. Never place anything directly on the bottom of the oven cavity. This obstructs the air flow and will cause uneven results.

NOTE: Moisture will escape around the doors when baking products with heavy moisture content, such as: chicken, potatoes, and etc.

All units have a controllable vent. The vent control is located at the inner front top of the oven cavity. Movement to the left will close the vent and movement to the right will open the vent. Keep vent closed during preheat.

The desired dryness or moisture of the finished product will dictate the setting of the vent.

PROBLEMS/SOLUTIONS

<u>Problems</u>	<u>Solutions</u>
If cakes are dark on the sides and not done in the center.....	Lower oven temperature.
If cakes edges are too brown.....	Reduce number of pans or lower oven temperature.
If cakes have light outer color.....	Raise temperature.
If cake settles slightly in the center.....	Bake longer or raise oven temperature slightly. Do not open doors too often for long periods.
If cake ripples.....	Over loading pans or batter is too thin.
If cakes are too coarse.....	Lower oven temperature.
if pies have uneven color.....	Reduce number of pies per rack or eliminate use of bake pans.
If cupcakes crack on top.....	Lower oven temperature.
If meats are browned and not done in center	Lower temperature and roast longer.
If meats are well done and browned.....	Reduce time. Limit amount of moisture.
If meats develop hard crust.....	Reduce temperature or place pan of water in oven.
If rolls have uneven color.....	Reduce number or size of pans.

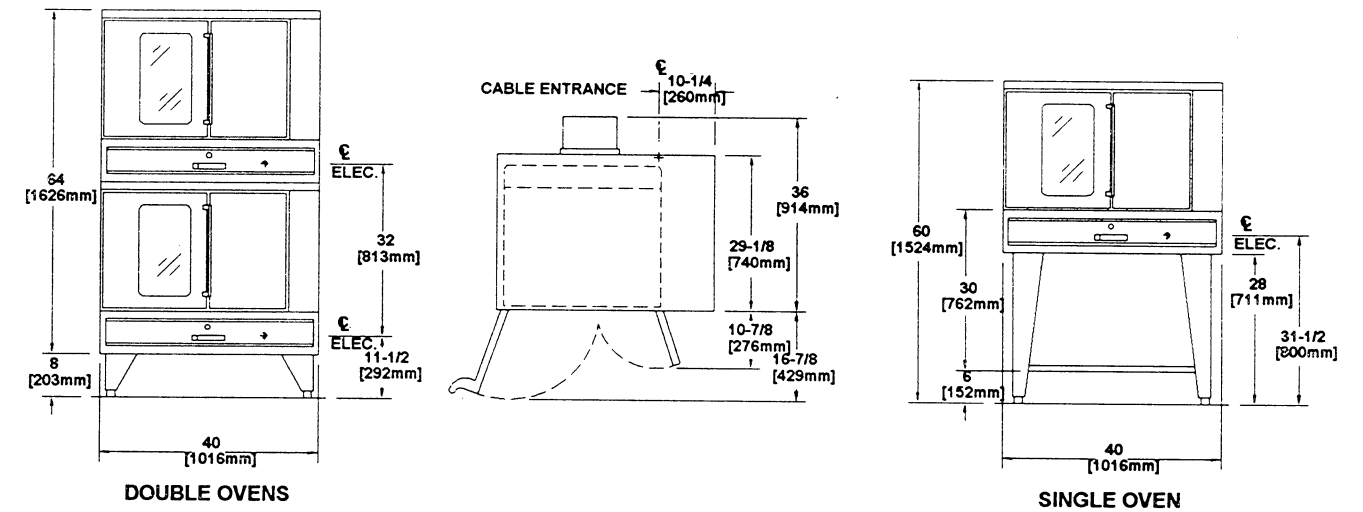
USE GUIDE

PRODUCT	TEMPERATURE	TIME
Sheet Cakes (5 lb. ea.)	325°F (164°C)	18 min.
Soda Biscuits	400°F (207°C)	6 min.
Yeast Rolls	325°F (164°C)	20 min.
Corn Bread	350°F (197°C)	20 min.
Gingerbread	300°F (151°C)	18 min.
Chocolate Cake	325°F (164°C)	20 min.
Chocolate Chip Cookies	375°F (193°C)	8 min.
Sugar Cookies	325°F (164°C)	12 min.
Yellow Cake	325°F (164°C)	15 min.
Angel Food Cake	275°F (137°C)	25 min.
Brownies	350°F (197°C)	15 min.
Apple Turnovers	350°F (197°C)	25 min.
Cream Puffs	300°F (151°C)	30 min.
Apple Pie (fresh)	375°F (193°C)	30 min.
Pumpkin Pie	275°F (137°C)	35 min.
Berry Pie (frozen)	350°F (197°C)	35 min.
Fruit Pie (frozen)	350°F (197°C)	45 min.
Pizza (individual frozen)	450°F (235°C)	5 min.
Macaroni and Cheese	350°F (197°C)	30 min.
Cheese Sandwiches (toasted)	400°F (207°C)	7 min.
Hamburger Patties	400°F (207°C)	8 min.
Baked Potatoes (120 count)	400°F (207°C)	55 min.
Fish Sticks	350°F (197°C)	16 min.
Stuffed Peppers	350°F (197°C)	15 min.
Chicken Parts	350°F (197°C)	35-40 min.
Meatloaf	325°F (164°C)	40 min.
Rolled Beef (20 lb. ea.)	300°F (151°C)	4 hr.
Prime Rib	275°F (137°C)	6 hr.
Stuffed Pork Chops	375°F (193°C)	25 min.
Lamb Chops (loin)	375°F (193°C)	12 min.
Veal Roast (boned)	300°F (151°C)	3 hr.

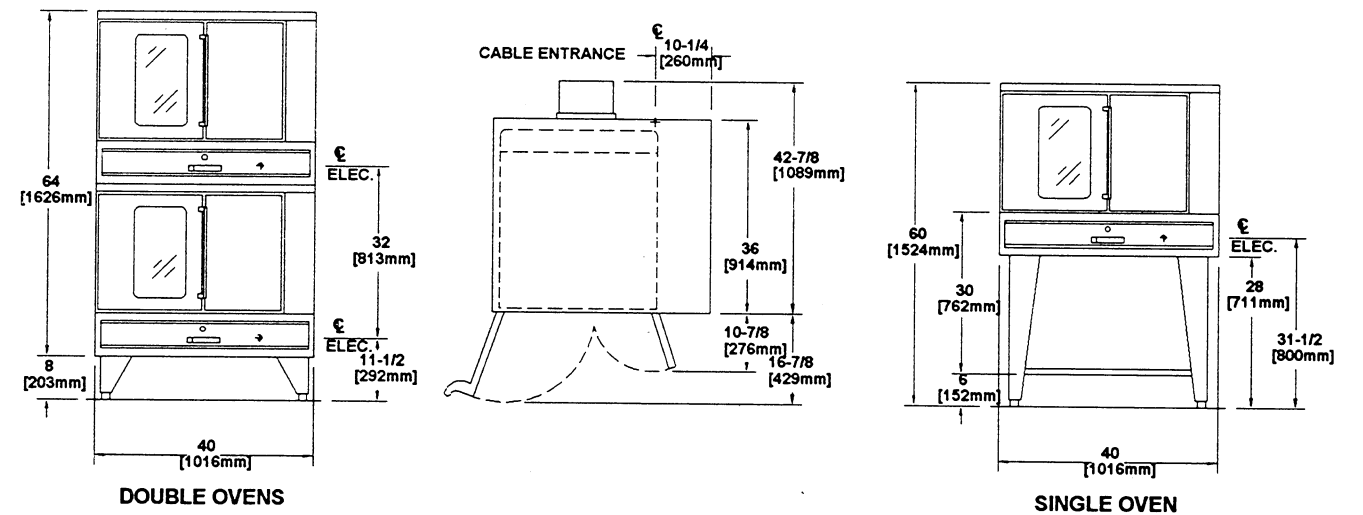
NOTE: THE SUGGESTED TIMES AND TEMPERATURES MAY VARY CONSIDERABLY FROM THOSE SHOWN ABOVE. THEY ARE AFFECTED BY WEIGHT OF LOAD, TEMPERATURE OF THE PRODUCT, RECIPE AND TYPE OF PAN.

DIMENSIONS AND SPECIFICATIONS

ECO-E Specifications ↓



ICO-E Specifications ↓



Voltage Specifications

Model No.	Total KW Loading	NOMINAL AMPERES PER LINE							
		208V/1PH		240V/1PH		208V/3PH		240V/3PH	
		X	Y	Z	X	Y	Z	X	Y
ECO-E-10	11.0 KW	53	46	32	32	28	28	28	24
ECO-E-20	22.0 KW	106	92	60	65	60	52	56	52
ICO-E-10	11.0 KW	53	46	32	32	28	28	28	24
ICO-E-20	22.0 KW	106	92	60	65	60	52	56	52

Shipping Weight: ECO-E-10 675#/604KG ECO-E-20 1350#/608KG ICO-E-10 700#/315KG ICO-E-20 1400#/630KG

CONGRATULATIONS!

YOU HAVE JUST PURCHASED THE FINEST COMMERCIAL COOKING EQUIPMENT AVAILABLE ANYWHERE. LIKE ANY FINE, PRECISION BUILT PIECE OF EQUIPMENT, IT SHOULD BE GIVEN REGULAR CARE AND MAINTENANCE. PERIODICAL INSPECTIONS BY YOUR DEALER OR A QUALIFIED SERVICE AGENT ARE RECOMMENDED. WHEN CORRESPONDING WITH THE FACTORY OR YOUR LOCAL AUTHORIZED SERVICE AGENCY REGARDING SERVICE OR PARTS, BE SURE TO REFER TO THE PARTICULAR UNIT BY THE CORRECT MODEL NUMBER (INCLUDING PREFIX AND SUFFIX LETTERS AND NUMBERS) AND THE SERIAL OR CODE NUMBER. THE RATING PLATE AFFIXED TO THE UNIT CONTAINS THIS INFORMATION.

WE SUGGEST INSTALLATION, MAINTENANCE AND REPAIRS SHOULD BE PERFORMED BY YOUR LOCAL AUTHORIZED SERVICE AGENCY LISTED IN YOUR INFORMATION MANUAL PAMPHLET, OR YOU MAY CALL THE **GARLAND®** FACTORY AT 1-800-424-2411.

THE MODELS DENOTED WITH "M" ARE EQUIPPED WITH **MANUAL** CONTROLS, AND THOSE DENOTED WITH "E" ARE EQUIPPED WITH **ELECTRONIC** CONTROLS.

****REGULAR MAINTENANCE ENSURES PEAK PERFORMANCE.****

TABLE OF CONTENTS

DIMENSIONS & SPECIFICATIONS.....	3
INSTALLATION INSTRUCTIONS.....	4
ELECTRICAL CONNECTIONS.....	4
INSTALLATION OF LEG, STANDS & CABINET BASES.....	6
OPERATION INSTRUCTIONS.....	9
PERFORMANCE RECOMMENDATIONS.....	12
PROBLEMS/SOLUTIONS.....	13
USE GUIDE.....	15
CLEANING.....	16

CUSTOMER NOTICE

OPTIONAL EXTENDED WARRANTY

GARLAND®, with a tradition of superior equipment quality and performance, offers you, our valued customer, an **additional one year limited warranty** beyond our standard one year coverage.

This additional coverage for parts and labor may be purchased on a new equipment order or up to 60 days after the equipment purchase. Please contact your Equipment Dealer or Maintenance & Repair Center (list enclosed) to take advantage of this exceptional offer.

Thank you for using **GARLAND®** products. It is our pleasure to serve you.

WARNING:
This product contains chemicals known to the State of California to cause cancer. *Installation and servicing of this product could expose you to airborne particles of glasswool/ceramic fibers. Inhalation of airborne particles of glasswool/ceramic fibers is known to the State of California to cause cancer.

USE GUIDE

USE GUIDE - CONVECTION OVEN WITH COOK'N HOLD FEATURES						
SET TIME (THE TIMER SETTING) FOR ROLLED BEEF ROAST (REFRIGERATED - <u>NOT FROZEN</u>)						
ROAST WT. LB.	HOURS					
DONENESS	RARE	MED	RARE	MED	RARE	MED
OVEN→ TEMP→	200°F (98°C)	200°F (98°C)	250°F (122°C)	250°F (122°C)	300°F (150°C)	300°F (150°C)
8	2.50	3.50	1.50	2.00	1.25	1.50
9	2.75	3.75	1.75	2.25	1.25	1.75
10	3.00	4.25	2.00	2.50	1.50	1.75
11	3.25	4.50	2.00	2.75	1.50	1.75
12	3.50	5.00	2.25	3.00	1.50	2.00
13	3.75	5.00	2.50	3.25	1.50	2.25
14	4.00	5.75	2.50	3.50	1.75	2.50
15	4.25	6.00	2.75	3.50	2.00	2.50
16	4.50	6.25	2.75	3.75	2.00	2.75
17	4.75	6.50	3.00	4.00	2.25	2.75
18	4.75	6.75	3.25	4.25	2.25	3.00
19	5.00	7.25	3.25	4.25	2.25	3.00
20	5.25	7.50	3.50	4.50	2.50	3.25
21	5.50	7.75	3.50	4.75	2.75	3.50
22	5.75	7.75	3.50	4.75	2.75	3.50
23	6.00	8.25	3.75	5.00	2.75	3.75
24	6.00	8.75	3.75	5.00	2.75	3.75
25	6.25	9.00	4.25	5.50	3.00	4.00
26	6.50	9.25	4.25	5.50	3.25	4.25
27	6.75	9.50	4.25	5.75	3.25	4.25
28	7.00	9.75	4.50	6.00	3.25	4.25
29	7.25	10.00	4.75	6.25	3.50	4.50
30	7.25	10.25	4.75	6.25	3.50	4.50

ALLOW TO THE ABOVE SET TIMES: (FLYWHEEL CYCLE)

NOTE: THE SUGGESTED TIMES AND TEMPERATURES MAY VARY CONSIDERABLY FROM THOSE SHOWN ABOVE. THEY ARE AFFECTED BY WEIGHT OF LOAD, TEMPERATURE OF THE PRODUCT, RECIPE AND TYPE OF PAN.