

01/19/99 18:05 FAX 2122190256

SWANKE HAYDEN CONNELL

001/005

Fax Message**To:** Distribution
(See below)**From:** Juan M. Mejia**Fax:** (see below)**Job:** 5576A**Date:** January 19, 1999 **Pages:** 5**Message:****Please distribute this document to the following people:****OEM**Jerome Hauer /John Hughes
(212) 442 - 8885**DCAS**Glenn Pymonto
(212) 669 - 3640*Richard,
He keep making
this type of
decisions***Re: Mayor's Office of Emergency Management
7 World Trade Center - 23rd Floor
Warming food equipment for pantry**

As per the following criteria received from Mr. John Hughes of OEM and Mr. Glenn Pymonto of DCAS; OEM would receive food from the Corrections department in some format not specified, (in trays, containers or plates) and will be warmed up in the pantry to serve 100 to 150 persons.

Existing refrigerator would remain as per Mr. Pymonto and a larger microwave oven will be provided.

The attached catalog cuts represent (2) possible ways of warming food in the pantry. 1) A convection oven will warm food very fast and will also allow some cooking if desired, its limitations are that it can only accommodate up to (5) trays maximum with a min. turn around time. If food is delivered in containers it can be warmed all at one time and served in plates to all 150 persons at one time. 2) A Cooking and Holding Ovens is more efficient in that it can hold up to (8) trays per unit for warming; and up to (88) plates and if food is delivered in plates. If delivered in containers the containers can be warmed and food can be served in plates for all 150 persons at one time if desired.

The kitchen consultant from whom we obtain these catalog cuts recommends the use of the Cooking and Holding Ovens because of its capacity, distribution of heat, maintenance and mobility of cabinet if desired.

Please review and let us know which of the above is acceptable, and also if all of the statements are correct as noted. If you have any questions, or need any further clarification, please call me as soon as possible.

Thank You,

Juan M. Mejia
(212) 219 - 6750

\\NEWYORK04\PROJECTS\5576A\OEMDocs\Fax\pantry eq 1-19-99.doc

Swanke Hayden Connell Ltd./Swanke Hayden Connell & Partners LLP
295 Lafayette Street, New York, New York 10012
212 226 9696, Fax 212 219 0059

01/19/99 18:05 FAX 2122190256
JAN-19-1999 15:35

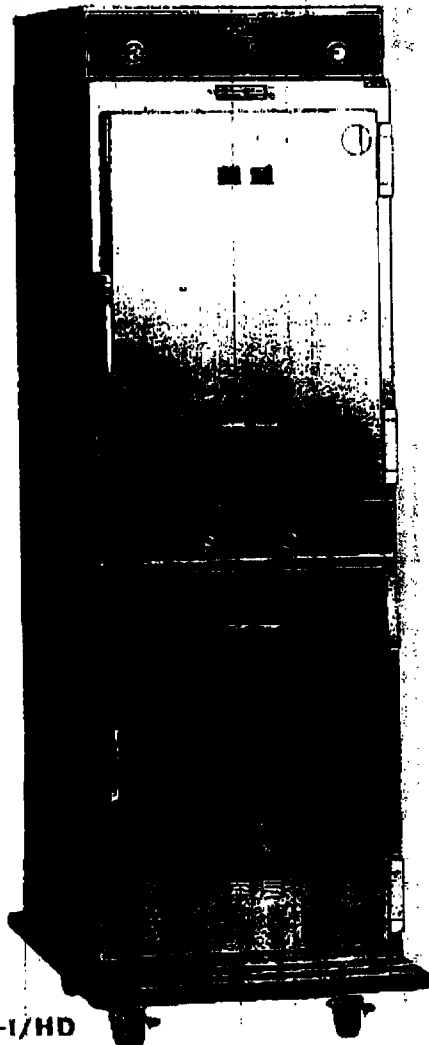
SWANKE HAYDEN CONNELL
RAYMOND/RAYMOND ASSOC.

002/005
9144694778 P.02

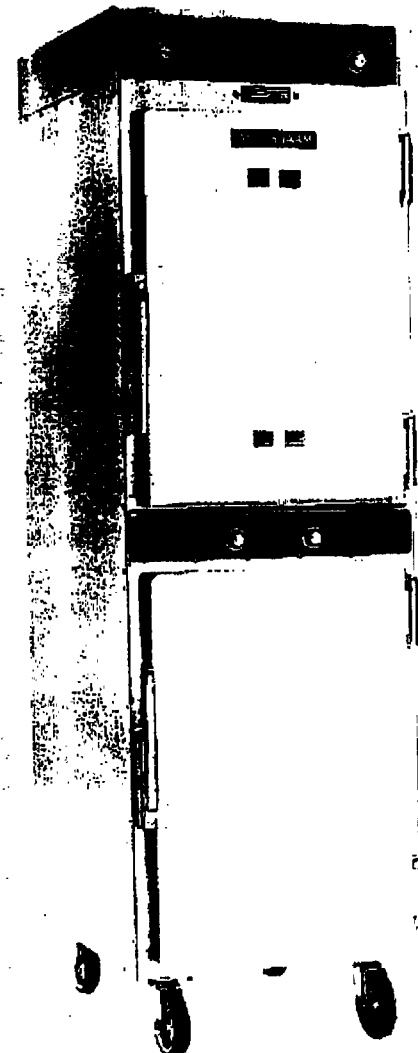
ALTO-SHAAM. Cooking and Holding Ovens

- ◆ **HALO HEAT...** a controlled, uniform heat source that gently cooks, holds and surrounds foods for better appearance, taste, and longer holding life.
- ◆ Cooks, roasts and holds meat, poultry, fish, potatoes, casseroles, vegetables, and reheats frozen convenience foods in the same cabinet.
- ◆ Reduces product shrinkage.
- ◆ Induces natural enzyme action in meat for tenderizing.
- ◆ Retains more product moisture, flavor, and minerals.
- ◆ Provides uniform and consistent cooking, day after day.
- ◆ Reduces labor and evens-out work loads.
- ◆ Non-magnetic stainless steel interior, side racks, and wire shelves resist corrosion.
- ◆ No oven hoods or outside venting required (most areas).
- ◆ No fire extinguisher system required.
- ◆ Adjustable thermostats:
 - Cooking 100° to 325°F (38° to 163°C)
 - Holding 60° to 200°F (16° to 93°C)

1000-TH-I SERIES



MODEL 1000-TH-I/HD



1000-TH-I/STD

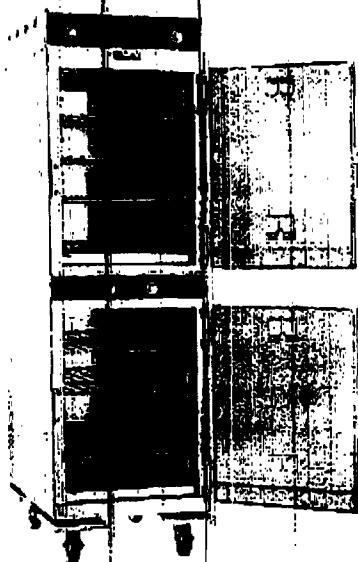
HALO
HEAT
357A

01/19/99 18:06 FAX 2122190256
JAN-19-1999 15:35

SWANKE HAYDEN CONNELL
RAYMOND/RAYMOND ASSOC.

9144694778
003/005
P.03


Sizes and Specifications



1000-TH-1/HD

1000-TH-1 LOW TEMPERATURE COOKING & HOLDING OVENS

Oven controls feature two (2) ON/OFF switches; two (2) cook thermostats, 100° to 325°F (38° to 163°C); two (2) hold thermostats, 60° to 200°F (16° to 93°C); and two (2) twelve-hour cooking timers. Control panel includes two (2) cooking indicator lights, and two (2) holding indicator lights.

MODEL 1000-TH-1/HD

Two (2) separately controlled oven compartments enclosed in one exterior cabinet. Exterior of 22 gauge stainless steel. Two (2) 18 gauge, non-magnetic stainless steel doors with magnetic door latch. Stainless steel wire shelves, side racks, and drip pans are removable for easy cleaning. The oven includes an external drip tray with removable pan, one (1) full-perimeter bumper, and one (1) set of 5" (127mm) heavy duty casters — 2 rigid, and 2 swivel with brake.

MODEL 1000-TH-1/HD/D

...is the same as above with a 12" x 16" (305mm x 406mm) window in each door.

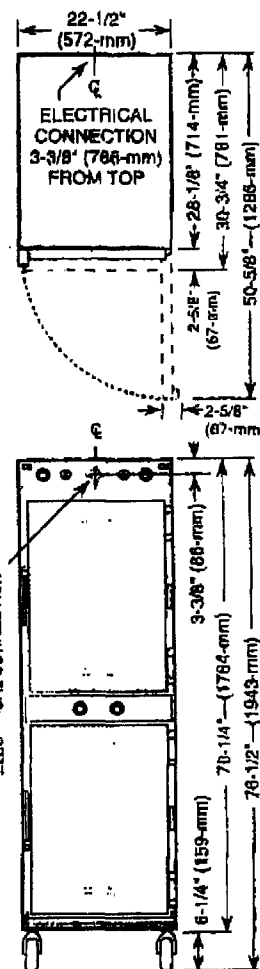
MODEL 1000-TH-1/STD

Two (2) separately controlled oven compartments enclosed in one exterior cabinet. Exterior of .040" silicon aluminum. Two (2) 18 gauge, non-magnetic stainless steel doors with magnetic door latches. Stainless steel wire shelves, side racks, and drip pans are removable for easy cleaning. Oven includes external drip tray with removable pan, one (1) set of 5" (127mm) heavy duty casters — 2 rigid, and 2 swivel with brake.

MODEL 1000-TH-1/STD/D

...is the same as above with a 12" x 16" (305mm x 406mm) window in each door.

MODEL	1000-TH-1/HD	1000-TH-1/HD/D	1000-TH-1/STD	1000-TH-1/STD/D
PRODUCT CAPACITY	120 lb (54 kg) maximum per compartment			
INTERIOR	18 gauge non-magnetic (non-corrosive) stainless steel. — Four (4) non-magnetic stainless steel side racks with shelf rungs spaced at 2-15/16" (c. 59mm) centers — Six (6) non-magnetic stainless steel wire shelves — Two (2) stainless steel drip pans			
INSIDE DIMENSIONS	W x D x H per compartment: 18-7/8" x 26-1/2" x 26-3/4" (479mm x 673mm x 680mm)			
PAN CAPACITY	FULL-SIZE SHEET PANS — Eight (8) per compartment: 18" x 26" x 1" (3 pans per unit)			
ELECTRICAL	208-240 V.A.C. — 60 Hz, 1 ph 6000 Watts (max.) 28.8 Amps (max.) NO CORD & PLUG			
	220 V.A.C. — 50 Hz, 1 ph 5700 Watts (max.) 28.8 Amps (max.) NO CORD & PLUG			
NET WEIGHT	385 lb (175 kg)	394 lb (179 kg)	349 lb (159 kg)	358 lb (163 kg)
SHIP WEIGHT	426 lb (193 kg)	435 lb (197 kg)	390 lb (177 kg)	400 lb (181 kg)
OPTIONS & ACCESSORIES	Bumpers — Corner Guards 5221 — Full Perimeter 4994 Carving Holders — Prime Rib Holder HL-2635 — Ship Round Holder 4459 Drip Pan, Extra Large 1115 Key Lock Handle LK-22567 Legs, 6" (152mm) 5205 Pocket Thermometer °F, TH-3300			
	Pocket Thermometer °C, TH-3412 Security Panel with Key Locking Handle — Upper Panel 4372 — Center Panel 4388 Shelves — S/S Flat Wire SH-2325 — S/S Rib Rack SH-2773 Wire Pan Grid — 18" x 26" Pan Insert .. PN-2115			



SPECIAL INFORMATION

- Each oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 V.A.C. to 240 V.A.C.) at time of installation.
- Right-hand door swing is standard. Left-hand doors are available as a special order.

HALO HEAT COOK/HOLD/SERVE SYSTEMS BY ALTO-SHAAM.

W164 N9221 Water Street • P.O. Box 450 • Menomonie Falls, Wisconsin 53052-0450 • U.S.A.

(715) 251-3800 (800) 558-8744 (800) 558-8744 (800) 558-8744 (800) 558-8744

#37A — 9/97

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

PRINTED IN U.S.A.

01/19/99 18:07 FAX 2122190256
JAN-19-1999 15:36

SWANKE HAYDEN CONNELL
RAYMOND/RAYMOND ASSOC.

0004/005
9144694778 P.04

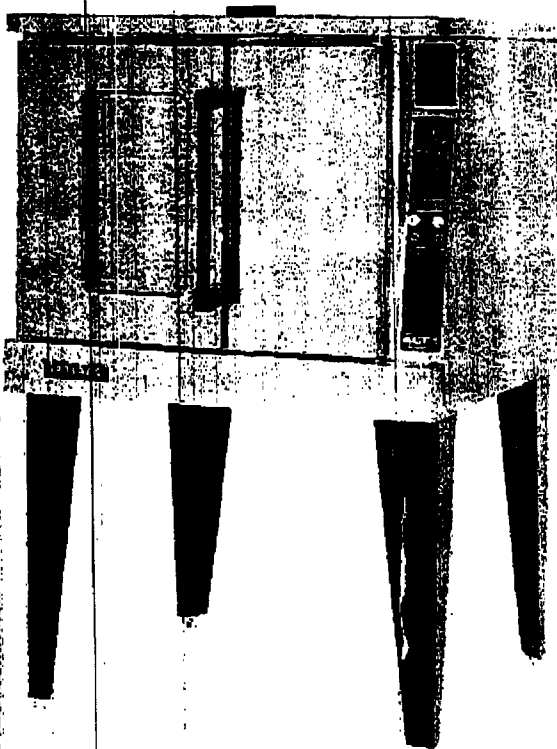
Item #:

GARLAND®

A WELBILT Company

Model # MCO-ES-10 / MCO-ES-20
MCO-ED-10 / MCO-ED-20

Product Name: The Master™, Full-Size
Electric Convection Oven



Model # MCO-ES-10
(Shown with optional stainless steel sides
and top)



Short Form Specifications:

Single/double deck electric convection oven, Model #MCO-ES-10/-20 (std. depth) or #MCO-ED-10/-20 (deep depth), manufactured by Garland. Porcelain oven interior with coved corners measures 29" W (736mm) x 24" H (610mm) x 24" D (610mm) (standard depth) and 29" W (736mm) x 24" H (610mm) x 28" D (711mm) (deep depth). Five (5) oven racks with ten-position rack guides with 2-3/16" (56mm) spacing. Electronic time/temperature controls including 12-hour timer, pulse fan and roast 'n hold. Two-speed fan motor, 1/2 HP, 11.0 KW/cavity. Specify voltage and phase. Stainless steel front, black powder coat epoxy sides, top and legs. 60/40 dependent door design with double pane thermal window in left door and interior lighting. UL, CUL and NSF listed.

Standard Features:

- ☐ Electronic time/temperature controls with a 140° F (60° C) to 500° F (260° C) temperature range, cook countdown timer – maximum 12 hours, and pulse fan with roast 'n hold
- ☐ Two-speed fan with 1/2 HP motor
- ☐ 208 or 240 volt; single or three phase
- ☐ 11.0 KW rating
- ☐ Stainless steel front; black powder coat epoxy sides, top and legs
- ☐ 60/40 dependent door design with double pane thermal window in left door and interior lighting
- ☐ Porcelain enameled oven interior with coved corners
- ☐ Five (5) oven racks with 10 position rack guide
- ☐ Service accessibility from the front
- ☐ Double deck models available
- ☐ One year limited parts and labor warranty (USA only)
- ☐ Five year limited door warranty, excluding window (USA only)

Optional Features (Additional Charge):

- ☐ Tiered timer
- ☐ Windows in both doors
- ☐ Extra oven racks
- ☐ Stainless steel oven interior
- ☐ Continuous clean oven interior
- ☐ Swivel casters, (4) w/front brakes
- ☐ Lo-profile casters, (4) w/front brakes (double ovens only)
- ☐ Open base with rack guides and shelf (black powder coat epoxy or stainless steel)
- ☐ Mobile cart loading system with basket dollies (deep depth oven only)
- ☐ Back enclosure (black powder coat epoxy or stainless steel)
- ☐ Stainless steel sides and/or top
- ☐ Stainless steel legs
- ☐ 50 cycle components
- ☐ 460 volt; three phase
- ☐ 220/380 volt/50 cycle/3 phase, four (4) wire WYE system
- ☐ 240/415 volt/50 cycle/3 phase, four (4) wire WYE system
- ☐ Steam injectors (steam source by others)
- ☐ Extended second year limited warranty (USA only)

Optional Features (No Additional Charge):

- ☐ Mechanical controls with electromechanical thermostat and 60 minute manual timer
- ☐ Independent doors (not available with window in right door)
- ☐ Stainless steel solid doors
- ☐ No interior lights (available only with mechanical controls)
- ☐ Celsius controls (please specify)

For U.S.A., Mexico & Caribbean Contact:
GARLAND COMMERCIAL INDUSTRIES INC.
Tel: 717-636-1000 FAX: 717-636-3903

For United Kingdom & Ireland, Contact:
GARLAND CATERING EQUIPMENT LTD.
Tel: 081-561-0433 FAX: 081-848-0041

For Canada & Rest of the World, Contact:
GARLAND COMMERCIAL RANGES LIMITED
Tel: 905-624-0260 FAX: 905-624-56

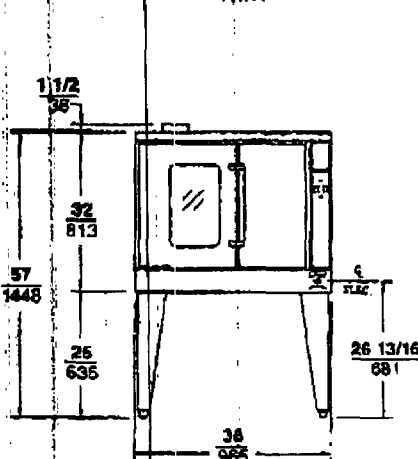
01/19/99 18:08 FAX 2122190256
JAN-19-1999 15:37SWANKE HAYDEN CONNELL
RAYMOND/RAYMOND ASSOC.005/005
9144694778 P.05

Item #:

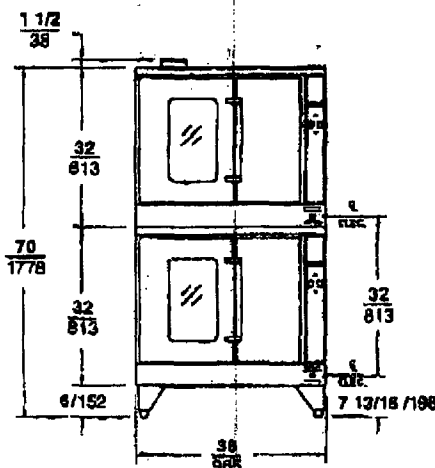
Model # MCO-ES-10 / MCO-ES-20
MCO-ED-10 / MCO-ED-20
Product Name: The Master™, Full-Size
Electric Convection Oven

GARLAND®

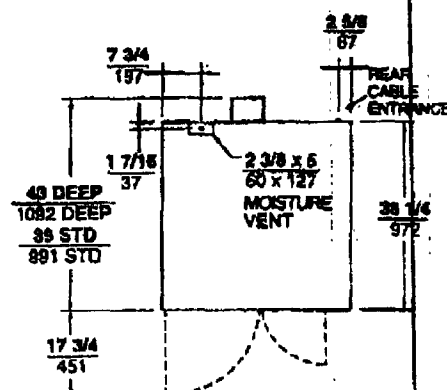
A WELBILT Company

DIMENSIONS: Inches or inches/mm
mm

Single Deck (Front View)



Double Deck (Front View)



Top View

Model #	INTERIOR DIMENSIONS (per oven)			EXTERIOR DIMENSIONS			SHIP WEIGHT/DIMENSIONS	
	W	H	D	W	H (w/legs)	D	Lbs/Kg	Cu. Ft.
MCO-ES-10	29" (736mm)	24" (610mm)	24" (610mm)	38" (965mm)	57" (1448mm)	39" (991mm)	510/232	42 cu. ft.
MCO-ES-20	29" (736mm)	24" (610mm)	24" (610mm)	38" (965mm)	70" (1778mm)	39" (991mm)	1020/464	84 cu. ft.
MCO-ED-10	29" (736mm)	24" (610mm)	28" (711mm)	38" (965mm)	57" (1448mm)	43" (1092mm)	510/232	42 cu. ft.
MCO-ED-20	29" (736mm)	24" (610mm)	28" (711mm)	38" (965mm)	70" (1778mm)	43" (1092mm)	1020/464	84 cu. ft.

Model #	Total KW	NOMINAL AMPERES PER LINE (includes 1/2 HP fan motor)								
		208V-1ph	240V-1ph	208V-3ph			240V-3ph			
				X	Y	Z	X	Y	Z	
MCO-ES-10	11.0	53	46	32	32	28	28	28	24	
MCO-ES-20	22.0	106	92	60	65	60	52	56	52	
MCO-ED-10	11.0	53	46	32	32	28	28	28	24	
MCO-ED-20	22.0	106	92	60	65	60	52	56	52	

Model #	Total KW	NOMINAL AMPERES PER LINE (includes 1/2 HP fan motor)								
		460V-3ph			220/380V-3ph			240/415V-3ph		
		X	Y	Z	X	Y	Z	X	Y	Z
MCO-ES-10	11.0	14	14	13	17	13	13	20	14	14
MCO-ES-20	22.0	26	27	26	30	30	26	33	33	28
MCO-ED-10	11.0	14	14	13	17	13	13	20	14	14
MCO-ED-20	22.0	26	27	26	30	30	26	33	33	28

NOTE: 208 VAC = 197 to 219 VAC; 240 VAC = 220 to 252 VAC; 480 VAC = 440 to 480 VAC
Two-speed motor; 1140 and 1725 RPM (60 HZ), 950 and 1440 RPM (50 HZ)

Installation Notes:**Combustible Wall Clearances**

Sides: 1" (25mm)
Back: 6" (152mm)
Base: 0"

Entry Clearance

Crated 44-1/2" (1130mm) Uncrated 32-1/2" (826mm)



ISO 9002

Printed in U.S.A.

Specify Voltage and Phase When Ordering

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

Form # MCO E 593

For U.S.A., Mexico & Caribbean Contact:
GARLAND COMMERCIAL INDUSTRIES INC.
Tel: 717-636-1000 FAX: 717-636-3903

For United Kingdom & Ireland, Contact:
GARLAND CATERING EQUIPMENT LTD.
Tel: 081-561-0433 FAX: 081-848-0041

For Canada & Rest of the World, Contact:
GARLAND COMMERCIAL RANGES LIMITED
Tel: 905-624-0260 FAX: 905-624-5661

TOTAL P.05