

**moisture+**™

*Model MPOE5L*
**Specification:**

Garland Moisture+ Half Size Oven is a multi-function electric oven with electronic programmable control and precise, programmable moisture injection. Stainless steel interior and exterior construction. Wet-clean, on-board spray system with quick connect hose. New cool-touch exterior design with oven top for use as a work surface. Single units are mounted to shelf. Double stack units are mounted on legs unless ordered otherwise.

Moisture+ features innovative, automatic introduction of moisture into the baking/roasting process, producing higher yields and improved taste, texture, and eye appeal.


**Standard Features:**

- Solid state digital control with 150°F to 425°F temperature range. 17-product buttons factory pre-programmed to Tim Horton's specifications with the availability to change and add menu items as needed. Smart kitchen capable, along with card reader support for simplified menu upgrades. Features programmable moisture injection, a 32-character display, and a 40-item product library
- Moisture injection for superior cooking results
- Stainless steel oven cavity measures 15-1/2" (394mm)W x 19" (483mm)H x 21" (534mm)D
- (4) stainless steel, removable oven racks and (2) 4-position stainless steel rack guides
- Stainless steel baffle is removable for cleaning
- 1/3 hp, 2-speed motor with thermal hi-limit and centrifugal switch protection
- 7.5kW elements and enhanced insulation package provide quick recovery and even bake
- Single oven door with wide-view window and top-to-bottom handle with roller latches
- Swing-open style door glass for easy cleaning
- Wet-clean, on board spray hose system
- Halogen Illumination, 100 watts total
- Interior water drain
- NSF-approved legs supplied with dbl-stack models; (2) 14"/356mm rear and (2) 5.5"/140mm front
- 3-Phase, 208 or 240 volts, (please specify voltage)
- NEMA L15-30P TWIST-LOCK plug

**Optional Features:**

- Double-stack kit
- Single phase 208 and 240 volt models available as special order

**NOTE – Water Quality Standards:**

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.

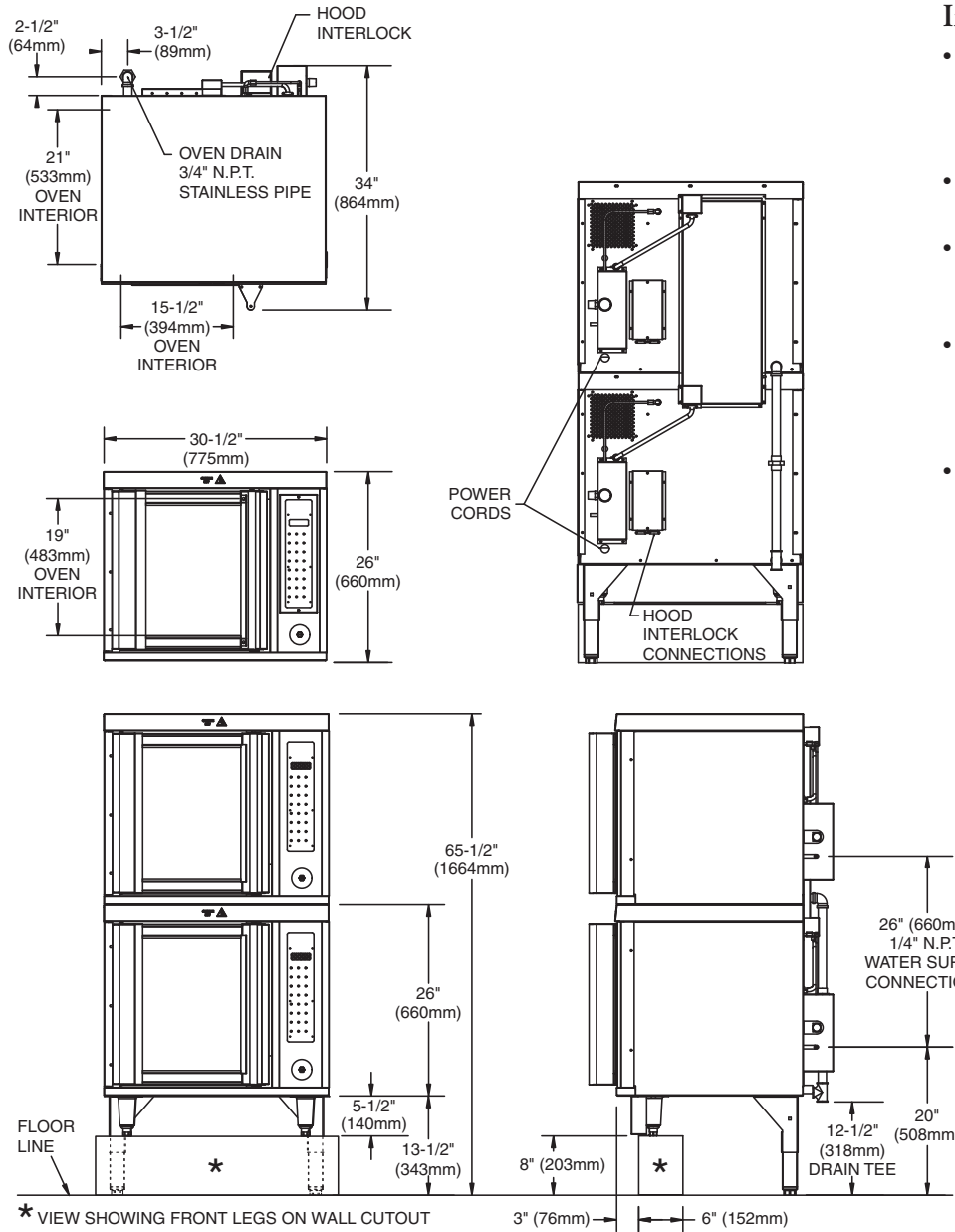
**Garland Commercial Industries, Inc.**  
185 East South Street  
Freeland, Pennsylvania 18224  
Phone: (570) 636-1000  
Fax: (570) 636-3903

**Garland Commercial Ranges Ltd**  
1177 Kamato Road, Mississauga, Ontario  
L4W 1X4 CANADA  
Phone: 905-624-0260  
Fax: 905-624-5669

**Enodis UK LTD**  
Swallowfield Way, Hayes, Middlesex  
UB3 1DQ ENGLAND  
Telephone: 081-561-0433  
Fax: 081-848-0041



Item #: \_\_\_\_\_  
 Model: MPOE5L  
 Product Name: Moisture Plus Half-Size  
 Tim Horton Electric Oven



**Installation Notes:**

- Counter-mounted equipment shall be designed to be sealed to the counter, table, raised base, or shelf.
  - Each oven deck requires a separate electrical connection.
  - Garland recommends a separate 30 amp circuit be provided for each oven.
  - Customer must provide a 1/4" NPT water connection capable of 20 psig (minimum), to 100 psig (maximum).
  - 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 (See note on front for water quality standards). 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.
  - Customer must provide a floor drain or similar device.
- This oven must be installed to comply with the applicable federal, state, or local plumbing codes.

Total kW	Nominal Amperes Per Line							
	208/240 Single Phase		208V 3 Phase			240V 3 Phase		
8.0	208V	240V	L1	L2	L3	L1	L2	L3
		38.5	33.5	22.2	22.2	22.2	19.3	19.3

Electrical specifications are per-oven, and include motor requirements.

Clearances						Shipping Weight
Entry		Installation		Service		
Crated	Uncrated	Sides	Rear	Right Side	Rear	
36" (914mm)	31" (787mm)	1" (25mm)	1" (25mm)	20" (508mm)	20" (508mm)	380lbs. (173kg)

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