

E2000 Series Electric Deck Ovens

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Models

- E2001
- E2011
- E2111
- E2005
- E2055
- E2555
- E2015
- E2115
- E2155



Model E2001 Bake Oven



Model E2005 Roast Oven

Standard Features

- Stainless steel exterior - front, sides, back, top and legs
- Heat produced by tubular elements above and below the hearth
- Flexibility of top/bottom heat ensured by 3-heat operating switches
- Temperature range 200 ° F (93° C) to 550° F (288° C)
- A 1-hour mechanical timer is standard on Bake and Roast Ovens.
- Balanced oven door opens full width, level with deck
- Front-serviceable controls outside the heat zone
- **Bake Oven:** 3/4" (19mm) hearthite deck with 8" (203mm) interior height
- **Roast Oven:** 12 gauge steel hearth deck with 12" (305mm) interior height and removeable intermediate shelf
- **Bake/Roast** combination models available up to 3 high stacked

Options & Accessories

- Direct connect vent - no charge -specify

Bake sections only:

- 12-gauge steel hearth in lieu of Hearthite deck

Roast sections only:

- 1" (25mm) Hearthite deck in lieu of steel hearth

Specifications

Ovens are of the sectional type with each section operating independently.

Construction shall be of stainless steel front, sides, top, back and legs.

Bake section has 8" (203mm) interior height with 3/4" (19mm) core plate hearth.

Roast section has 12" (305mm) interior height with 1/8" (3mm) thick cold rolled steel hearth.

Both roast and bake ovens interiors are 39" (990mm) wide X 28 1/4" (717mm) deep.

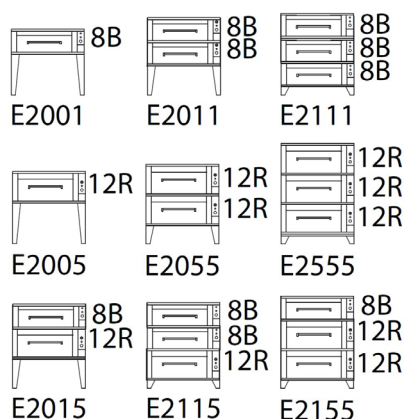
A one-hour timer is standard on all decks.

Top and bottom tubular elements are 3-heat switch controlled with heavy-duty operating thermostat with a range of 200 ° F (93° C) to 550° F (288° C).

NOTE: All multi-deck models ship as singles with leg/stack kit.



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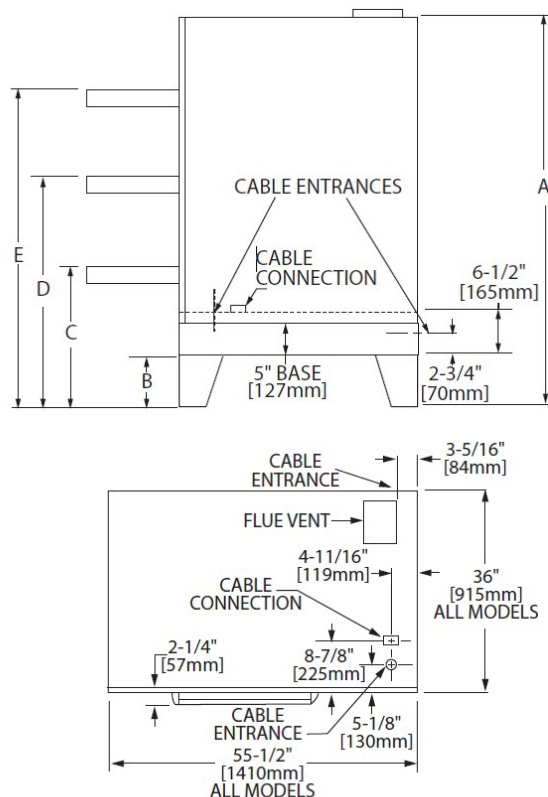
8B = 8" Bake
12R = 12" Roast

All multi-deck models
ship as singles with leg/
stack kit.

Many local codes exist and it is the responsibility of the owner and installer to comply with those codes.

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only.

Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.



Model	Total kW Loading	Nominal Amperes Per Phase								Shipping	
		3-Phase						1-Phase		Cu. Ft.	Lbs/KG
		240 V			208 V			240 V	208 V		
		X	Y	Z	X	Y	Z				
E2001	6.2	11	15	23	12.5	17.3	26	26	30	67	550/249
E2011	12.4	32	26	32	37	30	37	52	60	134	970/440
E2111	18.6	45	45	45	51.5	51.5	51.5	77.5	90	201	1410/640
E2005	6.2	11	15	23	12.5	17.3	26	26	30	67	660/299
E2055	12.4	32	26	32	37	30	37	52	60	134	1260/572
E2555	18.6	45	45	45	51.7	51.5	51.5	77.5	90	201	1890/857
E2015	12.4	32	26	32	37	30	37	53	60	134	1120/506
E2115	18.6	45	45	45	51.5	51.5	51.5	77.5	90	201	1550/703
E2155	18.6	45	45	45	51.5	51.5	51.5	77.5	90	201	1670/750

Standard wiring 240 V or 208 V (197/219) 1-phase or 3-phase – Specify which is required

Model	Description	A: In (mm)	B: In (mm)	C: In (mm)	D: In (mm)	E: In (mm)	Width In (mm)	Depth In (mm)
E2001	Bake Oven	51 (1295)	27 (686)	36.5 (927)			55 (1410)	36 (914)
E2011	Stacked Bake(2) Oven	66 (1676)	23 (584)	32.5 (826)	51.5 (1308)		55 (1410)	36 (914)
E2111	Stacked Bake(3) Oven	66 (1676)	4 (102)	13.5 (343)	32.5 (826)	51.5 (1308)	55 (1410)	36 (914)
E2005	Roast Oven	51 (1295)	23 (584)	32.5 (826)			55 (1410)	36 (914)
E2055	Stacked Roast(2) Oven	67 (1701)	16 (406)	25.5 (648)	48.5 (1232)		55 (1410)	36 (914)
E2555	Stacked Roast(3) Oven	78 (1980)	4 (102)	13.5 (343)	36.5 (927)	59.5 (1511)	55 (1410)	36 (914)
E2015	Stacked Bake/Roast Oven	63 (1600)	16 (406)	25.5 (648)	48.5 (1232)		55 (1410)	36 (914)
E2115	Stacked Bake(2)/Roast Oven	70 (1777)	4 (102)	13.5 (343)	36.5 (927)	55.5 (1410)	55 (1410)	36 (914)
E2155	Stacked Bake/Roast(2) Oven	74 (1782)	4 (102)	13.5 (343)	36.5 (927)	59.5 (1511)	55 (1410)	36 (914)

Garland reserves the right to make changes to the design or specifications without prior notice.