



Master Series Heavy Duty Open Burner Top Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Master Series Heavy Duty Open Burner Top Range

Models:

- MST43R MST43S MST43T MST43R-E MST43S-E MST43T-E

Range With Six Open Star Burners



Model MST43R
(valve control panel not as depicted)

Standard Features:

- Stainless steel front and sides
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- Six (6) 24,000 BTU, (7.03 kW) natural gas or 20,000 BTU, (5.86kW) propane gas Starfire burners
- Removable ring grate bowl over each burner
- Cast iron top grates
- One-piece Stainless Steel drip tray
- Piezo spark ignition for oven
- Fully porcelainized oven interior
- 40,000 BTU, (11.72 kW) natural gas, 35,000 BTU (10.25kW) propane gas cast iron oven burner
- Storage base models with aluminized steel interiors, (Suffix S/S-E)
- Modular Top models (Suffix T/T-E)
- Electric Spark ignition on all pilots Suffix -E models
- Sentry total flame failure protection for all burners

Optional Features:

- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- Stainless steel main back
- Stainless steel oven interior
- Convection oven base, add C to Model No., e.g. MST43RC
- Additional oven rack
- Gas shut off valve; 3/4", 1" or 1-1/4" NPT
- Gas flex hose & quick disconnect (3/4", 1" or 1-1/4" NPT x 5') w/restraining device, please specify
- Rear gas connection; 3/4", 1", or 1-1/4" NPT
- End caps and cover, NC, specify
- 4 Polyurethane non-marking swivel casters w/front brakes
- 6" (152mm) stainless steel adj. legs
- Storage base shelf of aluminized or stainless steel
- Stainless steel tubular high shelf, single or double deck
- Stainless steel backguard: 10" (354mm), 17" (432mm) or 33" (838mm)
- 230 volt, 50 cycle components, RC motor and/or electric ignition (export)
- Celsius dial for oven thermostat, NC

Specifications:

Heavy-duty gas range with oven, with six (6) 24,000 BTU, (7.03kW), Starfire burners. Sentry total flame failure protection for all burners. Heavy-duty cast iron top grates/ring grates. 34" (864mm) wide x 38" (965mm) deep, including 7-1/2" (191mm) deep stainless steel front rail. Porcelain enamel oven interior with 40,000 BTU, (11.72 kW), cast iron burner. Stainless steel front and sides. Natural or propane gas. Also available with storage base with doors, suffix S, and modular top, suffix T



NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquires 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668



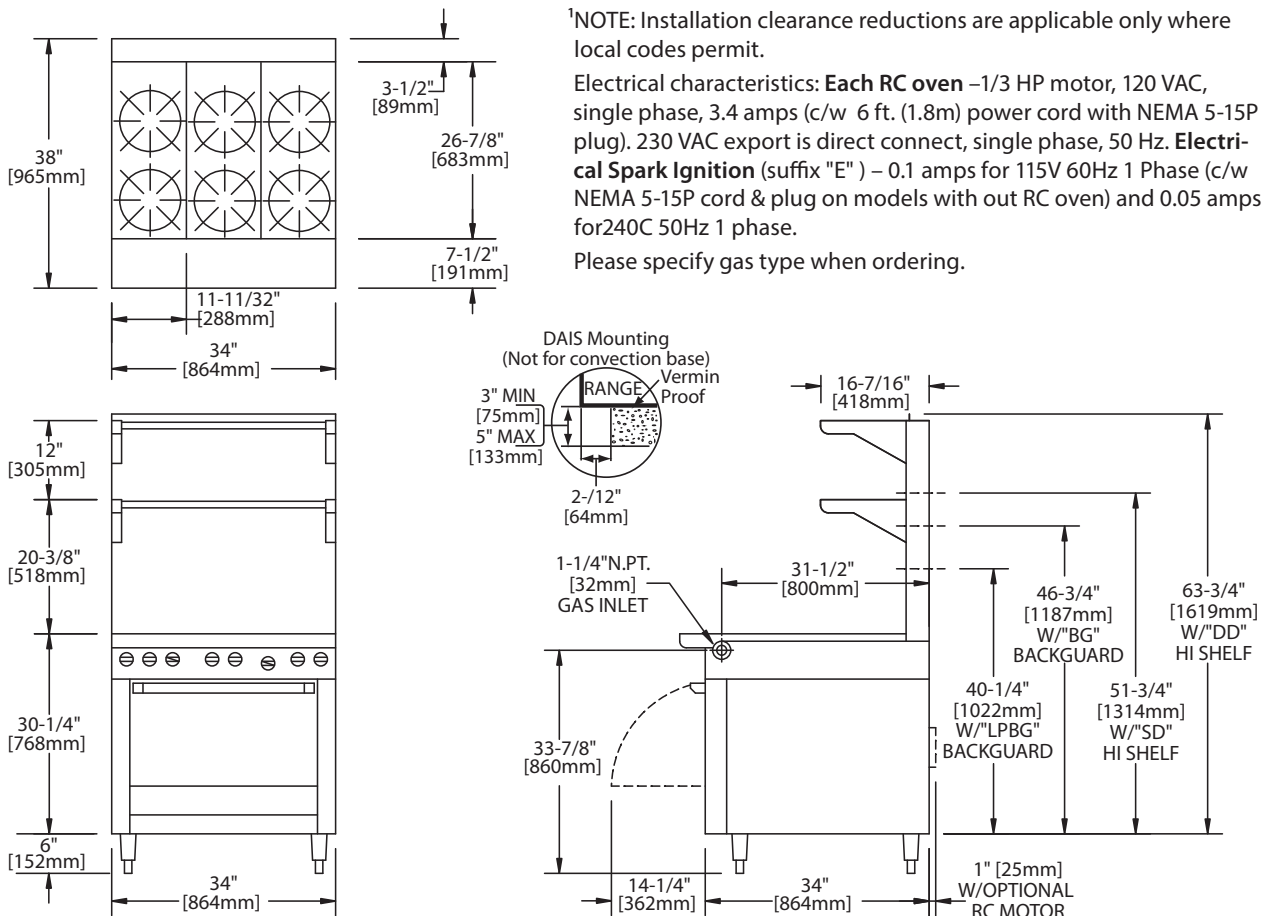
Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base Interior: in(mm)		
					Width	Depth	Height
MST43R(E)	34(864)	38(965)	36-1/4(921)	30-1/4(768)	26-1/4(667)	29(737)**	13-1/2(343)
MST43S(E)	34(864)	38(965)	36-1/4(921)	30-1/4(768)	26(665)	30-1/2(773)	20-1/2(519)
MST43T(E)	34(864)	38(965)	36-3/8(924) w/stand	9-1/2(241) w/o stand*	N/A	N/A	N/A

*Modular Top has 1 1/2" seating flanges **RC oven is 25"(635mm) deep

INPUT-BTU/hr (Natural Gas)	MST43R(E) & MSTRC(E)	MST43S(E) & MST43T(E)	Gas input ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.
Top Section***	144,000 (42.19W)	144,000 (42.19kW)	
Oven***	40,000 (11.72kW)	N/A	
Total	184,000 (53.9kW)	144,000 (42.19kW)	

RC=Range w/Convection Oven R=Range w/Oven S=Range w/Storage Base T=Modular Top
 *** Top Sections rated 120,000 BTU (35.16kW) and Oven Rated 35,000 BTU (10.25kW) for Propane gas

INSTALLATION NOTES			Shipping: Wt (Lb/Kg) – Cu Ft
Combustible Wall Clearances¹	Entry Clearances	Operating Pressure	MST43R 440/200 – 50 MST43S 340/155 – 50 MST43T 250/114 – 20
Sides: 11" (279mm) Back: 6" (152mm)	Crated: 39-1/4"(997mm) Uncrated: 34-1/4" (870mm)	Natural: 6 WC (15mbar) Propane: 10 WC (25mbar)	



Form# MST43 (01/16/15)