

Master Series Griddle Range Attachment

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

Master Series Griddle Range Attachment

Models

- M12S-8
- M12T-8



Model M12S-8
Shown with Optional
Backguard

Standard Features

- Stainless steel front and sides
- Stainless steel door
- 6" (152mm) chrome steel adjustable legs
- 22,000 BTU, (6.44 kW), "H" type burner
- 1" (25.5mm) thick Steel griddle plate
- 2-5/16" (59mm) high welded stainless steel splash guards, sides & back
- Clip on stainless steel backsplash
- Removable stainless steel grease drawer
- Thermostatic control with embedded capillary line sensors
- Aluminized steel under all cooking surfaces
- Storage base interior of aluminized steel
- Modular top (Model M12T-7)

Options & Accessories

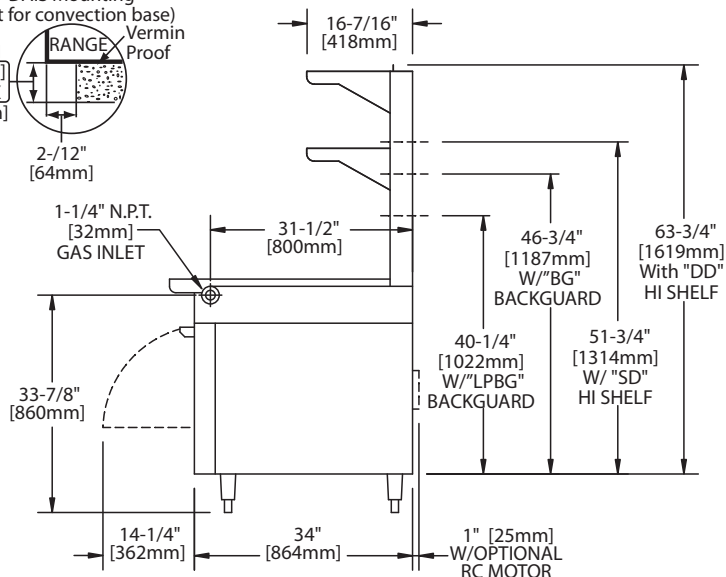
- Stainless steel main back
- Groove griddle option available
- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- Gas regulator 3/4" or 1-1/4" NPT
- Gas shut off valve; 3/4", 1" or 1-1/4" NPT
- Gas flex hose & quick disconnect (3/4", 1" or 1-1/4" NPT x 5') w/ restraining device, please specify
- End caps and cover (NC, specify)
- Set of 4 Polyurethane non-marking swivel casters with front brakes
- 6" (152mm) stainless steel adjustable legs
- Set of 4 deck fasteners (stainless steel flanged feet)
- Dais base, (S model w/o 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) H

Specifications

The 1" (25mm) thick steel griddle plate is 12" W x 24-3/4" D (305mm x 629mm), bordered by side and rear continuous-welded stainless steel splash guards. Front mounted external stainless steel grease receptacle. Thermostat-ically controlled 22,000 BTU, (6.44 kW), "H" burner. Heavy gauge aluminized steel radiation baffle requires no fire brick, heats evenly, increases thermal efficiency. Natural or propane gas. Also available with modular top, Model M12T-7. Free standing units only available with flanged feet deck fasteners to anchor unit.



Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall



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