

Master Series Heavy-Duty Combination Top Range

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

Models

- M42R
- M42S
- M42T



Model M42R
Shown with Optional
Backguard

Standard Features

- Stainless steel front and sides.
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- Two 2-piece Starfire open burners w/ removable heads rated 35,000 BTU (10.25kW) natural or propane gas
- Removable ring grates over each burner & cast-iron top grates
- Stainless steel drip tray under open burners
- Griddle with 1" (25mm) thick steel plate on left, with 30,000 BTU (8.78kW) "H" type burner controlled by Hi-Lo valve
- 2-5/16" (59mm) high welded steel splash guards, sides & back for griddle
- Clip-on stainless steel backsplash for griddle plate
- Removable front-mounted stainless steel grease receptacle
- Fully porcelainized oven interior
- Piezo Spark ignition for oven
- 40,000 BTU (11.72 kW) natural gas, 35,000 BTU (10.25 kW) propane gas cast-iron oven burner

Options & Accessories

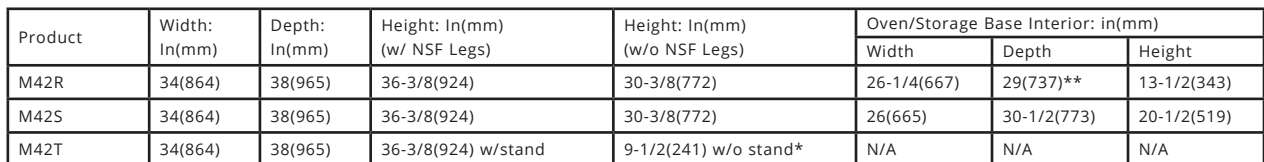
- Stainless steel main back
- Stainless steel common front rail up to 102" (2591mm) wide (2 or more units in a battery)
- Fully grooved griddle (or grooved sections)
- Stainless steel oven interior
- Convection oven base, add C to model #, e.g. MST42RC
- Additional oven rack
- Rear gas connection, 3/4", 1", or 1-1/4" NPT
- Gas regulator 3/4" or 1-1/4"
- 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 w/ front brakes
- 6" (152mm) stainless steel adj. legs
- Dais base (not for use with "RC" oven)
- 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 combination top gas range with oven: One 17" (432mm) W x 25" (635mm) D, 1" (25mm) thick, Hi-Lo valve griddle on left, 30,000 BTU (8.78kW), bordered side and rear by continuously welded stainless steel splash guard. Two 35,000 BTU (10.25kW) Starfire open burners with removable heads. Heavy-duty cast-iron top grates/ring grates on right only, 34" (864mm) W x 38" (965mm) D, including 7-1/2" (191mm) deep stainless steel front rail. Porcelain enamel oven interior with 40,000 BTU (11.72kW) cast-iron burner. Stainless steel front and sides. Natural or propane gas available. Also available with storage base w/ doors, suffix S, and modular top, suffix T.

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





INPUT-BTU/hr	MST42R(C)		MST42S & MST42T	
	Natural	Propane	Natural	Propane
Griddle Top	30,000 (8.78kW)	30,000 (8.78kW)	30,000 (8.78kW)	30,000 (8.78kW)
Open Top:	70,000 (20.50kW)	70,000 (20.50kW)	70,000 (20.50kW)	70,000 (20.50kW)
Oven:	40,000 (11.71kW)	35,000 (10.25kW)	N/A	N/A

Installation Notes			Shipping Wt: (Lb/Kg) ²
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure	MST42R 520/326
Sides: 11" (279mm) Back: 6" (152mm)	Crated: 39-1/4"(997mm) Uncrated: 34-1/4" (870mm)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)	MST42S 420/191 MST42T 330/150

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