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36" RANGE PREMIER SERIES

JOB NAME _____

ITEM NO. _____

NO. REQUIRED _____

MODEL: MF-R6**SIZE:** 56 5/8" High x 36" Wide x 29 5/8" Front-to-Back
1438mm High x 914mm Wide x 752mm Front-to-Back

The Market Forge Range Series provides as standard many of the optional upgrades normally offered at a premium on other Range lines. Standard includes a stainless steel front, ledge, sides, backguard and shelf. T51 welds the stainless steel seams and edges so the Range looks as good as it performs.

The MF-R6 offers as standard, features that are first in the industry and innovations, such as:

- Chrome plated rack with support rack guides allowing up to four rack positions.
- Exclusive double-venting beneath stainless steel high back shelf to reduce heat build-up.
- New "No Burn-Zone" to reduce burn stains on stainless steel back.
- 6" stainless steel ledge for more usable working area.
- Largest restaurant range oven capacity; 30" x 15" x 26 1/2".
- Standard 35,000 BTU anti-clogging burner or 40,000 BTU on request, both with built-in pilot shield.
- Exclusive double-wall oven flame spreader with temperature diverters to increase even distribution of heat.

STANDARD FEATURES

- Stainless steel front, ledge, sides, backguard and shelf.
- 35,000 or 40,000 BTU lift-off burner heads for high performance cooking and easy cleaning.
- 12" x 12" heavy duty cast iron section grates remove easily and safely. Cast-in bowl directs heat to the cooking surface.
- Grate design allows pots to slide from section to section.
- 6" wide stainless steel landing ledge provides a functional working area.
- 30" wide oven is porcelainized on five contact surfaces for easy cleaning.
- Unique burner baffle distributes heat flow evenly throughout the 40,000 BTU oven.

*MF-R6 On Optional Casters*

- Oven door is removable for easy access.
- One year parts and labor warranty.

OVEN SPECIFICATIONS

Construction: 12 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven interior includes: sides, rear, deck and door linings. Oven burner provides 40,000 BTU/hr. Equipped with one heavy-duty locking chrome plated rack.

Controls: Thermostat adjustable from 150°F to 500°F. 100% safety pilot with matchless, push button ignition.

Dimensions: 30" wide x 26 1/2" deep x 15" high.

OPTIONAL ITEMS: Extra chrome rack; reinforcement channels for mounting cheese melter/ salamander; thermostatic controls for griddles; grooved griddles; stainless steel stub backs; and casters.

The manufacturer reserves the right to modify materials and specifications without notice.



MARKET FORGE
INDUSTRIES INC.
An Employee Owned Company

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KaTom Restaurant Supply, Inc.

Spec No. S-4785
06/03FOOD SERVICE EQUIPMENT
Premier Series Range

DETAILS & DIMENSIONS

36" RANGE PREMIER SERIES

G

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft.

Clearance: For use only on non-combustible floors. Legs or casters are required for non combustibile floors; or 2" over-hang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back and 10" from sides, from combustibile surfaces.

STANDARD EXTERIOR FINISH

Stainless Steel: Front oven door, sides, landing ledge, back guard with shelf, control panel and kick plate. Welded and finished stainless steel seams.

Control Knobs: Cool to the touch knobs.

Legs: Chrome plated 6" legs with adjustable feet.

Top Grates: 12" x 12" lift-off sections, heavy duty cast iron. Cast-in bowl directs heat.

Griddles: Highly polished 3/4" plate with 3" wide grease trough. 20,000 BTU/hr burner for every 12" of griddle surface. Located on left side of range top. Manual controls are standard, thermostatic controls optional.

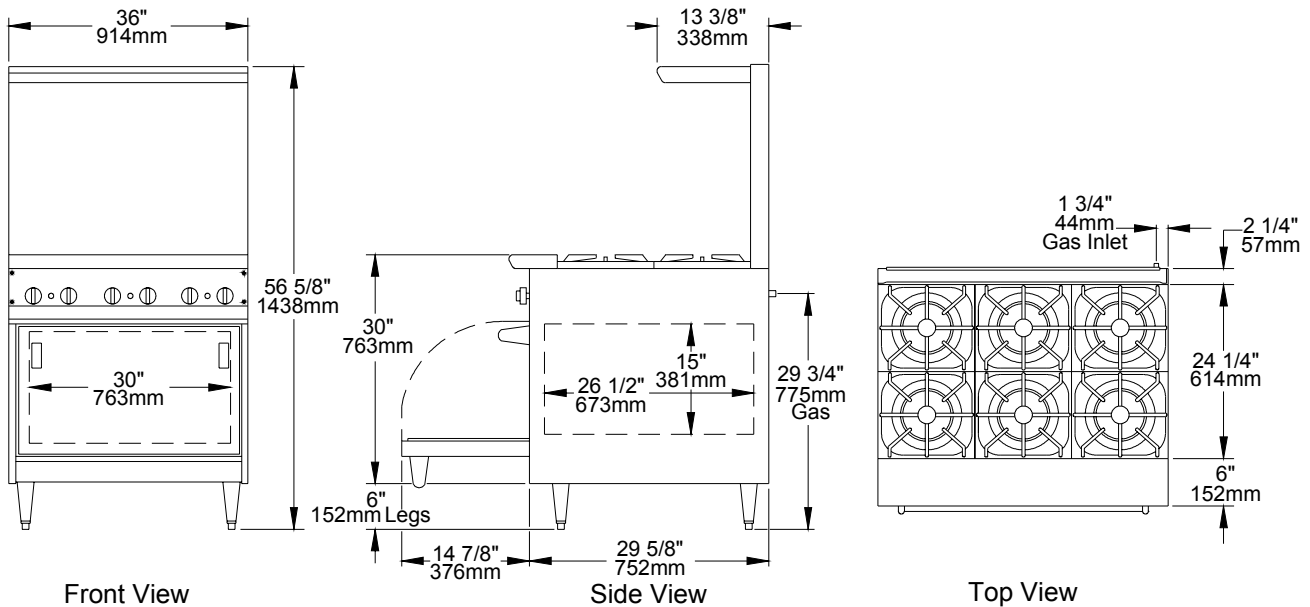
RANGETOPS

Open Burners: 35,000 or 40,000 BTU/hr. , lift-off burner heads. No gaskets, no screws. One standing pilot for each burner. Removable one piece drip tray.

Top Configuration	Model Number	Top	Base	Total BTU	Ship Weight (lbs)
	MF-R6 (Standard)	(6) Burners	30" Oven Base	250,000	610
	MF-G12-4 (Option 1)	12" Griddle (4) Burners	30" Oven Base	200,000	635
	MF-G24-2 (Option 2)	24" Griddle (2) Burners	30" Oven Base	150,000	645
	MF-G-36 (Option 3)	36" Griddle No Burners	30" Oven Base	100,000	660

Spec No. S-4785
06/03

FOODSERVICE EQUIPMENT
Premier Series Range



ETL Certified. AGA and NSF Standards.



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