



# Master Series Heavy Duty Combination Top Range

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

Master Series Heavy Duty Combination Top Range

Models:

- M42R       M42S       M42T

Range with 17" Valve Control Griddle and Two Open Burners



Model M42R

### Standard Features:

- Stainless steel front, black powder coat epoxy sides.
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- (2) 35,000 BTU (10.25kW), natural gas or 32,000 (9.37kW) propane; 2-piece Starfire open burners w/removable heads
- 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 33,000 BTU (9.66kW) "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

- Stainless steel side(s) or main back
- Stainless steel common front rail up to 68" (1728mm) wide (2 or more units in a battery)
- Fully grooved griddle (or grooved sections)
- Convection oven base, add C to model #, e.g. M42RC
- 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)
- 4 swivel casters with front brakes
- 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 (export)
- Celsius dial for oven thermostat (NC)

### Optional Features:

- Stainless steel oven interior

### 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, 33,000 BTU (9.6kW), 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 with black powder coat epoxy sides. Natural or propane gas. 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.

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 Freeland, PA 18224  
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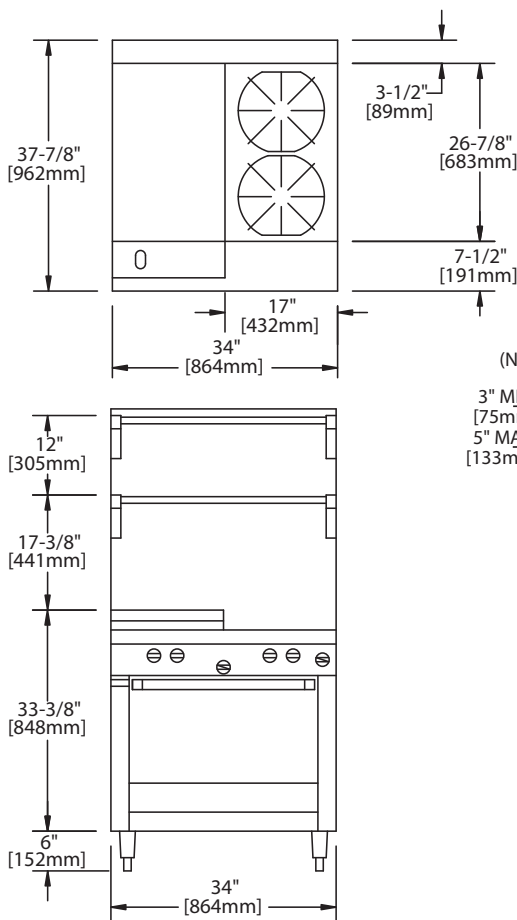
Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base Interior: in(mm)		
					Width	Depth	Height
<b>M42R</b>	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
<b>M42S</b>	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26(665)	30-1/2(773)	20-1/2(519)
<b>M42T</b>	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	M42R & M42RC		M42S & M42T	
	Natural	Propane	Natural	Propane
<b>Griddle Top</b>	33,000 (9.60kW)	33,000 (9.60kW)	33,000 (9.60kW)	33,000 (9.60kW)
<b>Open Burners</b>	70,000 (20.50kW)	64,000 (18.74kW)	70,000 (20.50kW)	64,000 (18.74kW)
<b>Oven</b>	40,000 (11.72kW)	35,000 (10.25kW)	N/A	N/A
<b>Total</b>	143,000 (41.82kW)	132,000 (38.59kW)	103,000 (30.10kW)	97,000 (28.34kW)

RC=Range w/Convection Oven R=Range w/Oven S=Range w/Storage Base T=Modular Top

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



<sup>1</sup>NOTE: Installation clearance reductions are applicable only where local codes permit.

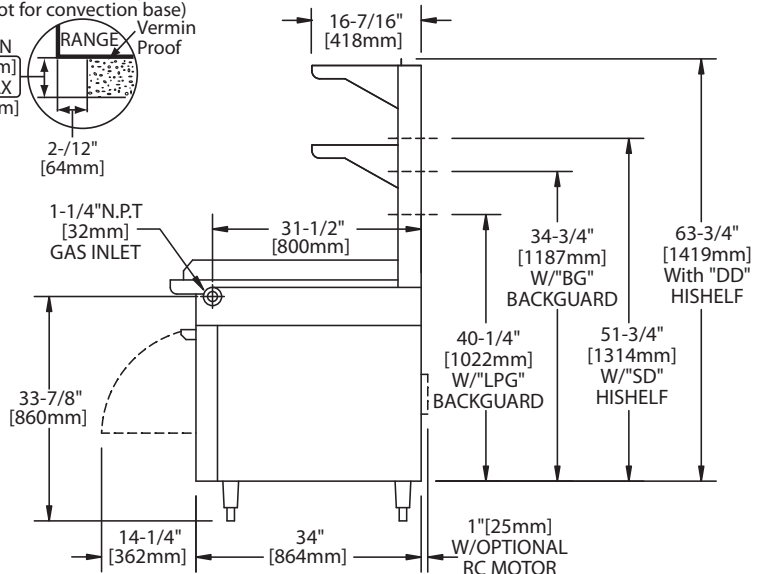
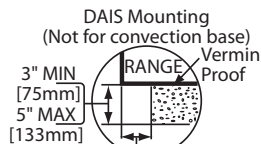
<sup>2</sup>Shipping Cubic Feet 50 for R & S Models, 20 for T models

Data applies only to North America

Gas input ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.

Electrical characteristics each RC oven: 1/3 HP motor, 120 VAC, single phase, 3.4 amps, 6 ft. (1.8m) power cord with NEMA 5-15P plug provided. 230 VAC export is direct connect, single phase, 50 Hz.

Please specify gas type when ordering.



Form# M42 (09/02/09)