



# Master Series Heavy Duty Combination Top Range

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

Master Series Heavy Duty Combination Top Range

Models:

- M48-23R       M48-23S       M48-23T

Range with  
Thermostat Control Griddle  
& Two Open Burners



Model M48-23

### Standard Features:

- Stainless steel front, black powder coat epoxy side.
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- Thermostatically controlled griddle, (450° F max.) on left with embedded capillary line sensors
- 1" (25mm) thick steel griddle plate & two 33,000 BTU (9.67kW) "H" burners
- 2-5/16" (591mm) H welded steel splash-guards, sides & back
- Clip-on stainless steel backsplash
- Removable front-mounted stainless steel grease receptacle
- Two 24,000 BTU (7kW) natural, 20,000BTU (5.86kW) propane Starfire burners per section.
- Removable ring grates over each burner
- One-piece stainless steel drip tray
- Fully porcelainized oven interior
- Piezo Spark ignition for oven
- 40,000 BTU (11.72kW) natural, 35,000 BTU (10.25kW) propane cast iron oven burner

### Optional Features:

- Stainless steel left, right or both sides or main back

- Stainless steel oven interior
- Stainless steel common front rail up to 68" (1728mm) wide (two or more units in a battery)
- Fully grooved griddle (or grooved sections)
- Convection oven base, add C to model #, e.g. M48-23RC
- Additional oven rack
- Rear gas connection, 3/4" or 1" 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)
- Swivel casters (4) w/front brakes
- Polyurethane non-marking swivel casters w/ front brakes
- 6" (152mm) stainless steel adj. legs
- Dais base (not for use with "RC" oven)
- 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 (export)
- Celsius dial for oven thermostat (NC)

### Specifications:

Heavy duty gas range, Model M48-23R with ovens with one 23" (548mm) wide x 25" (635mm) deep x 1" (25mm) thick griddle. Valve controlled griddle, bordered side and rear continuous welded stainless steel splash guards, 66,000 BTU (19.3kW) total, on left only, and two 24,000 BTU (7.0 kW) Starfire open burners with heavy duty cast iron top grates/ring grates. 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 epoxy sides. 154,000 BTU (45.10 kW) total (natural gas). Natural or propane gas. Also available with storage base with doors, M48-23S, and with modular top, M48-23T.



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

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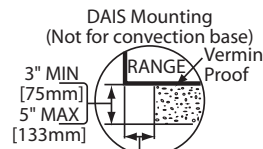
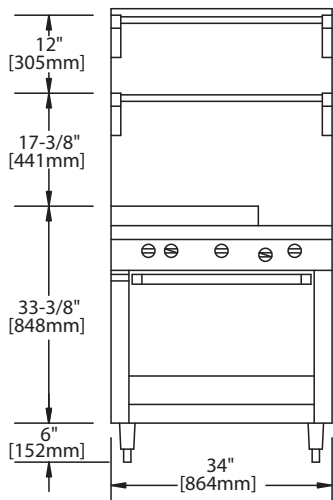
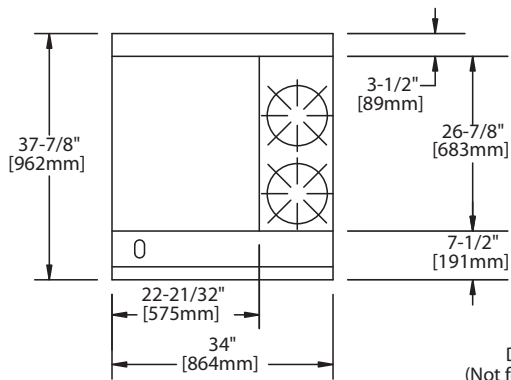
Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base: in(mm)		
					Width	Depth	Height
<b>M48-23R</b>	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
<b>M48-23S</b>	34(864)	38(965)	36-3/8(924)	36-3/8(924)	26(665)	30-1/2(773)	20-1/2(519)
<b>M48-23T</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 .

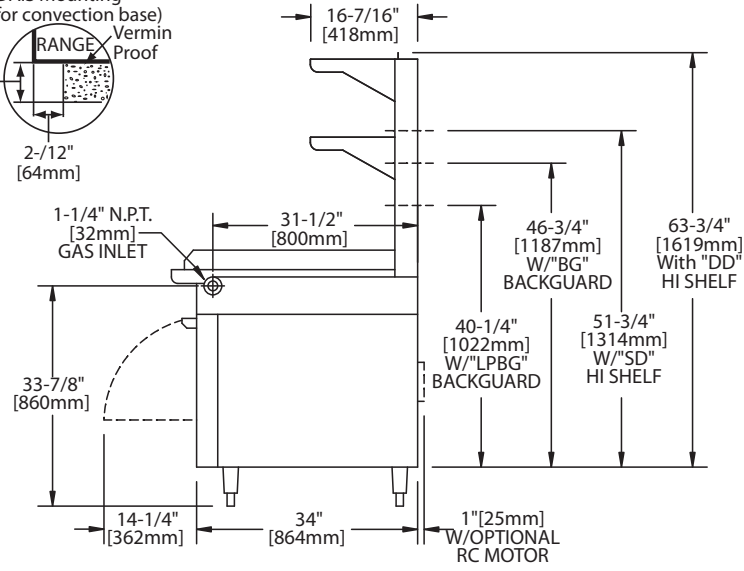
INPUT-BTU/hr (Natural Gas)	M48-23R & M48-23RC	M48-23S & M48-23T
<b>2 Open Burners (24,000BTU ea.)***</b>	48,000 (14.06kW)	48,000 (14.06kW)
<b>Griddle</b>	66,000 (19.34kW)	66,000 (19.34kW)
<b>Oven***</b>	40,000 (11.72kW)	N/A
<b>TOTAL</b>	154,000 (45.12kW)	114,000 (33.40kW)

RC=Range w/Convection Oven R=Range w/Oven S=Range w/Storage Base T=Modular Top  
 \*\*\* Open Top Burner rated 20,000 BTU (5.86kW) and Oven Rated 35,000 BTU (10.25kW) for Propane gas

INSTALLATION NOTES			Shipping Wt: (Lb/Kg) <sup>2</sup>	
Combustible Wall Clearances <sup>1</sup>	Entry Clearances	Operating Pressure	M48-23R	1160/527
Sides: 14" (356mm) Back: 6" (152mm)	Crated: 39-1/4" (997mm) Uncrated: 34-1/4" (870mm)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)	M48-23S	980/445
			M48-23T	800/364



<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. 30 VAC export is direct connect, single phase, 50 Hz.  
 Please specify gas type when ordering.



Form# M48-23 (08/10/10)