



Master Series Heavy Duty Griddle Top Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Master Series Heavy Duty Griddle Top Range

Models:

- M48-45R M48-45S M48-45T
 M48-51R M48-51S M48-51T M48-68R M48-68S M48-68T

Thermostat Controlled
 Griddle & Combination
 Griddle/Open Burner
 Ranges



Model M48-45R

Standard Features:

- Stainless Steel Front, black powder coat epoxy side
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- 1" (25 mm) thick steel griddle plate on left, thermostat controlled, with embedded capillary line sensors
- One thermostat controlled "H" type burner, rated 33,000 BTU (9.66kW) for every 11" (28mm) width of griddle plate section
- Open top Starfire burners rated 24,000 BTU (7.03kW) natural or 20,000 BTU (5.86kW) propane gas on applicable models
- 2-5/16" (91mm) high welded steel splashguards, sides and back
- Clip-on stainless steel backsplash
- Removable front-mounted stainless steel grease receptacle
- Piezo Spark ignition for oven
- Fully porcelainized oven interior
- Storage base interior of aluminized steel
- 40,000 BTU (11.7kW) Nat., 35,000 BTU (10.25kW) Pro. 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 at battery)
- Fully grooved griddle (or grooved sections)
- Convection oven base, add suffix C to model #, e.g. M48-51RC
- 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) 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 base)
- 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 V, 50 cycle components, RC motor (export)
- Celsius dial for oven thermostat, NC

Specifications:

Heavy duty gas ranges with ovens: -45 models have a 45" (1143mm) griddle and 4 open burners; -68 models, have a 68" (1727mm) griddle and are both are 68" (1727mm) wide, and -51 models, have a full 51" (1295mm) griddle. Griddles are valve controlled 1" (25mm) thick, bordered side and rear with a continuous welded stainless steel splashguard. 38" (965mm) deep, including 7-1/2" (191mm) deep stainless steel front rail. Porcelain enamel oven interior with a 40,000 BTU (11.72kW) cast iron oven burner. -45R and -68R wide models have 2 ovens, -51R models have only one oven and a 17" (432mm) wide storage base on right. Stainless steel front with black powder coat epoxy sides. See chart for total BTU ratings. Natural or propane gas. Also Available with 34" (864mm) storage base(s) w/ doors in lieu of oven(s), suffix S, and Modular top, suffix T.



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

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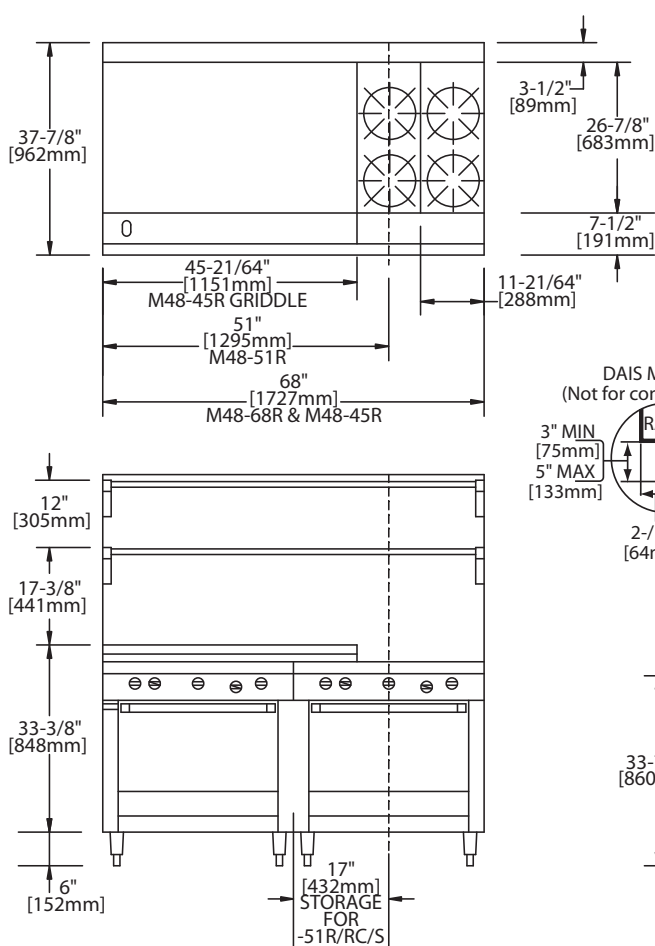
Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base Interior: in(mm)		
					Width	Depth	Height
M48-45,68R	68(1727)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
M48-51R	51(1295)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
M48-45,68S	68(1727)	38(965)	36-3/8(924)	30-3/8(772)	26(665)	30-1/2(773)	20-1/2(519)
M48-51S	51(1295)	38(965)	36-3/8(924)	30-3/8(772)	26(665)	30-1/2(773)	20-1/2(519)
M48-45,68T	68(1727)	38(965)	36-3/8(924) w/stand	9-1/2 (241) w/o stand*	N/A	N/A	N/A
M48-51T	51(1295)	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

Total INPUT BTU/Hr x 1000(Kw)	M48-45R	M48-51R	M48-68R	M48-45S/T	M48-51S/T	M48-68S/T
Top Section Natural Gas	228 (66.78)	132 (38.65)	198 (57.98)	228 (66.79)	132 (38.65)	198 (57.98)
Top Section Propane Gas	212 (62.08)	132 (38.65)	198 (57.98)	212 (62.08)	132 (38.65)	198 (57.98)
Oven(s) 1 burner each Natural Gas	80 (23.44)	40 (11.72)	80 (23.44)	N/A	N/A	N/A
Oven(s) 1 burner each Propane Gas	70 (20.50)	35 (10.25)	70 (20.50)	N/A	N/A	N/A

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

INSTALLATION NOTES			Shipping Wt: (Lb/Kg) ²	
Combustible Wall Clearances¹	Entry Clearances	Operating Pressure	M48-45,51,68R	1160/527
Sides: 11" (279mm) Back: 6" (152mm)	Crated: 39-1/4" (997mm) Uncrated: 34-1/4" (870mm)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)	M48-45,51,68S	980/445
			M48-45,51,68T	800/364



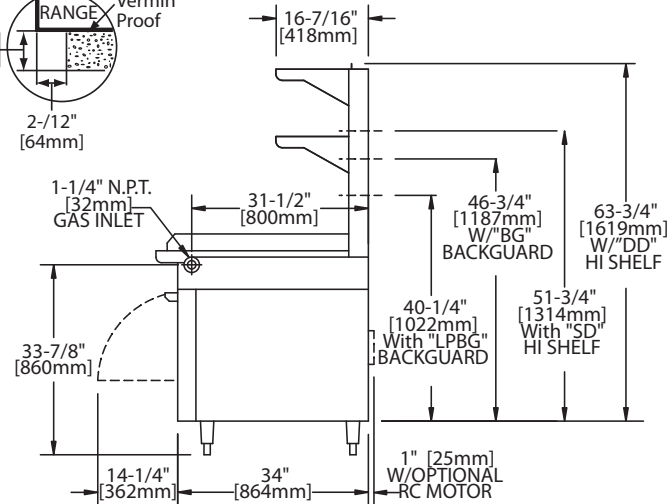
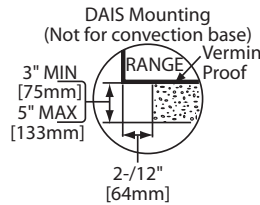
¹NOTE: Installation clearance reductions are applicable only where local codes permit.

²Shipping Cubic Feet 80 for -51 R&S Models, 30 - for 51T models and 110 for -45(68)R/S models, 40 for -45(68)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# M48 -45R/S/T, -51R/S/T, -68R/S/T (09/02/09)