



# Master Series Heavy Duty Combination Top Range

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

Master Series Heavy Duty Combination Top Range

### Models:

- MST42-6R     MST42-6S     MST42-6T     MST42-6R-E     MST42-6S-E     MST42-6T-E

Even Heat Hot Top & Two Open Burners Range

PHOTO NOT AVAILABLE

### Standard Features:

- Stainless steel front, black powder coat epoxy sides
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- 17" (432mm) wide even heat plate on left, W/one 27,000 BTU (7.90kW) "H" type burner controlled by Hi-lo valve
- Heavy gauge aluminized steel radiation baffle shield
- Two (2), 2-piece Starfire open burners w/removable heads rated 30,000 BTU (8.78kW) CE approved or 35,000 BTU (10.25kW) CSA approved models, (natural or propane gas)
- Removable ring grates over each open top burner
- Cast iron top grates
- Stainless steel drip tray under open burners
- Piezo Spark ignition for oven
- 40,000 BTU (11.72kW) natural gas, 35,000 BTU (10.25kW) propane gas cast iron oven burner
- Fully porcelainized oven interior
- Electric Spark ignition on all pilots Suffix -E models
- Sentry total flame failure protection for all burners

### Optional Features:

- Stainless steel oven interior

- Stainless steel side(s) standard for two or more units (specify) or main back
- Stainless steel common front rail up to 102" (2591 mm) wide, (two or more units in a battery)
- Corner columns for banking –specify
- Convection oven base, add C to model #, e.g. M42-6RC
- 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 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 and/or electric ignition (export)
- Celsius dial for oven thermostat (NC)

### Specifications:

Heavy-duty gas range with oven, Model MST42-6R, combination top. One 17" (432mm) wide even hot top, 27,000 BTU (7.90kW) on left and two 30,000 BTU (8.78kW) Starfire open burners. Sentry total flame failure protection for all burners

Heavy duty cast iron top grates/ring grates 34" (864mm) wide x 38" (965mm) deep, including 7-1/2" (191mm) deep stainless steel front rail. Porcelain enamel oven interior with 40,000 BTU (11.72kW) cast iron oven burner. Stainless steel front with black powder coat epoxy 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.

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 Freeland, PA 18224  
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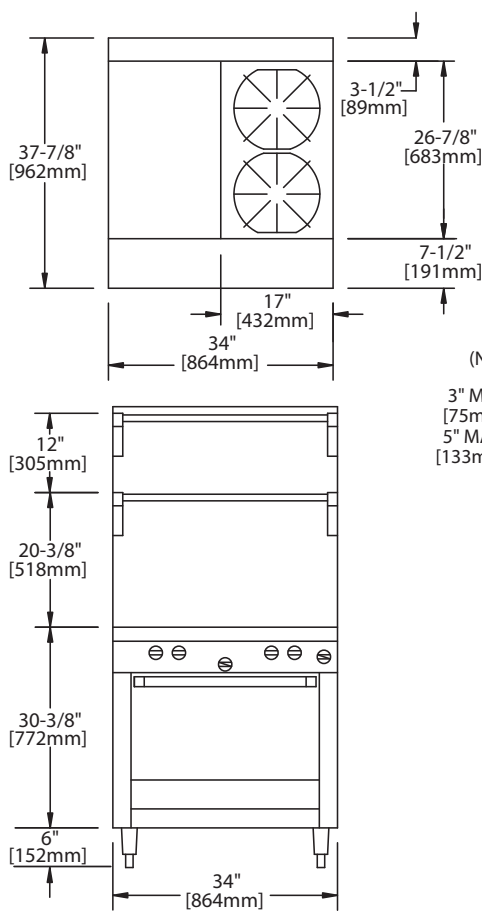
Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven Interior: in(mm)		
					Width	Depth	Height
<b>MST42-6R</b>	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
<b>MST42-6S</b>	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)	13-1/2(343)
<b>MST42-6T</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 (kw)	MST42-6R(C)		MST42-6S & MST42-6T		Gas input ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.
	Natural	Propane	Natural	Propane	
Hot Top	27,000 (7.90)	27,000 (7.90)	27,000 (7.90)	27,000 (7.90)	
Open Top: CE Approved Models	60,000 (17.57)	60,000 (17.57)	60,000 (17.57)	60,000 (17.57)	
Open Top: CSA Approved Models	70,000 (20.50)	70,000 (20.50)	70,000 (20.50)	70,000 (20.50)	
Oven: CE and CSA Approved Models	40,000 (11.71)	35,000 (10.25)	N/A	N/A	

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

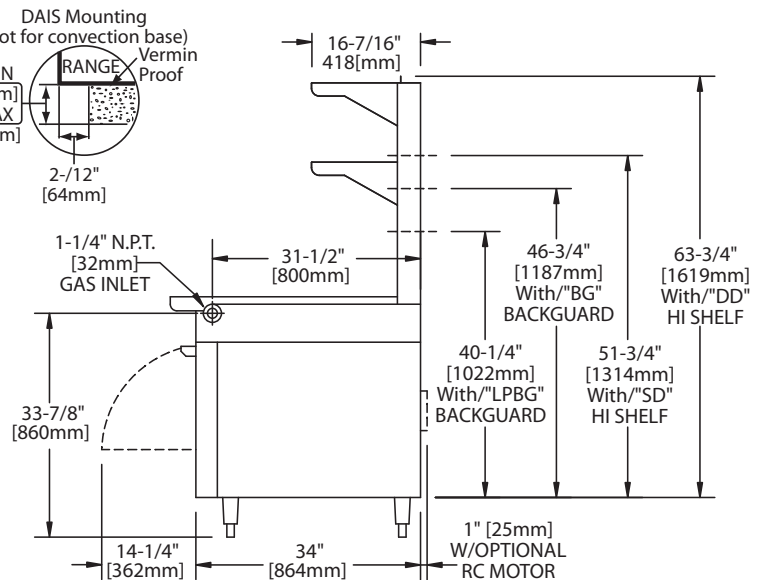
INSTALLATION NOTES			Shipping: Wt (Lb/Kg) – Cu Ft
Combustible Wall Clearances <sup>1</sup>	Entry Clearances	Operating Pressure	MST42-6R 445/202 – 50 MST42-6S 345/157 – 50 MST42-6T 255/116 – 20
Sides: 11" (279mm) Back: 6" (152mm)	Crated: 39-1/4"(997mm) Uncrated: 34-1/4" (870mm)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)	



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

Electrical characteristics: **Each RC oven** –1/3 HP motor, 120 VAC, single phase, 3.4 amps (c/w 6 ft. (1.8m) power cord with NEMA 5-15P plug). 230 VAC export is direct connect, single phase, 50 Hz. **Electrical Spark Ignition** (suffix "E") – 0.1 amps for 115V 60Hz 1 Phase (c/w NEMA 5-15P cord & plug on models with out RC oven) and 0.05 amps for 240C 50Hz 1 phase.

Please specify gas type when ordering.



Form# MST42-6 (03/03/10)