



# Master Series Heavy Duty Combination Top Range

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

Master Series Heavy Duty Combination Top Range

Models:

- MST42R     MST42S     MST42T     MST42R-E     MST42S-E     MST42T-E

Range with 17" Valve Control Griddle and Two Open Burners



Model MST42R-E

### Standard Features:

- Stainless steel front, black powder coat epoxy sides.
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- 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 burner & cast iron top grates
- Stainless steel drip tray under open burners
- Griddle with 1" (25mm) thick steel plate on left, with 30,000 BTU (8.78kW) "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
- Electric Spark ignition on all pilots Suffix -E models
- Sentry total flame failure protection for all burners

### Optional Features:

- 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)
- Stainless steel oven interior
- Convection oven base, add C to model #, e.g. MST42RC
- 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 and/or electric ignition (export)
- Celsius dial for oven thermostat (NC)

### 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, 30,000 BTU (8.78kW), bordered side and rear by continuously welded stainless steel splash guard. Two 30,000 BTU (8.78kW) Starfire open burners with removable heads. Sentry total flame failure protection for all burners. 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 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.

Garland Commercial Ranges Ltd  
 1177 Kamato Road,  
 Mississauga, Ontario  
 L4W 1X4 CANADA  
 Phone: 905-624-0260  
 Fax: 905-624-5669



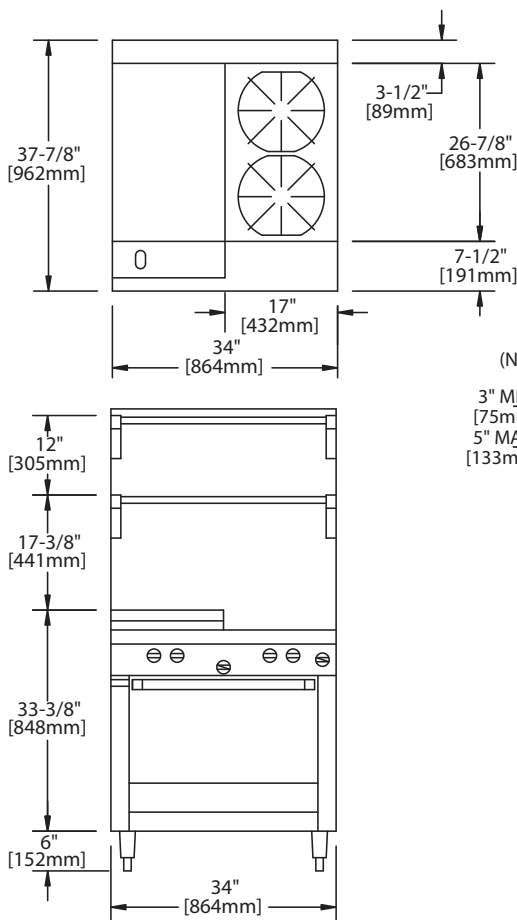
Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base Interior: in(mm)		
					Width	Depth	Height
<b>MST42R</b>	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
<b>MST42S</b>	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26(665)	30-1/2(773)	20-1/2(519)
<b>MST42T</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	MST42R(C)		MST42S & MST42T	
	Natural	Propane	Natural	Propane
Griddle Top	30,000 (8.78kW)	30,000 (8.78kW)	30,000 (8.78kW)	30,000 (8.78kW)
Open Top: CE Approved Models	60,000 (17.57kW)	60,000 (17.57kW)	60,000 (17.57kW)	60,000 (17.57kW)
Open Top: CSA Approved Models	70,000 (20.50kW)	70,000 (20.50kW)	70,000 (20.50kW)	70,000 (20.50kW)
Oven: CE and CSA Approved Models	40,000 (11.71kW)	35,000 (10.25kW)	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) <sup>2</sup>	
Combustible Wall Clearances <sup>1</sup>	Entry Clearances	Operating Pressure	MST42R	520/326
Sides: 11" (279mm) Back: 6" (152mm)	Crated: 39-1/4" (997mm) Uncrated: 34-1/4" (870mm)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)	MST42S	420/191
			MST42T	330/150

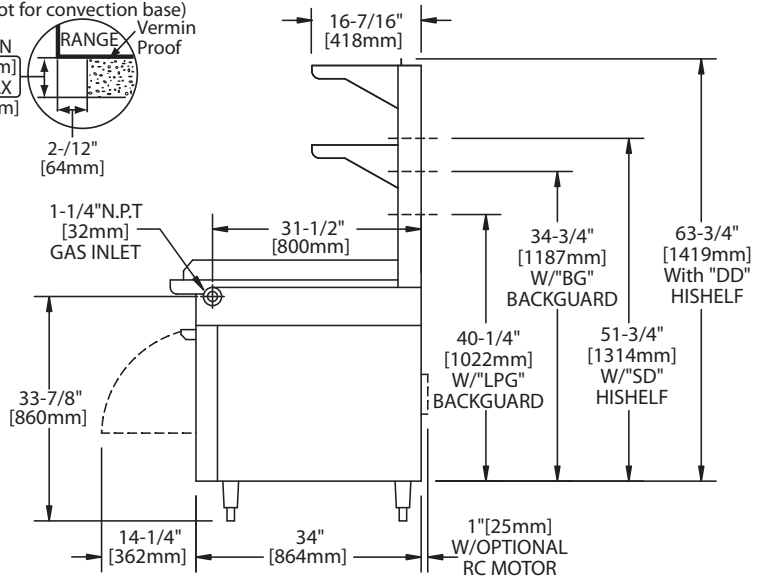
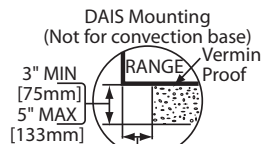


<sup>1</sup>NOTE: Installation clearance reductions are applicable only where local codes permit.

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

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# MST42 (08/10/10)