



Item #: _____

Model #: M42R, M42S, M42T

Product Name: Master Series Combination Top
Griddle Top & Open Burner Top
Range



*Model M42R shown with optional
double deck high shelf and casters*

Specifications:

Heavy duty gas range with oven, Model M42R, combination top. One 17" (432mm) wide x 25" (635mm) deep, 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, and 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) wide x 38" (965mm) deep, including 7 1/2" (191mm) deep stainless steel front rail. Porcelain enamel oven interior measuring 26 1/4" (667mm) wide x 13 1/2" (343mm) high x 29" (737mm) deep. 40,000 BTU (11.72kW) cast iron oven burner. Stainless steel front with black powder coat epoxy sides. Natural or propane gas. AGA, CGA certified and NSF listed. MST prefix models carry CE Mark for Europe. (Also available with storage base with doors, Model M42S, and modular top, Model M42T).

Standard Features:

- Stainless steel front, black powder coat epoxy sides.
- 6" (152mm) chrome steel adjustable legs
- 7-1/2" (191mm) stainless steel front rail
- (1) 33,000 BTU (9.76kW) "H" type burner controlled by Hi-Lo valve
- (2) 35,000 BTU (10.25kW) two piece Starfire open burners with removable heads
- Removable ring grates over each burner
- Cast iron top grates
- Stainless steel drip tray under open burners
- 1" (25mm) thick steel griddle plate on left only
- 2 5/16" (59mm) high welded steel splash guards, sides and back
- Clip-on stainless steel backsplash
- Removable front-mounted stainless steel grease receptacle
- Fully porcelainized oven interior
- Piezo Spark ignition for oven
- One year limited parts and labor warranty (USA and Canada only)

Optional Features:

- ☐ Stainless steel left, right or both sides or main back
- ☐ Stainless steel common front rail up to 68" (1728mm) wide (two or more units in a battery)
- ☐ Fully grooved griddle (or grooved sections)
- ☐ Stainless steel oven interior
- ☐ Continuous clean oven interior (N/A on RC oven)
- ☐ Convection oven base, add C to model #, e.g. M42RC
- ☐ Additional oven rack
- ☐ Rear gas connection, 3/4", 1", or 1 1/4" NPT
- ☐ End caps and cover (no charge) - Must specify
- ☐ Swivel casters (4) with front brakes
- ☐ Polyurethane non-marking swivel casters w/ front brakes
- ☐ 6" (152mm) stainless steel adjustable legs
- ☐ 4" (102mm) chrome steel adjustable legs
- ☐ Storage base shelf of aluminized or stainless steel
- ☐ Single deck stainless steel tubular high shelf
- ☐ Double deck stainless steel tubular high shelf
- ☐ 10" (254 mm) high stainless steel backguard
- ☐ 17" (432mm) high stainless steel backguard
- ☐ 33" (838mm) high stainless steel backguard
- ☐ Stainless steel vertical flue riser, 13" W x 33" H, (330mm x 839mm)
- ☐ MS-model prefix- Sentry flame failure protection on griddle. Open burner pilot with shut-off valve, MS42R
- ☐ MST-model prefix-Sentry total flame failure protection on all burners, e.g. MST42R
- ☐ E-model suffix- electric spark ignition on all pilots for MS and MST models only, e.g. MS42RE
- ☐ 230 volt, 50 cycle components, RC motor and/or electric ignition (export)
- ☐ Celsius dial for oven thermostat (no charge)



For USA, Contact:
Garland Commercial Industries, INC.
Tel: 570-636-1000
Fax: 570-636-3903

For United Kingdom & Ireland, Contact: Enodis
Tel: 0181-561-0433
Fax: 0181-848-0041

For Canada & the Rest of the World, Contact:
Garland Commercial Ranges, Ltd.
Tel: 905-624-0260
Fax: 905-624-5669

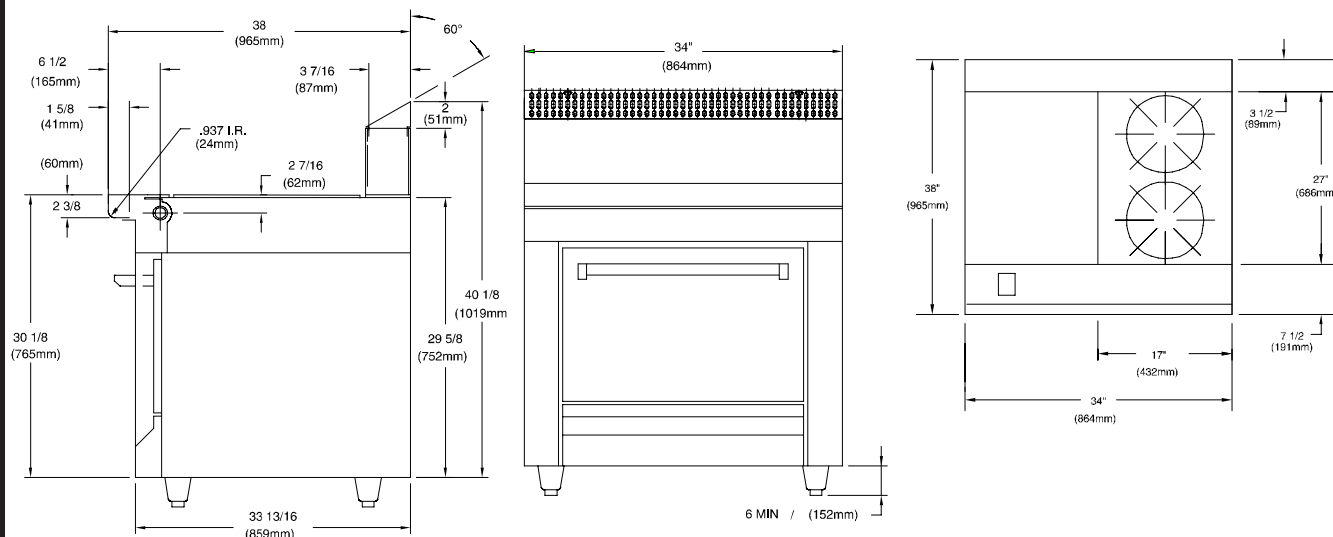


GARLAND

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Product Name: Master Series Combination Top
Griddle Top & Open Burner Top
Range



Range	M42R	M42S	M42T
Width	34"/864mm	34"/864mm	34"/864mm
Depth	38"/965mm	38"/965mm	38"/965mm
Height w/NSF legs	36 3/8"/924mm	36 3/8"/924mm	36 3/8"/924mm (w/stand)
Height less NSF legs	30 3/8"/772mm	30 3/8"/772mm	9 1/2"/241mmmm (less stand)**
Oven/Storage Base			
Width	26 1/4"/667mm	26"/665mm	N/A
Depth	29"/737mm**	30 1/2"/773mm	N/A
Height	13 1/2"/343mm	20 1/2"/519mm	N/A

SHIPPING WEIGHT (LB/KG) 520/236 420/191 330/150

*Modular Top has 1 1/2" seating flanges.**RC oven is 25"/635mm deep

INPUT-BTU/HR (Natural Gas)	M42R	kW equivalent	M42S	kW equivalent	M42T	kW equivalent
Griddle Top	33,000	9.60	33,000	9.60	33,000	9.60
Open Burners (Two)	70,000	20.50	70,000	20.50	70,000	20.50
Oven	40,000	11.72	N/A	-	N/A	-
TOTAL	143,000	41.82	103,000	30.10	103,000	30.10

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

Installation Notes:

Combustible Wall Clearances

Sides: 11" (279mm)

Back: 6" (152mm)

For reduced clearances, refer to ANSI Z223.1/NFPA #54 and CAN/CGA B149.

Entry Clearance:

Crated: 39 1/4" (997mm)

Uncrated: 34 1/4" (870mm)

Manifold Pressure:

Natural: 6 WC (15mbar)

Propane: 10 WC (25mbar)

NOTE: Data applies only to North America

Gas Input Ratings shown here are for installations up to 2,000 ft. (610m) above sea level.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's Standard NFPA 96, "Vapor Removal from cooking equipment."

(Note: For North America Only)

Electrical characteristics each RC oven: 1/3 HP motor, 120 VAC, single Phase, 3.4 amps, (6-foot power supply cord provided). 230 VAC export is direct connect, single phase, 50 Hz.

Specify altitudes over 2,000 ft.