GARLAND

Master Series Heavy Duty Griddle Top Range

Project
Item
Quantity
CSI Section 11400
Approved
Date
Date

Models

- MST47R
- MST47T
- MST47S-E

- MST47S
- MST47R-E
- MST47T-E

DO00.30

Model MST47R (valve control panel not as depicted) Valve Controlled Griddle Top Range

Standard Features

- Standard Features:
- Stainless steel front and sides
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- 1" (25mm) thick steel griddle plate
- 2-5/16" (591mm) high welded steel splash guard,, sides and back
- Clip-on stainless steel backsplash
- Removable front-mounted stainless steel grease receptacle
- Hi-Lo valve control for each griddle burner
- Three "H" griddle burners 90,000 BTU (26.35 kW)
- · Piezo spark ignition for all pilots
- Fully porcelainized oven interior
- Storage base models with aluminized steel interiors, (Suffix S/S-E)
- Modular Top section (Suffix T/T-E))
- 40,000 BTU (11.72kW) natural gas, 35,000 (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

Options & Accessories

- · Stainless steel oven interior
- · Stainless steel main back
- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- Fully grooved griddle (or grooved sections)
- Convection oven base, add C to Model No., e.g. MST47RC
- Additional oven rack
- Gas shut off valve; 3/4", 1" or 1-1/4"
- Gas flex hose & quick disconnect (3/4", 1" or 1-1/4" NPT x 5') w/ restraining device, please specify
- Rear gas connection; 3/4" or 1" NPT
- Polyurethane non-marking swivel casters (4) w/front brakes
- 6" (152mm) stainless steel adj. legs
- Toe 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 MST47R. One 34" (864mm) wide, valve-controlled griddle. 1" (25mm) thick, 90,000 BTU (26.35 kW) total. 34" (864mm) wide x 38" (965mm) deep, including 7-1/2" (191mm) deep stainless steel front rail. Sentry total flame failure protection for all burners. Porcelain enamel oven interior measuring 26-1/4" (667mm) wide x 13-1/2" (343mm) high x 29" (737mm) deep. 40,000 BTU (11.72 kW) cast iron burner. Stainless steel front and sides. 130,000 BTU (38.07 kW) total, natural gas. Also Available with storage base(s) w/doors, suffix S, and Modular top, suffix T.

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











MST47R

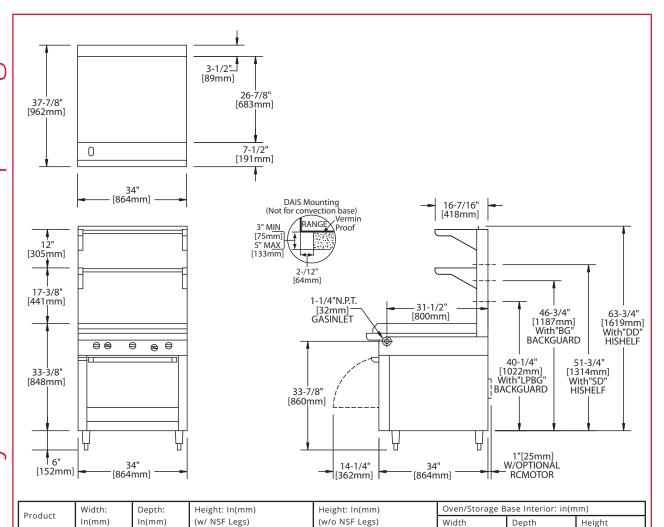
MST47S

MST47T

34(864)

34(864)

34(864)



*Modular top has 1-1/2" seating flanges. **RC oven is 25" (635mm) deep.

38(965)

38(965)

38(965)

INPUT-BTU/hr (Natural Gas)	MST47R/RC(-E)	MST47S/T(-E)
Top Section Oven*** TOTAL	40,000 (11.72kW)	90,000 (26.35kW) N/A 90,000 (26.35kW)

36-3/8(924)

36-3/8(924)

36-3/8(924) w/stand

RC=Range w/Convection Oven $\,$ R=Range w/Oven $\,$ S=Range w/Storage Base $\,$ T=Modular Top *** Oven rated 35,000BTU (10.25kW) for Propane Gas

Installation Notes			Shipping Wt: (Lb/Kg)²
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure	MST47R 600/273
Sides: 14" (356mm) Back: 6" (152mm)	` ′	Mataral. 0 WC (15111bar)	MST47S 500/227 MST47T 410/186

30-3/8(772)

36-3/8(924)

9-1/2 (241) w/o stand*

26-1/4(667)

26(665)

N/A

29(737)**

N/A

30-1/2(773)

13-1/2(343)

20-1/2(519)

N/A

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

²Shipping 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 supply cord provided. 230 VAC export is direct connect, single phase, 50 Hz.

Please specify gas type when ordering.

Garland reserves the right to make changes to the design or specifications without prior notice.

