

## Master Series Heavy-Duty French Top Range

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Master Series Heavy-Duty French Top Range

### Models

- M43FTR
- M43FTS
- M43FTT



Model M43FTR  
Shown with Optional  
Backguard

### Standard Features

- Stainless steel front and sides
- 6" (152mm) chromed steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- Three 18,000 BTU (5.3kW) natural gas or 16,000 BTU (4.69kW) propane gas Starfire open burners
- Removable ring grates over open burners at front
- Cast-iron top grates
- One piece stainless steel drip tray
- Three solid removable cast-iron hot top plates at rear, each with 15,000 BTU (4.4kW) natural gas or 16,000 BTU (4.69 kW) propane gas Starfire burner
- Piezo Spark ignition for oven
- Fully porcelainized oven interior
- 40,000 BTU (11.72kW), natural gas; 35,000 (19.25kW), propane, cast-iron oven burner
- Storage base of aluminized steel

### Options & Accessories

- Convection oven base, add C to model #, e.g. M43FTRC
- Additional oven rack
- 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)
- 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
- Set of 4 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 (export)
- Celsius dial for oven thermostat (NC)

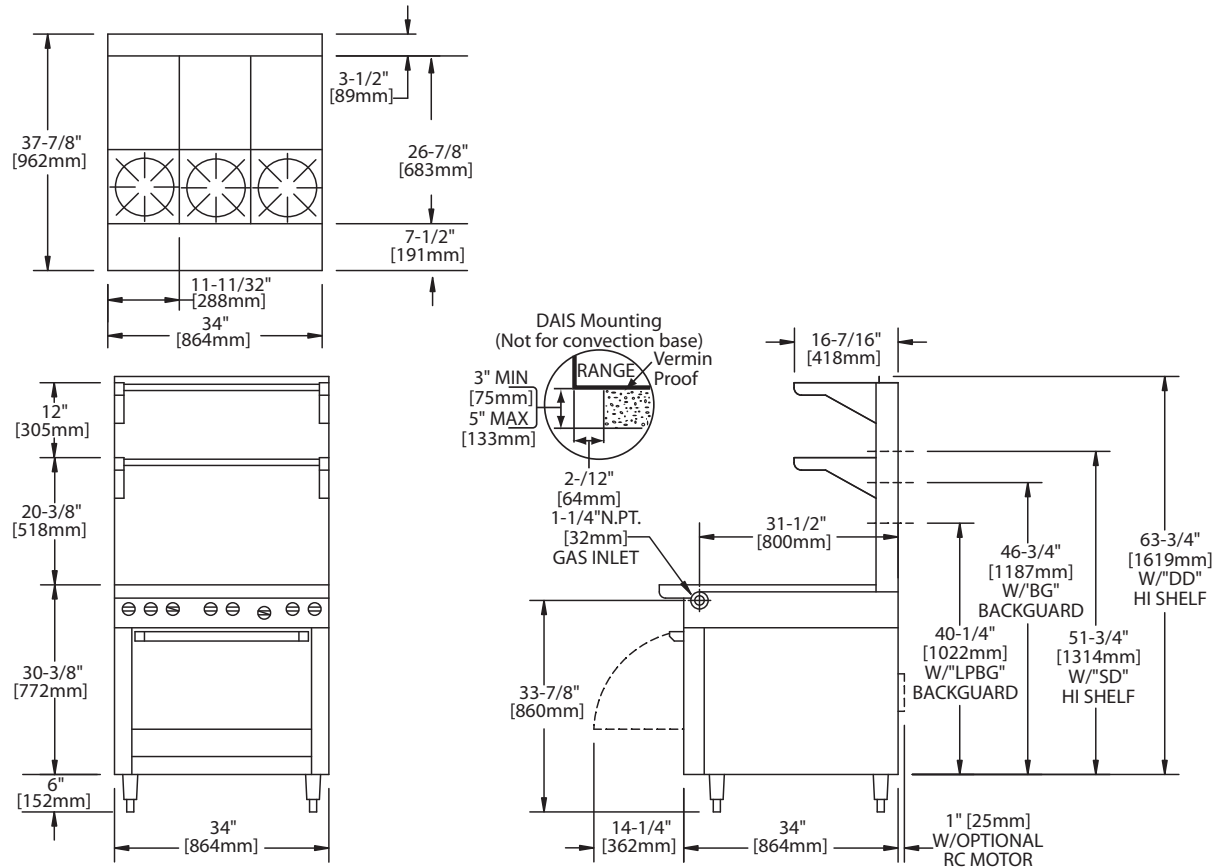
### Specifications

Heavy-duty gas range with oven, Model M43FTR French Top, consisting of 3 open Starfire burners in front, 18,000 BTU (5.3kW) each and 3 hot tops, with 15,000 BTU (4.4kW) Starfire burner each at rear. Open burners have heavy-duty cast-iron top grates/ring grates and hot tops are heavy-duty cast-iron 11-1/4" (286mm) wide x 14-3/4" (375mm) deep. All top burners controlled with On/Off valve. 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 and sides. Natural or propane gas. Also available with storage base w/ doors, model M43FTS, and modular top, model M43FTT.

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

NOTE: All Master Series ranges, attachments, fryers, and broilers require a high shelf or backguard flue attachment - sold separately.





| Product | Width:<br>In(mm) | Depth:<br>In(mm) | Height: In(mm)<br>(w/ NSF Legs) | Height: In(mm)<br>(w/o NSF Legs) | Oven/Storage Base Interior: in(mm) |             |             |
|---------|------------------|------------------|---------------------------------|----------------------------------|------------------------------------|-------------|-------------|
|         |                  |                  |                                 |                                  | Width                              | Depth       | Height      |
| M43FTR  | 34(864)          | 38(965)          | 36-3/8(924)                     | 30-3/8(772)                      | 26-1/4(667)                        | 29(737)**   | 13-1/2(343) |
| M43FTS  | 34(864)          | 38(965)          | 36-3/8(924)                     | 36-3/8(924)                      | 26(665)                            | 30-1/2(773) | 20-1/2(519) |
| M43FTT  | 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 (Natural Gas)                   | M43FTR & M43FTRC | M43FTS & M43FTT |
|----------------------------------------------|------------------|-----------------|
| 6 Top Burners                                |                  |                 |
| 3@18,000(Open Top)*** 3 @ 15,000(Hot Top)*** | 99,000(29.00kW)  | 99,000(29.00kW) |
| BTU Oven***                                  | 40,000(11.72kW)  | N/A             |
| TOTAL                                        | 139,000(40.72kW) | 99,000(29.00kW) |

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

\*\*\* Open and Hot Top Burner rated 16,000 BTU (4.69kW) and Oven Rated 35,000 BTU (10.25kW) for Propane gas

| INSTALLATION NOTES                       |                           |                          | Shipping Wt: (Lb/Kg) <sup>2</sup> |
|------------------------------------------|---------------------------|--------------------------|-----------------------------------|
| Combustible Wall Clearances <sup>1</sup> | Entry Clearances          | Operating Pressure       | M43FTR 440/200                    |
| Sides: 11" (279mm)                       | Crated: 39-1/4" (997mm)   | Natural: 6" WC (15mbar)  | M43FTS 340/155                    |
| Back: 6" (152mm)                         | Uncrated: 34-1/4" (870mm) | Propane: 10" WC (25mbar) | M43FTT 250/114                    |

<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

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.

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