

Master Series Heavy-Duty Griddle Top Range

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Master Series Heavy-Duty Griddle Top Range

Models

- M48R
- M48S
- M48T



Model M48R
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
- 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
- Thermostatic control with embedded capillary line sensors for each griddle burner
- Three "H" griddle burners 99,000 BTU (29 kW) total
- Piezo spark ignition for oven
- Fully porcelainized oven interior
- Storage base interior of aluminized steel w/shelf, (Suffix S)
- Modular top section, (Suffix T)
- 40,000 BTU (11.7 kW) natural gas, 35,000 BTU (10.25kW) propane gas cast-iron oven burner

Options & Accessories

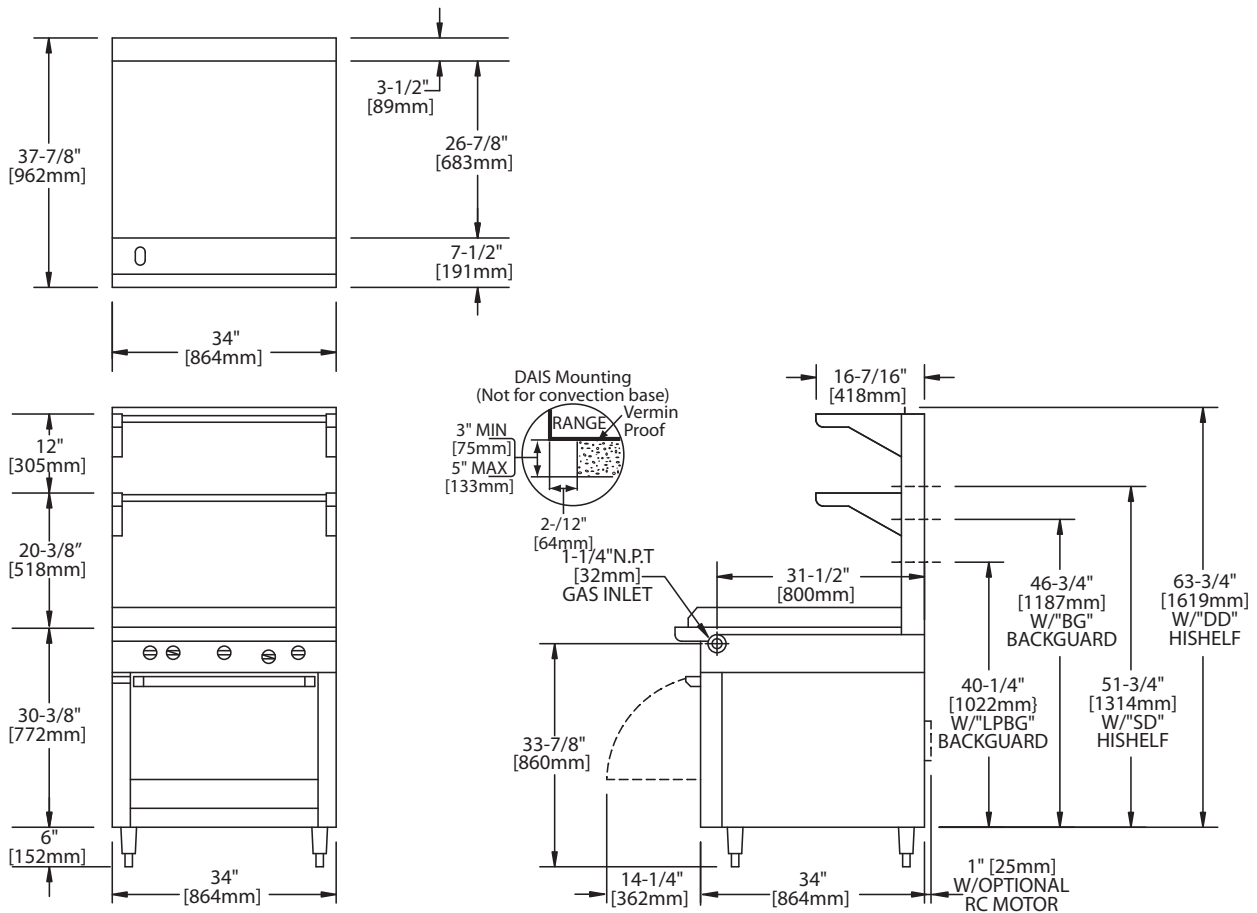
- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- Stainless steel main back
- Stainless steel oven interior
- Fully grooved griddle (or grooved sections)
- Convection oven base, add C to Model No., e.g. M48RC
- Additional oven rack
- Rear gas connection, 3/4" or 1" 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 Polyurethans 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
- Celsius dial for oven thermostat, NC

Specifications

Heavy-duty gas range with oven, Model M48R. One 34" (864mm) wide thermostat controlled griddle. 1" (25mm) thick, 99,000 BTU (29 kW) total. 34" (864mm) wide x 38" (965mm) deep, including 7-1/2" (191mm) deep stainless steel front rail. Porcelain enamel oven interior. 40,000 BTU (11.72 kW) cast-iron oven burner. Stainless steel front and sides. 139,000 BTU (40.73 kW) total. Natural or propane gas. Also Available with storage base(s) w/doors, suffix S, and Modular top, suffix T.

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





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
M48R	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
M48S	34(864)	38(965)	36-3/8(924)	36-3/8(924)	26(665)	30-1/2(773)	20-1/2(519)
M48T	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)	M48R & M48RC	M48S & M48T
Top Section	99,000 (29.00kW)	99,000 (29.00kW)
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

INSTALLATION NOTES			Shipping Wt: (Lb/Kg) ²
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure	
Sides: 14" (356mm)	Crated: 39-1/4" (997mm)	Natural: 6" WC (15mbar)	M48R 600/273
Back: 6" (152mm)	Uncrated: 34-1/4" (870mm)	Propane: 10" WC (25mbar)	M48S 500/227
			M48T 410/186

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

²Shipping 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.