



Item #: \_\_\_\_\_

Models: M47R, M47S, M47T

Product Name: Master Series Valve-Controlled  
Griddle-Top Range



### 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" (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 99,000 BTU total. (29 kW)
- Piezo spark ignition for oven
- Fully porcelainized oven interior
- Storage base interior of aluminized steel w/shelf, (model M47S)
- Modular top section, (model M47T)
- 40,000 BTU (11.7 KW) cast iron oven burner
- One year limited warranty, (USA & Canada only)

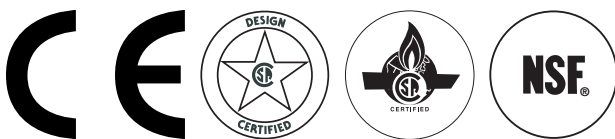
### Optional Features:

- Stainless steel left, right or both sides
- Stainless steel main back
- Stainless steel common front rail up to 68" (1728mm) wide (two or more units in a battery)
- Stainless steel oven interior
- Convection oven base, add C to Model No., e.g. M47RC
- Additional oven rack
- Rear gas connection, 3/4" or 1" NPT
- End caps and cover, (no charge)-Must specify
- Swivel casters (4) w/front brakes
- Polyurethane non-marking swivel casters (4) w/front brakes
- 6" (152mm) stainless steel adjustable legs
- 4" (102mm) chrome steel adjustable legs
- Toe base (not for use with "RC" oven hale)
- Storage base shelf of aluminized or stainless steel
- Single deck stainless steel tubular high shelf
- Double deck stainless steel tubular high shelf
- 10" (254mm) 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)
- 230 volt, 50 cycle components, RC motor and/or electric ignition (export)

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

### Specification:

Heavy-duty gas range with oven, Model M47R. One (1) 34" (864mm) wide, valve-controlled griddle. 1" (25mm) thick, 99,000 BTU (29 kW) total. 34" (864mm) wide x 38" (965mm) deep, including 7½" (191mm) deep stainless steel front rail. Porcelain enamel oven interior measuring 26¼" (667mm) wide x 13½" (343mm) high x 29" (737mm) deep. 40,000 BTU (11.72 kW) cast iron oven burner. Stainless steel front with black powder coat epoxy sides. 139,000 BTU (40.73 kW) total. Natural or propane gas. AGA, CGA certified and NSF listed. (Also available with storage base with doors, Model M47S, and modular top, Model M47T)



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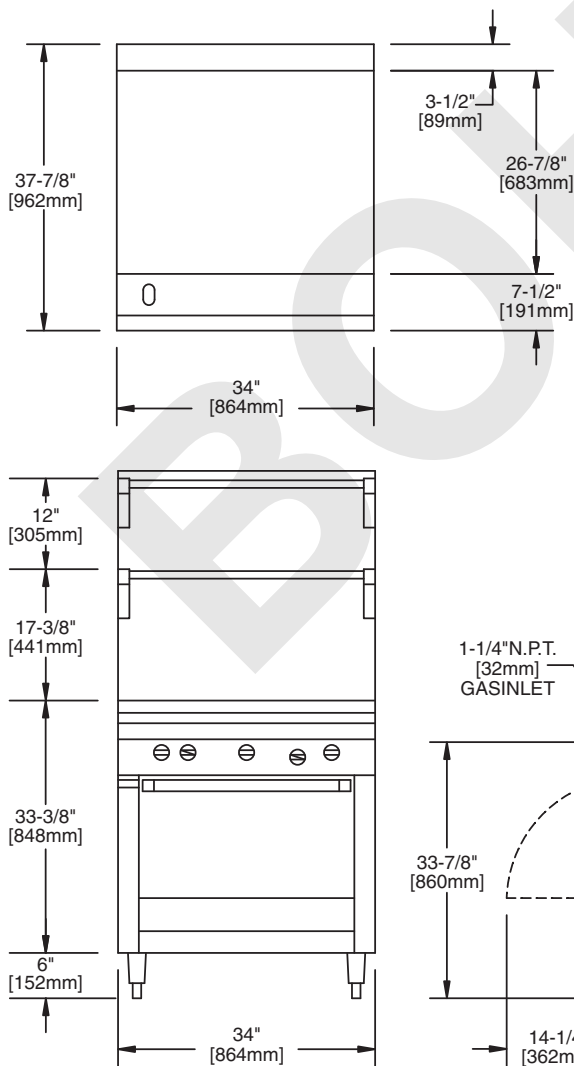
Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base Interior: in(mm)		
					Width	Depth	Height
M47R	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
M47S	34(864)	38(965)	36-3/8(924)	36-3/8(924)	26(665)	30-1/2(773)	20-1/2(519)
M47T	34(864)	38(965)	36-3/8(924) w/stand	6-7/8 (175) w/o stand*	N/A	N/A	N/A

\*Modular top has 1-1/2" seating flanges. \*\*RC oven is 25" (635mm) deep.  
**NOTE:** MS47T & MST47T are 9-1/2" (241mm) high

INPUT-BTU/hr (Natural Gas)	M47R	kW Equivalent	M47S	kW Equivalent	M47T	kW Equivalent
Top Section	99,000	29.00	99,000	29.00	99,000	29.00
Oven	40,000	11.72	N/A	-	N/A	-
<b>TOTAL</b>	<b>139,000</b>	<b>40.72</b>	<b>99,000</b>	<b>29.00</b>	<b>99,000</b>	<b>29.00</b>

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

INSTALLATION NOTES			Shipping Wt: (Lb/Kg)	
Combustible Wall Clearances <sup>1</sup>	Entry Clearances	Manifold Pressure		
Sides: 14" (356mm) Back: 6" (152mm)	Crated: 39-1/4" (997mm) Uncrated: 34-1/4" (870mm)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)		M47R 600/273 M47S 500/227 M47T 410/186



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

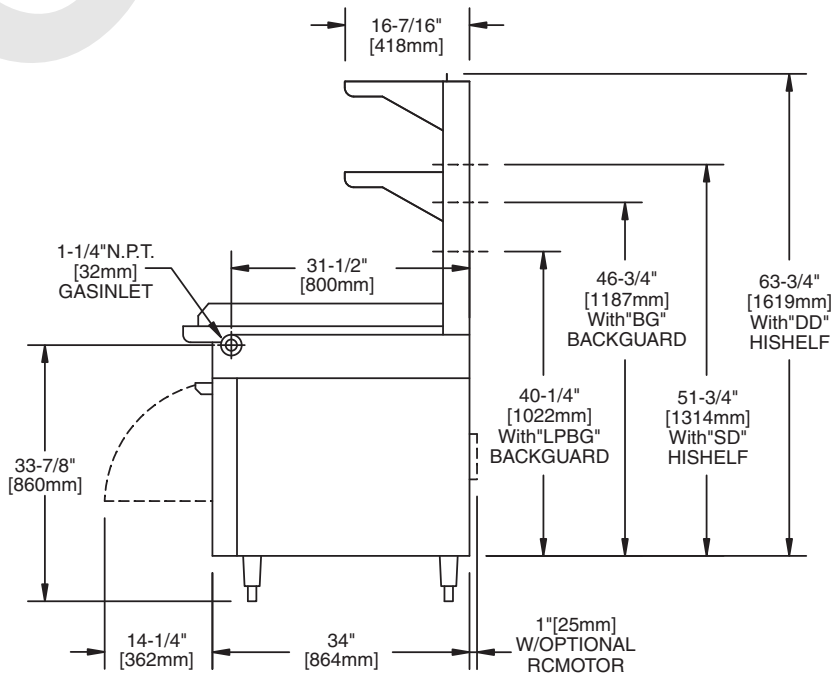
Data applies only to North America

Gas input ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard NFPA96. (for North America only)

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.



Continuous product improvement is a Garland policy.