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Specification:

Heavy duty gas range with oven, Model M43-FTR. Combination top, three (3) open Starfire burners at front, 18,000 BTU (5.3kW) each. Heavy duty cast iron top grates/ring grates. Three (3) heavy duty cast iron French tops at rear 11¼" (286mm) wide x 14¾" (375mm) deep, with one 15,000 BTU (4.4kW) Starfire burner per French plate. All top burners controlled with On/Off valve 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 (11.72kW) cast iron oven burner. Stainless steel front with black powder coat epoxy sides. Natural or propane gas. AGA CGA certified and NSF listed. (Also available with storage base with doors, Model M43-FTS, and modular top, Model M43-FTT).



Standard Features:

- Stainless steel front, black powder coat epoxy sides.
- 6" (152mm) chrome steel adjustable legs
- 7-1/2" (191mm) stainless steel front rail
- (3) 18,000 BTU (5.3kW) Starfire open burners
- (3) 15,000 BTU (4.4kW) Starfire French top burners
- Removable ring grates over open burners at front
- Cast iron top grates
- One piece stainless steel drip tray
- (3) Solid removable cast iron French top plates at rear
- Piezo Spark ignition for oven
- Fully porcelainized oven interior
- 40,000 BTU (11.72kW) cast iron oven burner
- Storage base of aluminized steel
- One year limited parts & labor warranty (USA & Canada)

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
- Convection oven base, add C to model #, e.g. M43-FTRC
- Additional oven rack
- Rear gas connection, 3/4" or 1" NPT
- End caps and cover (no charge) - Must specify
- Swivel casters (4) with front brakes
- Polyurethane non-marling swivel casters w/ front brakes
- 6" (152mm) stainless steel adjustable legs
- 4" (102mm) chrome steel adjustable legs
- Toe base (not for use with RC oven base)
- 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 total flame failure protection on hot tops. Open burners w/pilot shut-off valve, MS43-FTR
- E-model suffix- electric spark ignition on all pilots for MS models only, e.g. MS43-FTR-E
- 230 volt, 50 cycle components, RC motor and/or electric ignition (export)
- Celsius dial for oven thermostat (no charge)

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

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Item #: _____
 Models: M43-FTR, M43-FTS, M43-FTT
 Product Name: Master Series Combination Open Burner Top & French Top Range

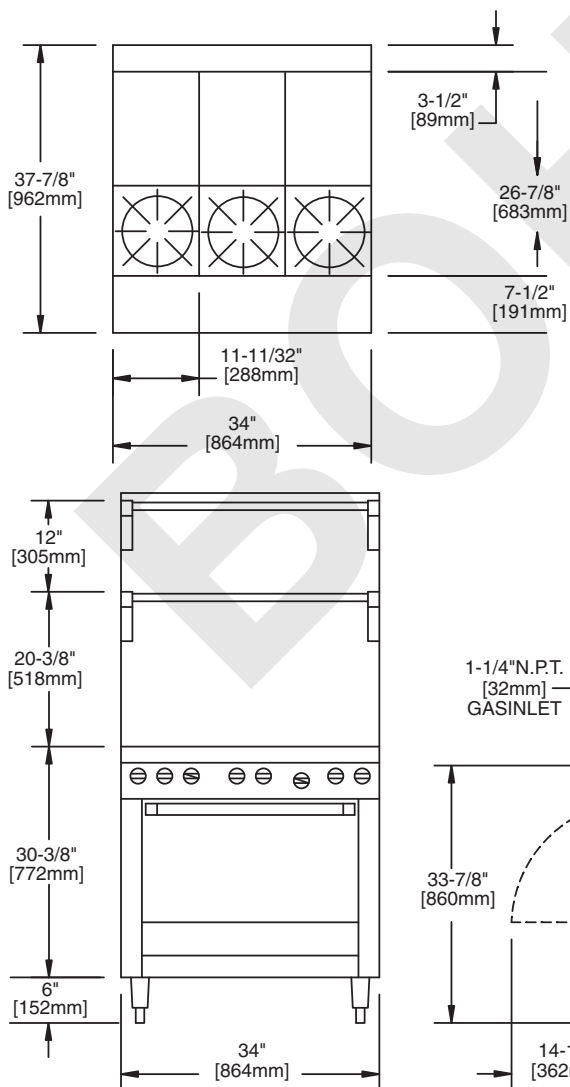
Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base Interior: in(mm)		
					Width	Depth	Height
M43-FTR	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
M43-FTS	34(864)	38(965)	36-3/8(924)	36-3/8(924)	26(665)	30-1/2(773)	20-1/2(519)
M43-FTT	34(864)	38(965)	36-3/8(924) w/stand	30-3/8 (772) w/o stand*	N/A	N/A	N/A

Note: MST43-FTT are 9-1/2"(142mm) high *Modular top has 1-1/2" seating flanges. **RC oven is 25"(635mm) deep.

INPUT-BTU/hr (Natural Gas)	M43FTR	kW Equivalent	M43FTS	kW Equivalent	M43FTT	kW Equivalent
6 Top Burners						
3@18,000 3 @ 15,000 BTU	99,000	29.00	99,000	29.00	99,000	29.00
Oven	40,000	11.72	N/A	-	N/A	-
TOTAL	139,000	40.72	99,000	29.00	99,000	29.00

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 ¹	Entry Clearances	Manifold Pressure	M43-FTR 440/200
Sides: 11" (279mm) Back: 6" (152mm)	Crated: 39-1/4" (997mm) Uncrated: 34-1/4" (870mm)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)	M43-FTS 340/155
			M43-FTT 250/114



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

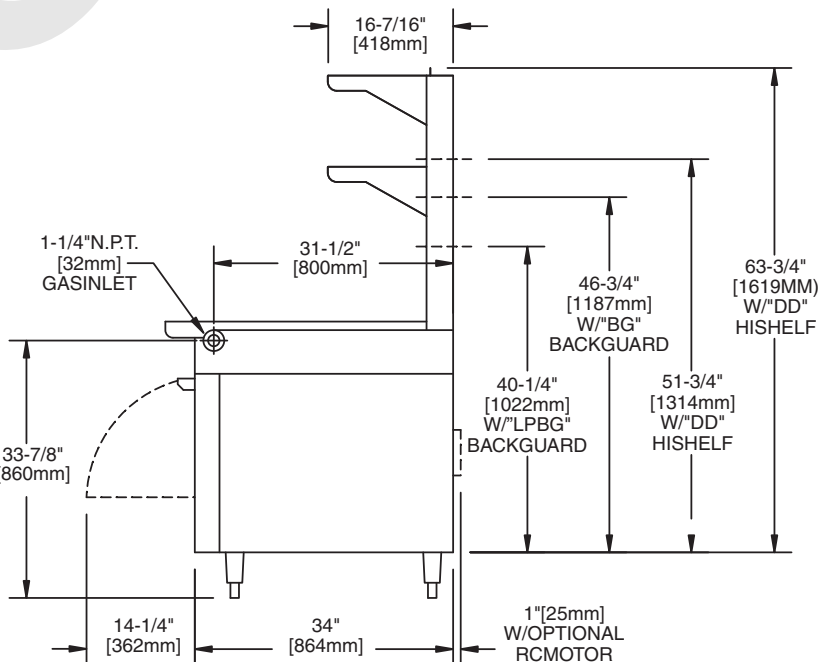
Data applies only to North America

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.