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Specification:

Heavy duty gas range with oven, Model M54R, combination top, one (1) 17" (432mm) wide front fired spectro-heat hot top, 45,000 BTU (13.2kw) on left and two (2) 35,000 BTU (10.25kw) StarFire open burners. Heavy duty cast iron top grates/ring grates 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 epoxy sides. Natural or Propane gas. AGA, CGA certified and NSF listed. MST prefix models carry CE Mark for Europe. (Also available with storage base doors, Model M54S, and modular top, Model M54T)

Standard Features:

- Stainless steel front; black powder coat epoxy sides.
- 6" (152mm) chrome steel adjustable legs
- 7-1/2" (191mm) stainless steel front rail.
- One heavy duty cast iron front-fired top on left.
- Removable cast iron ring and lid.
- Three (3) burners; 45,000 BTU total (13.18kw)
- Two (2) 35,000 BTU (10.25kw), (natural gas), two piece Starfire burners with removable heads.
- Removable ring grate bowl over each burner
- Cast iron top grates.
- One piece stainless steel drip tray.
- Piezo spark ignition for oven.
- Fully porcelainized oven interior
- 1 year limited parts & labor warranty USA & Canada Only)

Optional Features:

- Hot top section on right - specify
- Stainless steel left, right, both sides or 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 #, e.g. M54RC
- Additional oven rack
- Rear gas connection 3/4" or 1-1/4" NPT, left or right mount add 4" (102mm) to exterior range width
- 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
- 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)
- MS-model prefix- Sentry flame failure protection on hot tops. Open burners w/pilot shut-off valve, e.g. MS54R
- MST model prefix- Sentry total flame failure protection on all burners, e.g. MS54R
- E-model prefix- Sentry total flame failure protection on hot tops. Open burners w/pilot shut-off valve, e.g. MS54R
- 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 #: _____
 Model: M54R, M54S, M54T
 Product Name: Master Series Combination Front-Fired Hot Top & Open Burner Top Range

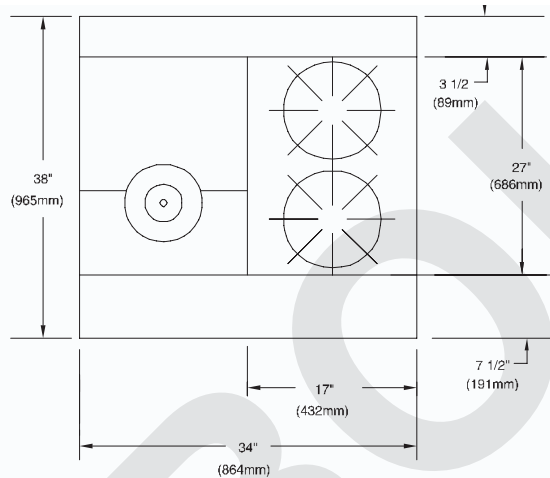
Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base Interior: in(mm)		
					Width	Depth	Height
M54R	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
M54S	34(864)	38(965)	36-3/8(924)	36-3/8(924)	26(665)	30-1/2(773)	20-1/2(519)
M54T	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)	M54R	kW Equivalent	M54S	kW Equivalent	M54T	kW Equivalent
Hot top Total	45,000	13.18	45,000	13.18	45,000	13.18
Open Burners-Total	99,000	20.05	70,000	20.50	70,000	20.50
Oven	40,000	11.72	N/A	-	N/A	-
TOTAL	155,000	4540	115,000	33.68	115,000	33.68

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 Sides: 14" (356mm) Back: 6" (152mm)	Entry Clearances Crated: 39-1/4" (997mm) Uncrated: 34-1/4" (870mm)	Manifold Pressure Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)		M54R 475/216
				M54S 375/170
			M54T 285/130	



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.

