



Item #: _____
 Models: M43-1R, M43-2R, M43-3R; M43-IS, M43-2S,
 M43-3S; M43-1T, M43-2T, M43-3T
 Product Name: Master Series Combination Open Burner
 and Even Heat Hot Top Range

GARLAND® GAS Master Series Combination Open Burner & Even Heat Hot Top Range M43-1R/S/T; M43-2R/S/T; M43-3R/S/T



Model M43-2R

Specification:

Heavy duty gas range with oven, combination top models as needed, open burners and hot top sections combined. Hot top sections each 11-5/16" (286mm) wide cast iron even heat, 22,000 BTU (6.45kW). Open top Starfire burners, 24,000 BTU (7.0kW) each, two burners per section with removable cast iron top and ring grates. Range body is 34" (864mm) wide x 38" (965mm) deep, including 7-1/2" (191mm) deep stainless steel front rail. Porcelain enamel oven interior measuring 26-1/4" (667mm) wide x 13-1/2" (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. CSA, C/US certified and NSF listed. Models available with oven base sections e.g M43-1R; storage base with cabinet door e.g. M43-1S, or modular top units e.g M43-1T.



Standard Features:

- Stainless steel front, black powder coat epoxy sides.
- 6" (152mm) chrome steel adjustable legs
- 7-1/2" (191mm) stainless steel front rail
- (2) 24,000 BTU (7kW) natural gas, 20,000 BTU (5.86kW) propane Starfire Burners per section
- Removable cast iron top and ring grates
- One piece stainless steel drip tray
- Extra heavy duty cast iron even heat hot top section(s)
- "H" burners, 22,000 BTU each (6.45kW)
- Separate control valves for each burner
- Stainless steel burner box bottom
- Piezo spark ignition for oven
- 40,000 BTU (11.72kW) natural gas, 35,000 BTU (10.25kW) propane gas, cast iron oven burner.
- Fully porcelainized oven interior
- 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 102" (2590 mm) wide (two or more units in a battery)
- Stainless steel sides standard for two or more units specify
- Stainless steel oven interior
- Convection oven base, add C to model #, e.g. M43-1RC
- 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-marking 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 equipment stand option for modular top models.
- Stainless steel vertical flue riser, 13"W x 33"H, (330mm x 839mm)
- 230 volt, 50 cycle components, RC motor 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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 Freeland, Pennsylvania 18224
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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
M43-XR	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
M43-XS	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26(665)	30-1/2(773)	20-1/2(519)
M43-XT	34(864)	38(965)	36-3/8(924) w/stand	9-1/2 (241) w/o stand*	N/A	N/A	N/A

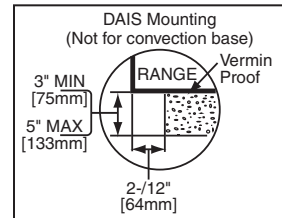
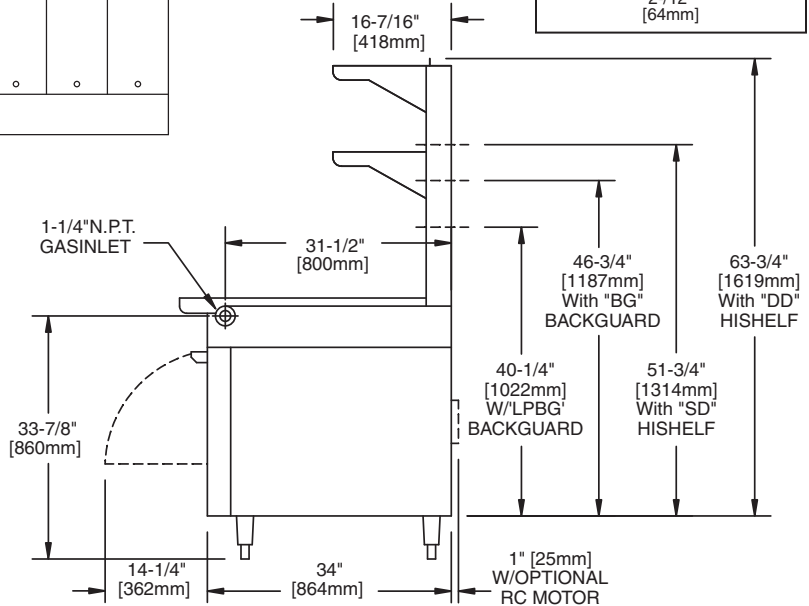
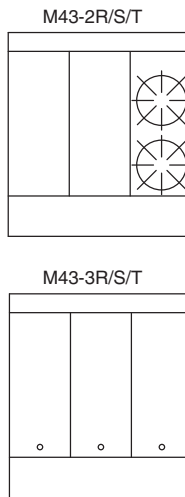
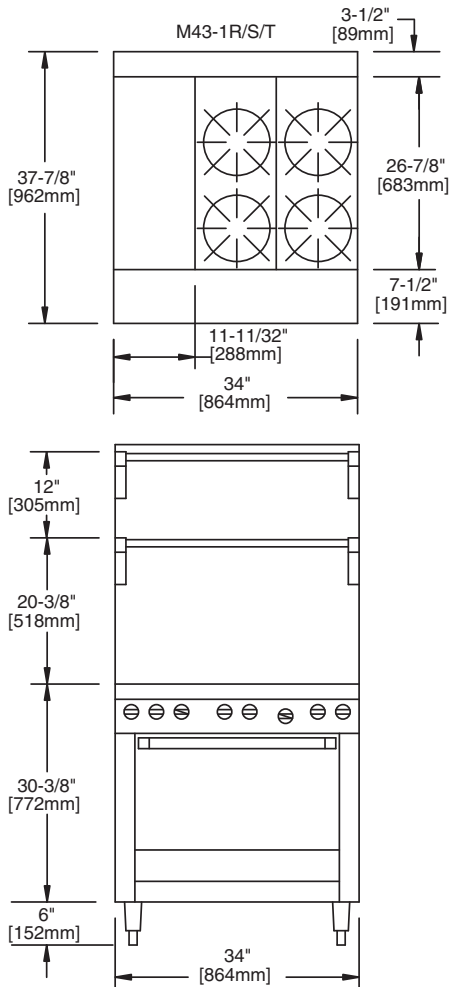
X=1,2 or 3 NOTE: *Modular top has 1-1/2" seating flanges. **RC oven is 25"(635mm) deep.

Input (Natural Gas)/Burner		Model Number Suffix with Number Of Burners For Each Burner Type								
Burner Type	BUT/HR	-1R	-1S	-1T	-2R	-2T	-2S	-3R	-3S	-3T
Hot Top	22,000 (6.45kW)	1	1	1	2	2	2	3	3	3
Open Burner***	24,000 (7.03kW)	4	4	4	2	2	2	-	-	-
Oven*** RC Oven	40,000 (11.72kW) 37,000 (10.84kW)	1	-	-	1	-	-	1	-	-

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

*** Open Top Burner rated 20,000 BTU (5.86kW) and Oven Rated 35,000 BTU (10.25kW) for Propane gas

INSTALLATION NOTES			Shipping Wt: (Lb/Kg)
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure	M43-XR 470/214
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-XS 370/163
			M43-XT 280/128



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.

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.