



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

Model: M54R, M54S, M54T

Product Name: Master Series Combination Front-Fired Hot Top & Open Burner Top Range



Model M54R

**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 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 epoxy sides. Natural or Propane gas. CSA, C/US 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.
- 40,000 BTU (11.72kW) natural gas, 35,000 BTU (10.25kW) propane gas cast iron oven burner
- 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)
- MST model prefix- Sentry total flame failure protection on all burners, e.g. MST54R
- E-model suffix- Sentry total flame failure protection on hot tops. Open burners w/pilot shut-off valve, e.g. MST54RE
- 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.



GARLAND® GAS Master Series Combination Front-Fired Hot Top & Open Burner Top Range M54R, M54S, M54T

Garland Commercial Industries, Inc.  
185 East South Street  
Freeland, Pennsylvania 18224  
Phone: (570) 636-1000  
Fax: (570) 636-3903

Garland Commercial Ranges Ltd  
1177 Kamato Road, Mississauga, Ontario  
L4W 1X4 CANADA  
Phone: 905-624-0260  
Fax: 905-624-5669

Enodis UK LTD  
Swallowfield Way, Hayes, Middlesex  
UB3 1DQ ENGLAND  
Telephone: 081-561-0433  
Fax: 081-848-0041



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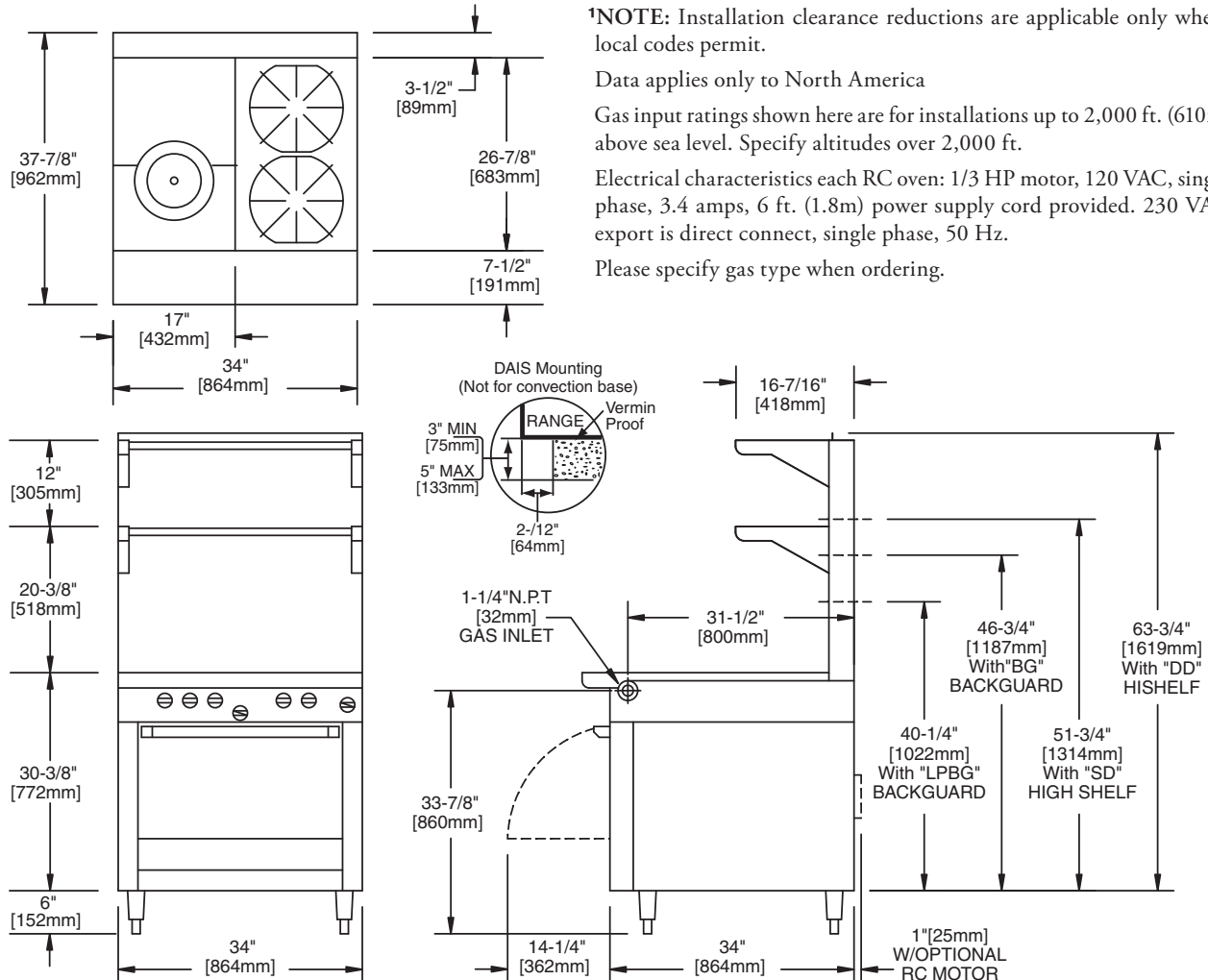
Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base Interior: in(mm)		
					Width	Depth	Height
M54R	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
M54S	34(864)	38(965)	36-3/8(924)	36-3/8(924)	26(665)	30-1/2(773)	20-1/2(519)
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	M54RC	M54S & M54T
Hot top Total	45,000 (13.18kW)	45,000 (13.18kW)	45,000 (13.18kW)
Open Burners-Total	70,000 (20.05kW)	70,000 (20.05kW)	70,000 (20.05kW)
Oven***	40,000 (11.72kW)	37,000 (10.84kW)	N/A
TOTAL	155,000 (45.40kW)	152,000 (44.07kW)	115,000 (33.68kW)

RC=Range w/Convection Oven R=Range w/Oven S=Range w/Storage Base T=Modular Top  
 \*\*\* Oven rated 35,000 BTU (10.25kW) for Propane Gas

INSTALLATION NOTES			Shipping Wt: (Lb/Kg)
<b>Combustible Wall Clearances <sup>1</sup></b>	<b>Entry Clearances</b>	<b>Operating Pressure</b>	M54R 475/216
Sides: 14" (356mm) Back: 6" (152mm)	Crated: 39-1/4" (997mm) Uncrated: 34-1/4" (870mm)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)	M54S 375/170
			M54T 285/130



Continuous product improvement is a Garland policy.