

GARLAND MST42-R

MASTER SERIES GRIDDLE & 2 BURNER RANGE

Garland Master Series Gas 2 Burner, 1 Grill, 1 oven range. Extra Heavy Duty construction designed for strength and durability.

Stainless Steel front, sides and backguard. 864mm Overall Width with large 965mm Deep surface. 432mm x 635mm D 25mm Thick Griddle on left with continuous splash guard.

2 x Starfire-Pro burners on right for even cooking. Cast Iron Burners and trivets for better heat retention. Grate design allows pots to slide easily across. Protected Pilot light and Flame Failure as standard. Available in Natural or LP Gas.



STANDARD FEATURES

- Stainless steel front, sides and backguard.
- 191mm stainless steel front rail
- Clip-on stainless steel backsplash for griddle plate
- Piezo Spark ignition for oven
- 42mJ Cast Iron "H" Burner for Oven
- 774mm Cooking Area, fits 2x300mm pots easily
- Removable front-mounted s/steel grease receptacle
- 59mm high welded steel splash guards, sides & back for griddle
- 2 x 2-piece 36.5mJ Starfire-Pro open burners w/removable heads
- Griddle with 25mm thick steel plate on left, with "H" type burner controlled by Hi-Lo valve
- 152mm chrome steel adj. legs
- Stainless steel drip tray under open burners
- Fully porcelainized oven interior
- Modular 1 1/4" front manifold
- 51.5mJ Griddle burners
- Internal Oven Dimensions 667W x 737D x 343H
- Removable ring grates over burners

OPTIONAL FEATURES

- Stainless steel oven interior, side(s) or main back
- Additional oven rack
- Rear gas connection, 3/4", 1", or 1-1/4" NPT
- 4 swivel casters with front brakes
- 152mm stainless steel adj. Legs
- Polyurethane non-marking swivel casters w/ front brakes
- Convection oven base, add C to model, eg MST42RC
- Stainless steel common front rail up to 1728mm wide (2 or more units in a battery)
- Gas flex hose & quick disconnect (3/4", 1" or 1-1/4" NPT x 5") w/restraining device, please specify
- Electric Spark ignition on all pilots Suffix -E models
- Fully grooved griddle (or grooved sections)
- Gas regulator 3/4" or 1-1/4"
- Gas shut off valve; 3/4", 1" or 1-1/4" NPT
- End caps and cover (NC, Specify)
- Dais base (not for use with "RC" oven)

Also available: **MST42S**: storage base with doors. **MST42T**: modular top.

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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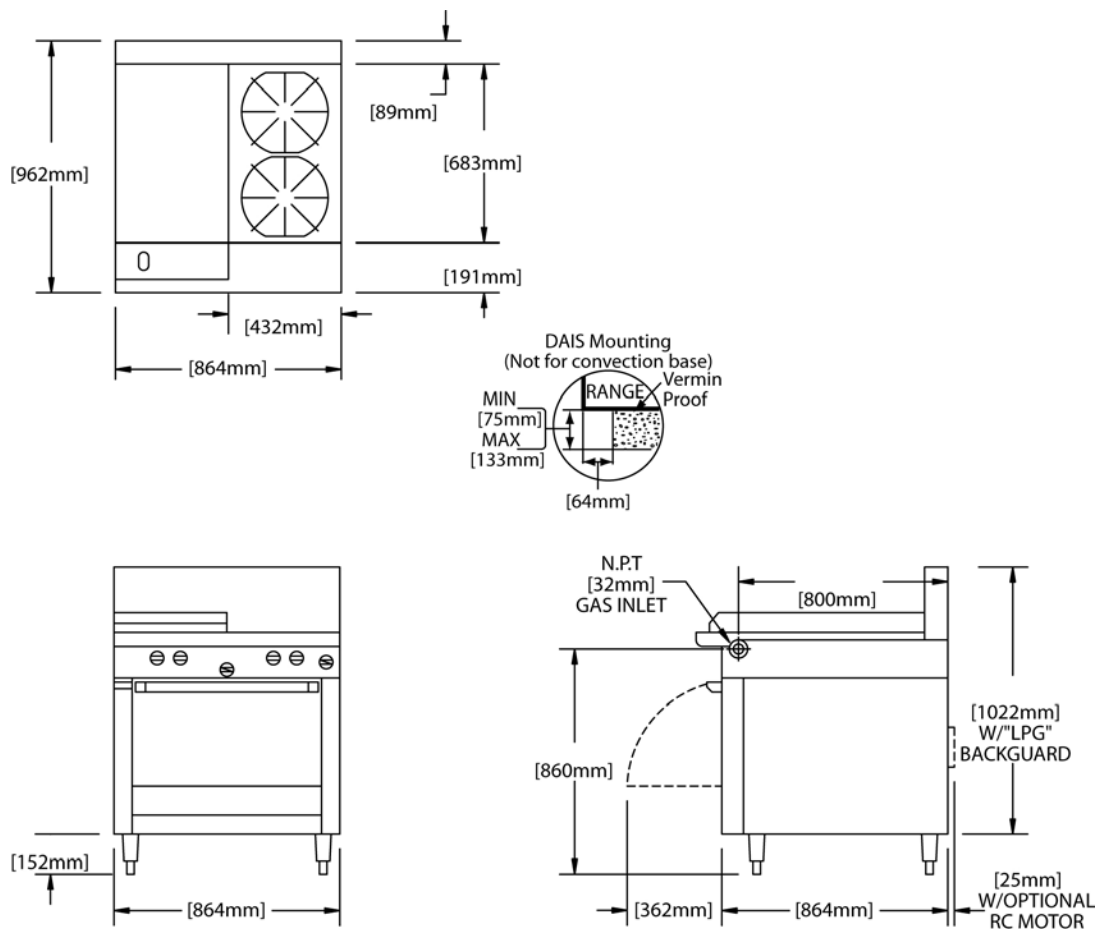
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DIMENSIONS

External Dimension: 864W x 965D x 924H mm

Oven Interior: 667W x 737D x 343H mm

Modular Top: 864W x 965D x 241H mm

TECHNICAL DATA

Gas Type	Natural or LP
Total Energy Rating	166.5mj
Burner Ratings (Natural)	36.5mj (Open Burner) 51.5mj (Griddle) 42mj (Oven)
AGA Approval Number	SC380

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