

Газовые плиты-гриль Master серий MST47, M47, M48

Технические характеристики

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Master Series Heavy Duty Griddle Top Range

Models

- MST47R
- MST47T
- MST47S-E
- MST47S
- MST47R-E
- MST47T-E



Model MST47R
(valve control panel not as depicted)
Valve Controlled Griddle Top Range

Standard Features

- Standard Features:
- Stainless steel front and sides
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- 1" (25mm) thick steel griddle plate
- 2-5/16" (591mm) high welded steel splash guard,, sides and back
- Clip-on stainless steel backsplash
- Removable front-mounted stainless steel grease receptacle
- Hi-Lo valve control for each griddle burner
- Three "H" griddle burners 90,000 BTU (26.35 kW)
- Piezo spark ignition for all pilots
- Fully porcelainized oven interior
- Storage base models with aluminized steel interiors, (Suffix S/S-E)
- Modular Top section (Suffix T/T-E)
- 40,000 BTU (11.72kW) natural gas, 35,000 (10.25 kW) propane gas cast iron oven burner
- Electric Spark ignition on all pilots
- Suffix -E models
- Sentry total flame failure protection for all burners

Options & Accessories

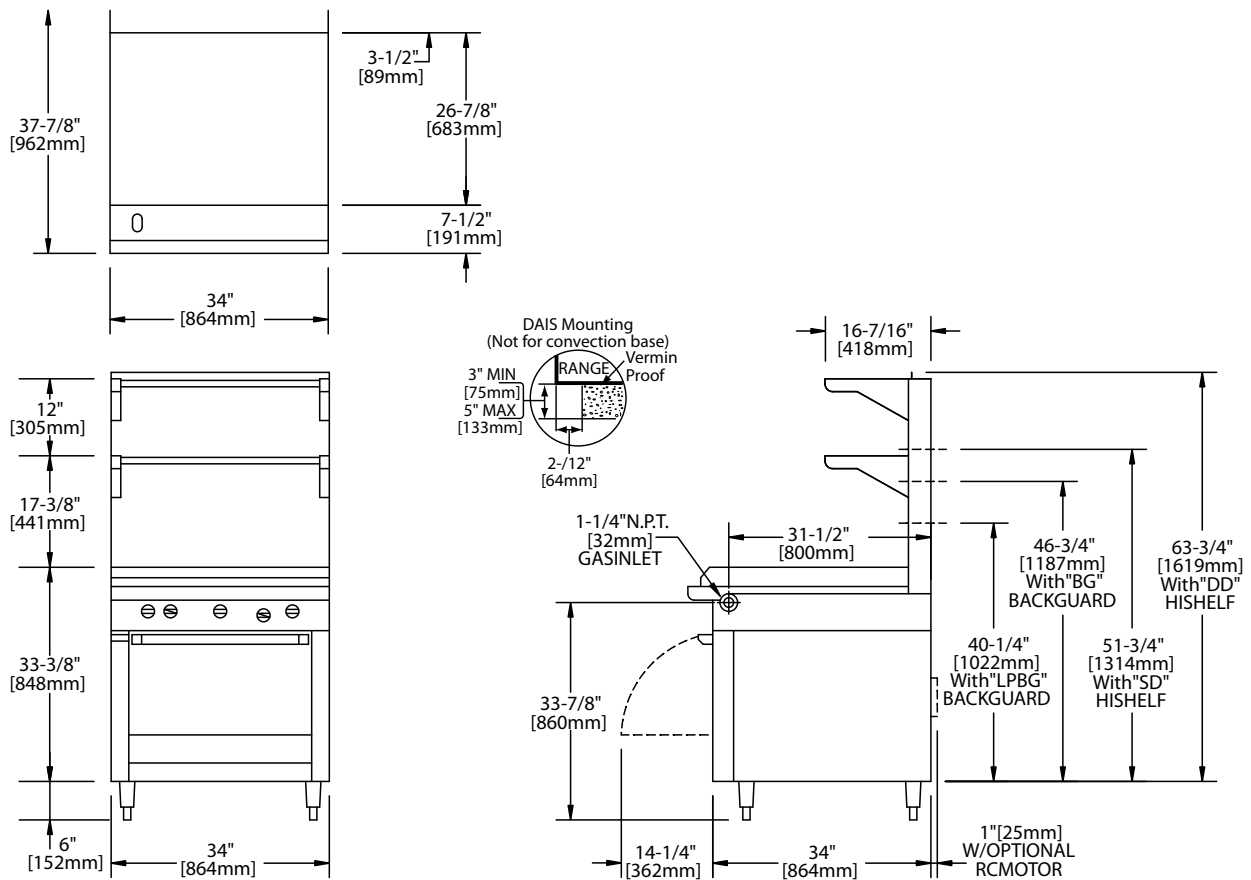
- Stainless steel oven interior
- Stainless steel main back
- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- Fully grooved griddle (or grooved sections)
- Convection oven base, add C to Model No., e.g. MST47RC
- Additional oven rack
- Gas shut off valve; 3/4", 1" or 1-1/4" NPT
- Gas flex hose & quick disconnect (3/4", 1" or 1-1/4" NPT x 5') w/ restraining device, please specify
- Rear gas connection; 3/4" or 1" NPT
- Polyurethane non-marking swivel casters (4) w/front brakes
- 6" (152mm) stainless steel adj. legs
- Toe base (not for use with "RC" oven)
- Storage base shelf of aluminized or stainless steel
- Stainless steel tubular high shelf, single or double deck
- Stainless steel backguard: 10" (354mm), 17" (432mm) or 33" (838mm)
- 230 volt, 50 cycle components, RC motor and/or electric ignition (export)
- Celsius dial for oven thermostat, NC

Specifications

Heavy-duty gas range with oven, Model MST47R. One 34" (864mm) wide, valve-controlled griddle. 1" (25mm) thick, 90,000 BTU (26.35 kW) total. 34" (864mm) wide x 38" (965mm) deep, including 7-1/2" (191mm) deep stainless steel front rail. Sentry total flame failure protection for all burners. Porcelain enamel oven interior measuring 26-1/4" (667mm) wide x 13-1/2" (343mm) high x 29" (737mm) deep. 40,000 BTU (11.72 kW) cast iron burner. Stainless steel front and sides. 130,000 BTU (38.07 kW) total, natural gas. Also Available with storage base(s) w/doors, suffix S, and Modular top, suffix T.

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





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
MST47R	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
MST47S	34(864)	38(965)	36-3/8(924)	36-3/8(924)	26(665)	30-1/2(773)	20-1/2(519)
MST47T	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)	MST47R/RC(-E)	MST47S/T(-E)
Top Section	90,000 (26.35kW)	90,000 (26.35kW)
Oven***	40,000 (11.72kW)	N/A
TOTAL	130,000 (38.07kW)	90,000 (26.35kW)

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

*** Oven rated 35,000BTU (10.25kW) for Propane Gas

Installation Notes			Shipping Wt: (Lb/Kg) ²
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure	MST47R 600/273
Sides: 14" (356mm)	Crated: 39-1/4" (997mm)	Natural: 6" WC (15mbar)	MST47S 500/227
Back: 6" (152mm)	Uncrated: 34-1/4" (870mm)	Propane: 10" WC (25mbar)	MST47T 410/186

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

²Shipping Cubic Feet 50 for R & S Models, 20 for T models

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.

Master Series Heavy Duty Griddle Top Range

Models

- M47R
- M47S
- M47T



Model M47R
Valve Controlled
Griddle Top Range

Standard Features

- Stainless steel front and sides
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- 1" (25mm) thick steel griddle plate
- 2-5/16" (591mm) high welded steel splash guard, sides and back
- Clip-on stainless steel backsplash
- Removable front-mounted stainless steel grease receptacle
- Hi-Lo valve control for each griddle burner
- Three "H" griddle burners 99,000 BTU (29 kW) total
- Piezo spark ignition for oven
- Fully porcelainized oven interior
- Storage base interior of aluminized steel w/shelf, (Suffix S)
- Modular top section, (Suffix T)
- 40,000 BTU (11.72kW) natural gas, 35,000 (10.25 kW) propane gas cast iron oven burner

Options & Accessories

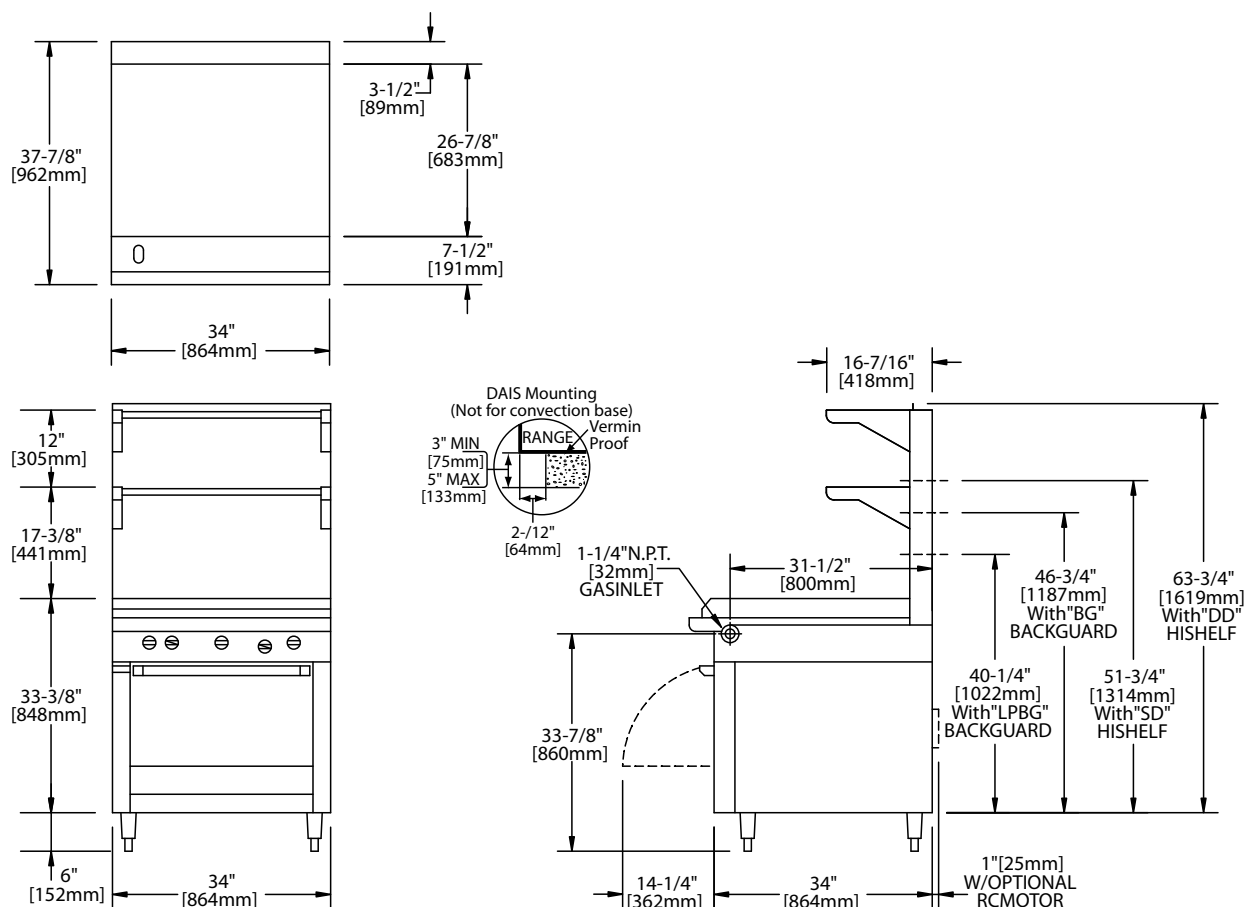
- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- Stainless steel main back
- Fully grooved griddle (or grooved sections)
- Stainless steel oven interior
- Convection oven base, add C to Model No., e.g. M47RC
- Additional oven rack
- Rear gas connection, 3/4" or 1" NPT
- Gas regulator 3/4" or 1-1/4"
- Gas shut off valve; 3/4", 1" or 1-1/4" NPT
- Gas flex hose & quick disconnect (3/4", 1" or 1-1/4" NPT x 5') w/ restraining device, please specify
- End caps and cover, (NC) - specify
- Set of (4) Polyurethane non-marking swivel casters w/front brakes
- 6" (152mm) stainless steel adj. legs
- Dais base (not for use with "RC" oven)
- Storage base shelf of aluminized or stainless steel
- Stainless steel tubular high shelf, single or double deck
- Stainless steel backguard: 10" (354mm), 17" (432mm) or 33" (838mm)
- 230 volt, 50 cycle components, RC motor (export)
- Celsius dial for oven thermostat, NC

Specifications

Heavy-duty gas range with oven, Model M47R. One 34" (864mm) wide, valve-controlled griddle. 1" (25mm) thick, 99,000 BTU (29 kW) total. 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 (11.72 kW) cast iron burner. Stainless steel front and sides. 139,000 BTU (40.73 kW) total. Natural or propane gas. Also Available with storage base(s) w/doors, suffix S, and Modular top, suffix T.

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





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
M47R	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
M47S	34(864)	38(965)	36-3/8(924)	36-3/8(924)	26(665)	30-1/2(773)	20-1/2(519)
M47T	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)	M47R & M47RC	M47S & M47T
Top Section	99,000 (29.00kW)	99,000 (29.00kW)
Oven***	40,000 (11.72kW)	N/A
TOTAL	139,000 (40.72kW)	99,000 (29.00kW)

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

*** Oven rated 35,000BTU (10.25kW) for Propane Gas

INSTALLATION NOTES			Shipping Wt: (Lb/Kg)
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure	M47R 600/273 M47S 500/227 M47T 410/186
Sides: 14" (356mm)	Crated: 39-1/4" (997mm)	Natural: 6" WC (15mbar)	
Back: 6" (152mm)	Uncrated: 34-1/4" (870mm)	Propane: 10" WC (25mbar)	

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

²Shipping Cubic Feet 50 for R & S Models, 20 for T models

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 cord with NEMA 5-15P plug provided.

230 VAC export is direct connect, single phase, 50 Hz. Please specify gas type when ordering.

Master Series Heavy Duty Griddle Top Range

Models

- M48R
- M48S
- M48T



Model M48R
Thermostat Controlled
Griddle Top Range

Standard Features

- Stainless steel front and sides
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- 1" (25mm) thick steel griddle plate
- 2-5/16" (591mm) high welded steel splash guard, sides and back
- Clip-on stainless steel backsplash
- Removable front-mounted stainless steel grease receptacle
- Thermostatic control with embedded capillary line sensors for each griddle burner
- Three "H" griddle burners 99,000 BTU (29 kW) total
- Piezo spark ignition for oven
- Fully porcelainized oven interior
- Storage base interior of aluminized steel w/shelf, (Suffix S)
- Modular top section, (Suffix T)
- 40,000 BTU (11.7 kW) natural gas, 35,000 BTU (10.25kW) propane gas cast iron oven burner

Options & Accessories

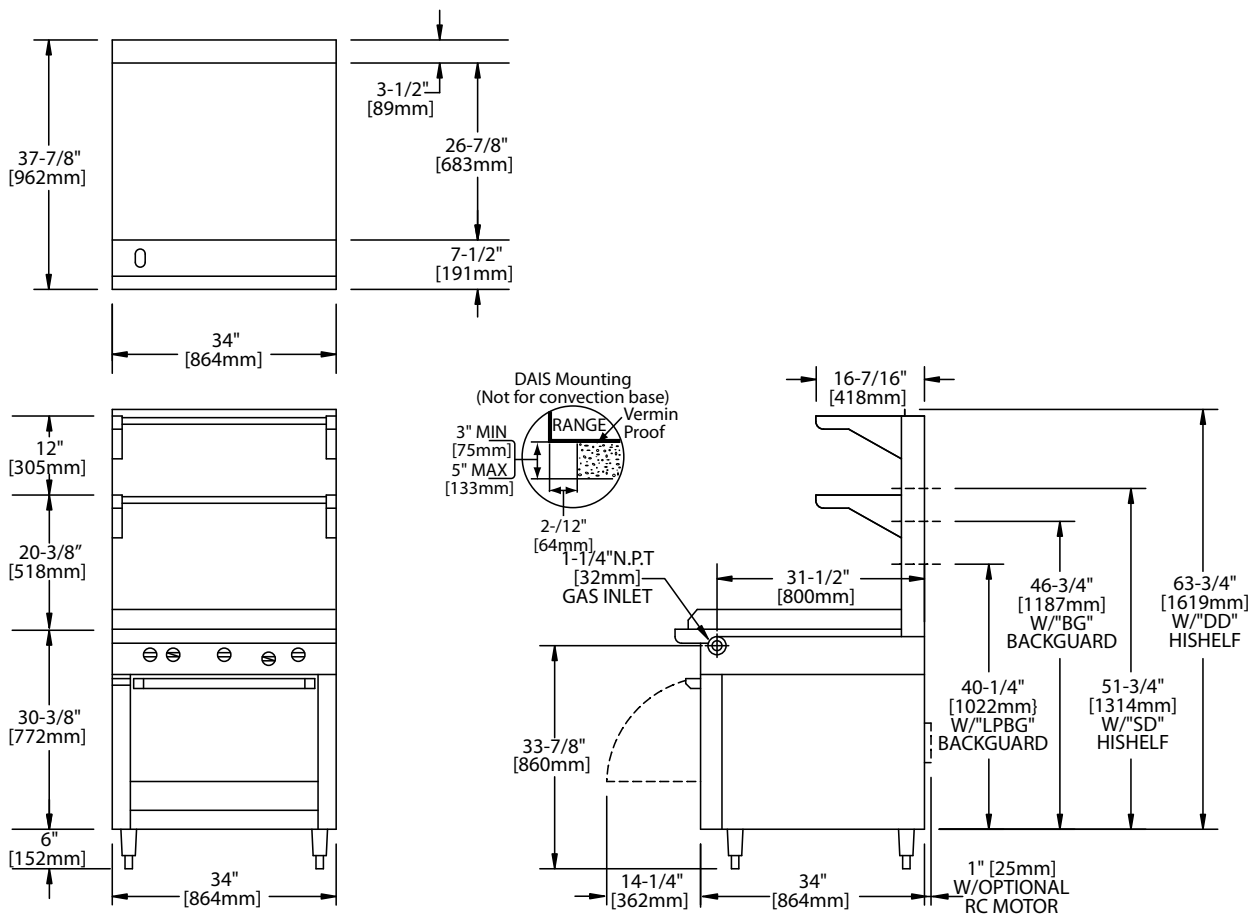
- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- Stainless steel main back
- Stainless steel oven interior
- Fully grooved griddle (or grooved sections)
- Convection oven base, add C to Model No., e.g. M48RC
- Additional oven rack
- Rear gas connection, 3/4" or 1" NPT
- Gas regulator 3/4" or 1-1/4"
- Gas shut off valve; 3/4", 1" or 1-1/4" NPT
- Gas flex hose & quick disconnect (3/4", 1" or 1-1/4" NPT x 5') w/ restraining device, please specify
- End caps and cover, (NC, specify)
- Set of (4) Polyurethans non-marking swivel casters w/front brakes
- 6" (152mm) stainless steel adj. legs
- Dais base (not for use with "RC" oven)
- Storage base shelf of aluminized or stainless steel
- Stainless steel tubular high shelf, single or double deck
- Stainless steel backguard: 10" (354mm), 17" (432mm) or 33" (838mm)
- 230 volt, 50 cycle components, RC motor
- Celsius dial for oven thermostat, NC

Specifications

Heavy-duty gas range with oven, Model M48R. One 34" (864mm) wide thermostat controlled griddle. 1" (25mm) thick, 99,000 BTU (29 kW) total. 34" (864mm) wide x 38" (965mm) deep, including 7-1/2" (191mm) deep stainless steel front rail. Porcelain enamel oven interior. 40,000 BTU (11.72 kW) cast iron oven burner. Stainless steel front and sides. 139,000 BTU (40.73 kW) total. Natural or propane gas. Also Available with storage base(s) w/doors, suffix S, and Modular top, suffix T.

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





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
M48R	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
M48S	34(864)	38(965)	36-3/8(924)	36-3/8(924)	26(665)	30-1/2(773)	20-1/2(519)
M48T	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)	M48R & M48RC	M48S & M48T
Top Section	99,000 (29.00kW)	99,000 (29.00kW)
Oven***	40,000 (11.72kW)	N/A
TOTAL	139,000 (40.72kW)	99,000 (29.00kW)

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

INSTALLATION NOTES			Shipping Wt: (Lb/Kg) ²
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure	M48R 600/273
Sides: 14" (356mm)	Crated: 39-1/4" (997mm)	Natural: 6" WC (15mbar)	M48S 500/227
Back: 6" (152mm)	Uncrated: 34-1/4" (870mm)	Propane: 10" WC (25mbar)	M48T 410/186

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

²Shipping Cubic Feet 50 for R & S Models, 20 for T models

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 cord with NEMA 5-15P plug provided.

230 VAC export is direct connect, single phase, 50 Hz. Please specify gas type when ordering.

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