

GARLAND®

A WELBILT Company

40 SERIES GAS/HEAVY DUTY

- Model 43-40R RANGE with oven
 - Model 43-40S RANGE TOP with storage base
 - Model 43-40T MODULAR RANGE TOP (Modular Stand Optional Extra)
- Gas Type ■ Natural ■ Propane

SIX OPEN BURNER RANGE



Model 43-40R Shown with optional vertical flue riser.

COOKING TOP

A 34" wide × 27" deep cooking top houses 6 Garland Star-Fire Burners (with automatic ignitions) ideal for small stock pots, sauce, and sauté work. Star-Fire design ensures the most even heat transfer. Fast, while using significantly less energy. Each has removable ring grates for easier cleaning. Three grate sections are bowl shaped around burners. Aluminized steel under all surface cooking sections provides greater resistance to structural deterioration due to spillage, food acids, and heat intensity. Full width drip tray is provided under top burner section.

OVEN

13½" high × 26¼" wide × 29" deep interior dimensions, two oven rack positions with one oven rack standard. Porcelainized oven sides, rear, and deck for durability and easy cleaning. Heat loss is minimized by rigidized (non-settling) fiberglass insulation. Oven door opens level with the deck, is porcelainized inside, and designed to support over 250 lbs. 40,000 B.T.U. burner equipped with automatic ignition and 100% safety pilot. Controls and adjustment components are located in front, where they are out of the heat zone and easily accessible.

FEATURES

- Stainless steel front is standard
- 1-year limited parts and labor warranty is standard
- Six 14,000 BTU energy-efficient Star-Fire Burners
- Removable ring grates over each burner
- Automatic burner ignition
- Porcelainized oven
- Chrome steel legs standard
- Available with continuous cleaning oven
- Available with convection oven base (See RC specification sheet for details.)

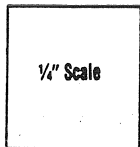
OPTIONS and ACCESSORIES

- Stainless Steel left side
- S.S. right side
- S.S. both sides
- S.S. back
- Continuous cleaning oven
- Additional oven rack
- Cast Iron Top Grates
- Double deck S.S. hi-shelf
- Single deck S.S. hi-shelf
- 10" S.S. backguard
- (low profile)
17" S.S. backguard
- Modular stand
- Toe base

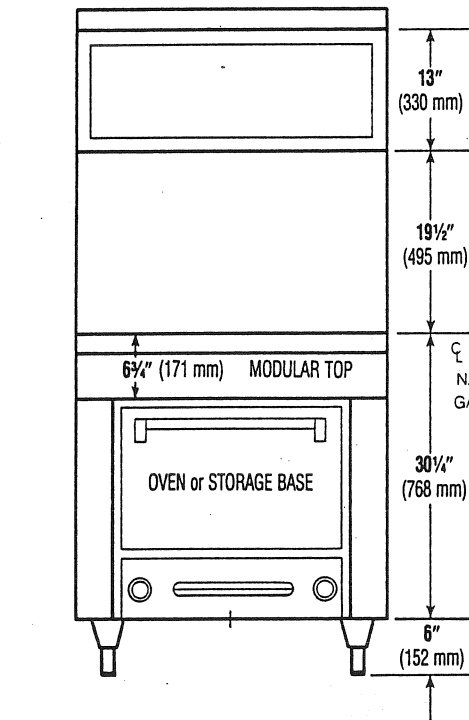
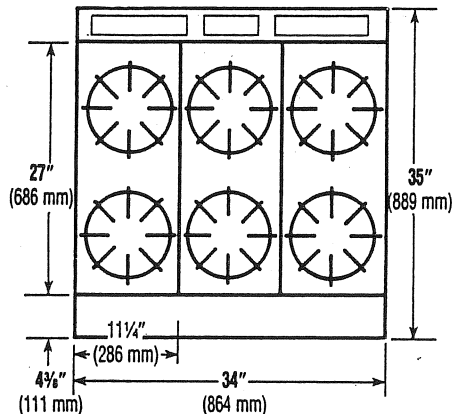
SIX OPEN BURNER RANGE

GAS/HEAVY DUTY

DIMENSIONS & SPECIFICATIONS



40 SERIES
34" Wide x
35" Deep



RANGE	43-40R	43-40S	43-40T	LEGEND R = Range with Oven Base RC = Range with Convection Oven Base S = Range with Storage Base T = Modular Top (No Base)
Width	34"	34"	34"	
Depth	35"	35"	35"	
Height w/NFS legs	36 1/4"	36 1/4"	36 1/4" WITH STAND	
Height less NFS legs	30 1/4"	30 1/4"	*6 1/4" LESS STAND	
*Modular top has 1 1/2" seating flanges				
OVEN				
Width	26 1/4"	=====	=====	
Depth	29"	=====	=====	
Height	13 1/2"	=====	=====	
NATURAL GAS RATED INPUT, BTU/HR				
Top Section	84,000	84,000	84,000	
Oven	40,000	=====	=====	
Total	124,000	84,000	84,000	
(Manifold size on all units: 1 1/4" N.P.T.)				

INSTALLATION NOTES

Combustible Wall Clearances
For reduced clearances, refer to ANSI Z223. 1/NFPA #54

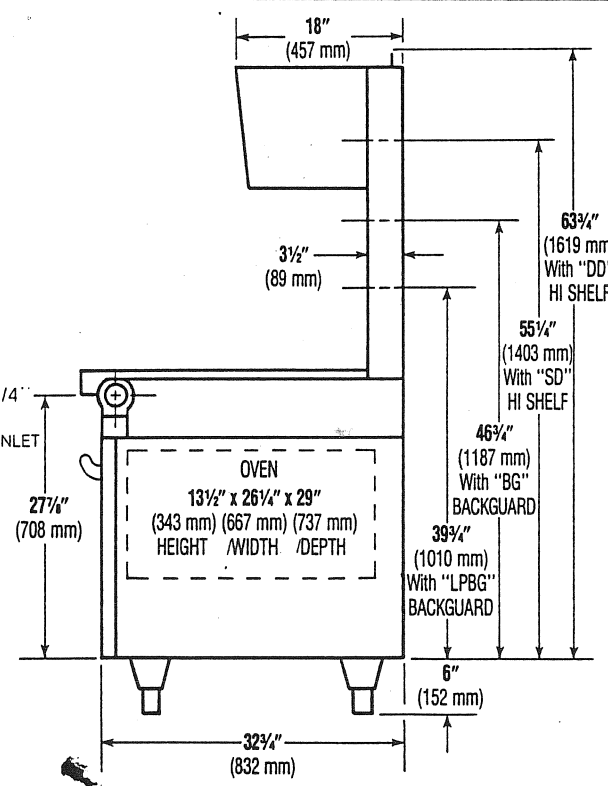
	Sides	Back
Crated	6" (152mm)	6" (152mm)
Uncrated	39 1/4" (997mm)	34 1/4" (870mm)

Entry Clearance

When ordering, specify type of gas to be used.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to The National Fire Protection Association's Standard No. 96, "Vapor Removal from Cooking Equipment."

IMPORTANT: FOR OPTIMUM PERFORMANCE OPERATING GAS PRESSURE:
NATURAL 6" W.C.
PROPANE 10" W.C.



SHIPPING WEIGHT
Model 43-40R 500 lbs.
Model 43-40S 400 lbs.
Model 43-40T 250 lbs.



CONSTRUCTION AND FINISH
Channel formed base and front frame of heavy gauge welded steel. Stainless steel front is standard. Heavy gauge front rail designed to protect "ON-OFF" valves and thermostats. Nickel-chrome plated adjustable N.S.F. approved legs standard.

OPTIONAL CONTINUOUS-CLEANING OVENS
"Continuous Cleaning" Vitreous Porcelain Enamel coating gradually reduces normal oven soil. Coating is applied to oven side, top and back linings. Warranted for 1 year by the manufacturer. N.S.F. approved. Design certified by A.G.A.

Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

GARLAND
AWELBILT Company

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