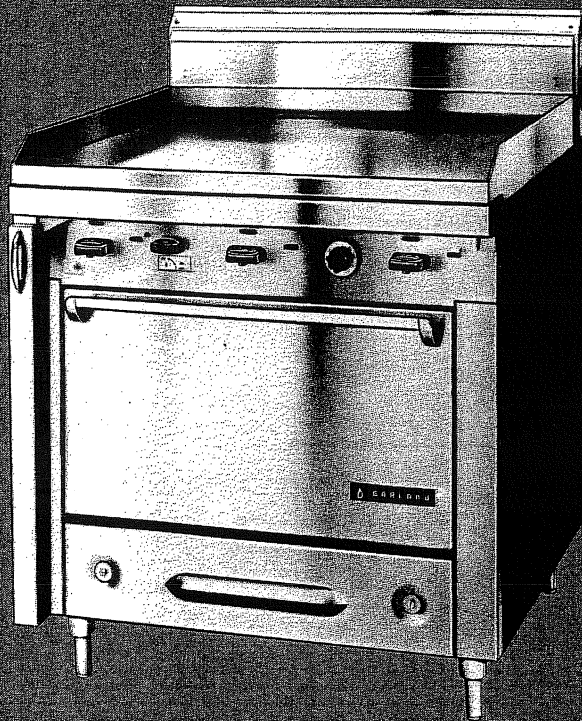


## 40 SERIES GAS/HEAVY DUTY

- Model 47-40R RANGE with oven
  - Model 47-40S RANGE TOP with storage base
  - Model 47-40T MODULAR RANGE TOP (Modular Stand Optional Extra)
- Gas Type ■ Natural ■ Propane

### FRY TOP RANGE VALVE CONTROLLED



Model 47-40R Shown with optional low-profile backguard.

### COOKING TOP

The  $\frac{3}{4}$ "-thick steel griddle plate (34" wide  $\times$  26 $\frac{3}{4}$ " deep) is bordered sides and back by  $2\frac{5}{16}$ "-high continuous welded steel splash guards. The weld is seamless and leakproof for maximum grease control and easy cleaning. Our stainless steel back-splash clips on the rear for 7" height. The external stainless steel grease receptacle is front mounted, and easily removed. "H" burners for each 11 $\frac{1}{3}$ " of griddle width are individually controlled by easy-to-use Hi-Lo valves for uniform or efficient zone heating. Fixed position for idle periods. 90,000 BTU's mean instant recovery, even under the heaviest work loads. Aluminized steel under all cooking surfaces resists structural deterioration due to spillage, food acids, and heat intensity.

### OVEN

13 $\frac{1}{2}$ " high  $\times$  26 $\frac{1}{4}$ " wide  $\times$  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

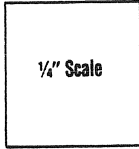
- Stainless steel front is standard
- 1-year limited parts and labor warranty is standard
- $\frac{3}{4}$ "-thick steel griddle plate
- $2\frac{5}{16}$ "-high welded steel splash guards, sides & back
- Clip-on S.S. backsplash
- Removable front-mounted, S.S. grease receptacle
- Three "H" type burners (90,000 BTUs total)
- Hi-Lo valve control for each griddle burner
- Aluminized steel under all cooking surfaces
- 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
- 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

# FRY TOP RANGE VALVE CONTROLLED

## GAS/HEAVY DUTY



**40 SERIES**  
34" Wide ×  
35" Deep

# DIMENSIONS & SPECIFICATIONS

RANGE	47-40R	47-40S	47-40T
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	90,000	90,000	90,000
Oven	40,000	=====	=====
Total	130,000	90,000	90,000

(Manifold size on all units: 1 1/4" N.P.T.)

### LEGEND

- R = Range with Oven Base
- RC = Range with Convection Oven Base
- S = Range with Storage Base
- T = Modular Top (No Base)

### INSTALLATION NOTES

#### Combustible Wall

#### Clearances

For reduced clearances, refer to ANSI Z223.

1/NFPA #54

#### Entry Clearance

#### Sides

14" (352mm)

#### Back

6" (152mm)

#### Crated

39 1/4"  
(997mm)

#### Uncrated

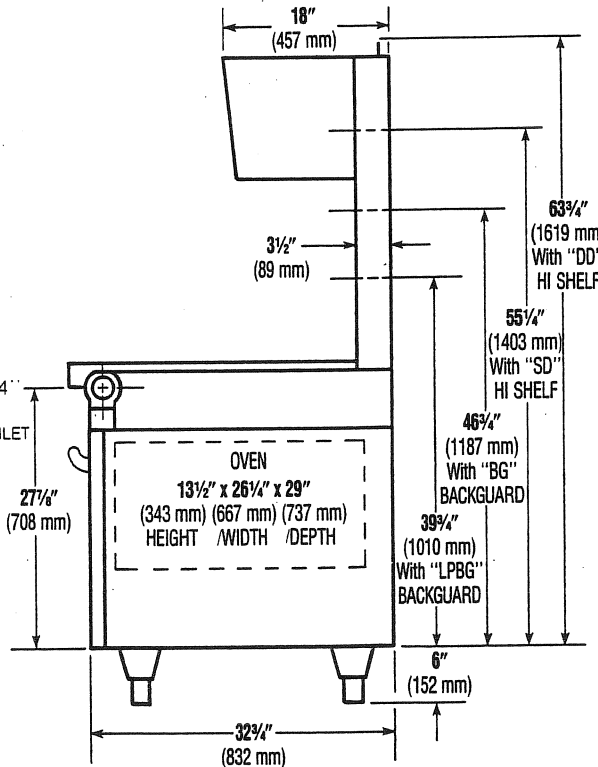
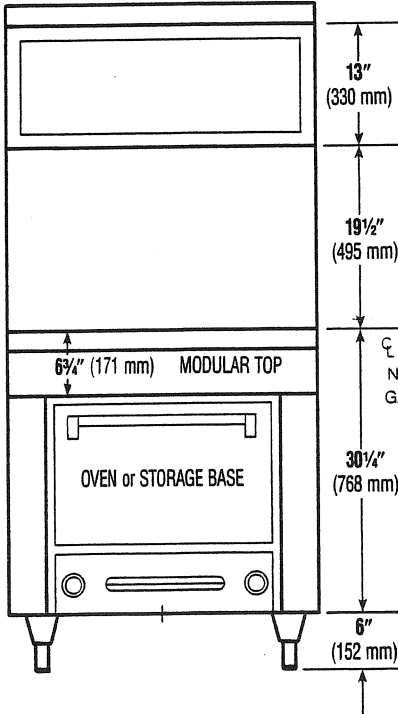
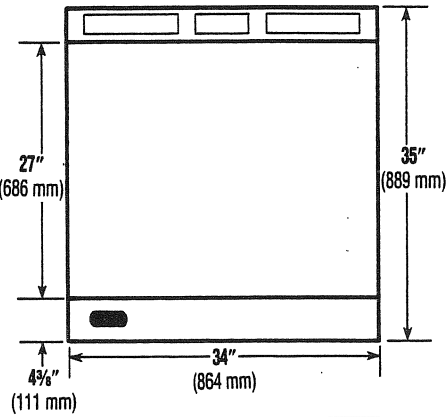
34 1/4"  
(870mm)

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.

When ordering, specify type of gas to be used.



### SHIPPING WEIGHT

- Model 47-40R ..... 650 lbs.
- Model 47-40S ..... 550 lbs.
- Model 47-40T ..... 440 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

A **WELBIT** Company

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