

Master Series Griddle Range Attachment

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Master Series Griddle Range Attachment

Models

- M12S-7
- M12T-7



Model M12S-7
Shown with Optional
Backguard

Standard Features

- Stainless steel front and sides
- Stainless steel door
- 6" (152mm) chrome steel adjustable legs
- 1" (25.5mm) thick Steel griddle plate with 22,000 BTU, (6.44 kW), "H" type burner
- 2-5/16" (59mm) high welded stainless steel splash guards, sides & back
- Removable stainless steel grease drawer
- Hi-Low valve control
- Aluminized steel under all cooking surfaces
- Storage base interior of aluminized steel
- Modular top (Model M12T-7)

Options & Accessories

- Grooved griddle option available
- Stainless steel main back
- End caps and cover (NC, Specify)
- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- 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
- Set of 4 Polyurethane non-marking swivel casters w/front brakes
- 6" (152mm) stainless steel adjustable legs
- Set of four deck fasteners (stainless steel flanged feet)
- Storage base shelf of aluminized or stainless steel
- Dais base, (S model w/o legs)
- Stainless steel tubular high shelf, single or double deck
- Stainless steel backguard: 10" (354mm), 17" (432mm) or 33" (838mm) H

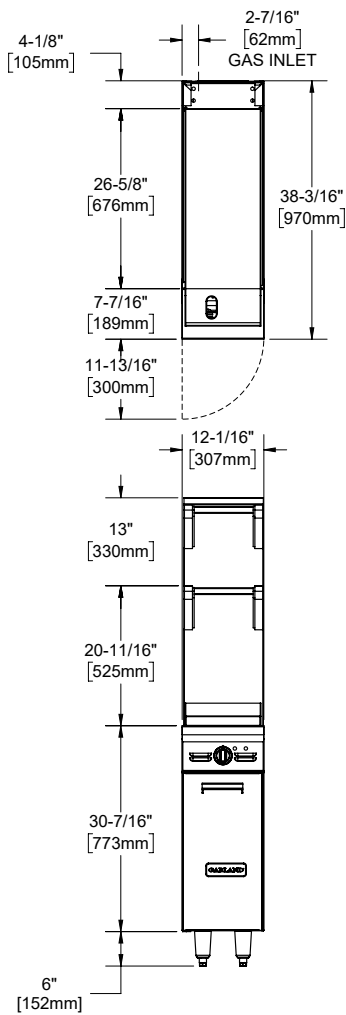
Specifications

The 1" (25mm) thick steel griddle plate is 12" wide x 24-3/4" deep, (305mm x 629mm) and bordered by side and rear continuous-welded stainless steel splash guards. The 22,000 BTU, (6.44 kW), "H" burner controlled by a Hi-Lo valve provides uniform heat. Heavy-gauge aluminized steel radiation baffle requires no fire brick, heats evenly, increases thermal efficiency. Natural or propane gas. Also available with modular top, Model M12T-7. Free standing units only available with flanged feet deck fasteners to anchor unit.

NOTE: All Master Series ranges, attachments, fryers, and broilers require a high shelf or backguard flue attachment - sold separately.



Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall



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

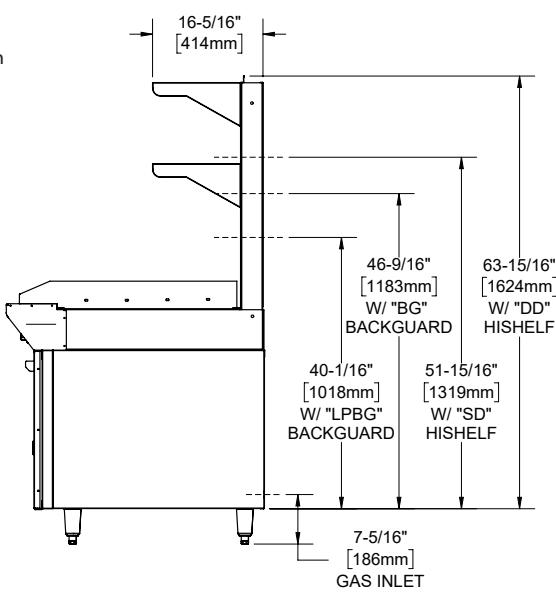
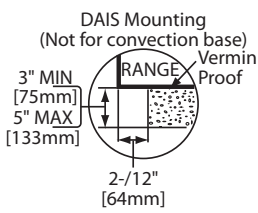
Data applies only to North America

Gas input ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.

Please specify gas type when ordering.

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only.

Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications



Product	Width	Depth	Height (w/ NSF Legs)	Height (w/o NSF Legs)	Shipping	
					Cu Ft	Wt: (Lb/Kg)
M12S-7	12" (306mm)	38" (965mm)	36-1/4" (924mm)	30-1/2" (777mm)	16	190/86
M12T-7	12" (306mm)	38" (965mm)	NA	9-1/2" (241mm) *	6	110/50

*Modular top has 1-1/2" seating flanges.

INPUT SPECIFICATIONS	M12S-7	M12T-7
Input	22,000 BTU (6.44 kW)	22,000 BTU (6.44 kW)
Inlet/Manifold Size	1-1/4" NPT	1-1/4" NPT

S=Modular Top Attachment w /storage base, T=Modular Top w/o storage base

INSTALLATION NOTES		
Combustible Wall Clearances ¹	Entry Clearances	Manifold Operating Pressure
Sides: 11" (280mm)	Crated: 22 1/4" (438mm)	Natural: 6" WC (15mbar)
Back: 6" (152mm)	Uncrated: 12-1/4" (311mm)	Propane: 10" WC (25mbar)

Garland reserves the right to make changes to the design or specifications without prior notice.