

The Extra Heavy Duty Master Series' modular approach combines the convenience of custom kitchen design with proven, premium quality components to deliver world class functionality.

Featuring stainless steel construction front and sides, large front 'plate rail' 191mm deep and 2.5mm thick.

Premium 25mm thick even heat surface with 3 powerful cast iron 'H' burners controlled by Hi-Lo valve for even heat distribution.

Large easy-to-use control knobs sit atop the fully porcelain interior standard oven that accepts full sized sheet pans in both directions with 4-position rack guides. A 42.2MJ 'H' oven burner with flame failure and a strong adjustable door.

STANDARD FEATURES

- 152mm chrome steel adjustable legs
- Piezo Spark ignition for oven
- Modular 1½" front manifold
- 250mm stainless steel backguard
- Removable ring grates over burners
- Electric Spark ignition on all pilots

OPTIONAL FEATURES

- Stainless steel oven interior, side(s) or main back
- Additional oven rack
- Gas regulator ¾" or 1¼"
- Rear gas connection, ¾", 1", or 1¼"
- 4 swivel casters with front brakes
- End caps and cover (NC, Specify)
- Dais base (not for use with "RC" oven)
- Convection oven base, add C to model, eg MST46RC
- Stainless steel common front rail up to 1728mm wide (2 or more units in a battery)
- Gas flex hose & quick disconnect (¾", 1" or 1¼" x 5') w/restraining device



DIMENSIONS

External Dimension: 864W x 962D x 1174H mm

Working height : 924mm

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

Combustible wall clearance: Side: 356mm, Rear: 152mm

TECHNICAL DATA

Gas Type: Natural or LP

Total Output:	Natural	LP
	127.7MJ	122.4MJ

Burner Ratings:	Natural	LP
Even Heat Burner	28.5MJ	28.5MJ
Oven Burner	42.2MJ	36.9MJ

Gas Connection: 1½"

Shipping weight: MST46RE 205kg, MST46SE 159kg

AGA approval number

SC382

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

