



Master Series Heavy Duty Range-MatchChar-Broiler

Item: _____
Quantity: _____
Project: _____
Approval: _____
Date: _____

Models:

- | | | | |
|----------------------------------|----------------------------------|----------------------------------|----------------------------------|
| ☐ MST17B | ☐ MST24B | ☐ MST34B | ☐ MST17BE |
| ☐ MST24BE | ☐ MST34BE | ☐ MST17BT | ☐ MST24BT |
| | | | ☐ MST34BT |

Range-Match Char-Broilers



Model MST34B

Standard Features:

- Stainless steel front doors
- Stainless steel front and sides
- Stainless steel front rail
- 1-1/4" NPT front manifold
- Dual sided, cast iron broiler grates with 1/2" (13mm) rounded bar, (board brand) and diamond (fine) pattern on opposite sides
- 15,000 BTU (4.39 kW) burners,
- Piezo spark ignition with constant burning pilots
- Storage base interior of aluminized steel
- Modular top broilers (suffix "BT"), modular broiler is 14-1/2" (368mm) from broiler base to working height
- 6" (152mm) chromed steel adjustable legs
- Electric Spark ignition on all pilots Suffix -E models
- Sentry total flame failure protection for all burners

Optional Features:

- ☐ Stainless steel main back
- ☐ Rear gas connection; 3/4" 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)
- ☐ Stainless steel backguard: 10" (354mm), 17" (432mm) or 33" (838mm)
- ☐ Dual-sided, steel diamond, (fine) in lieu of cast iron grate
- ☐ Dais base
- ☐ Polyurethane non-marking swivel casters (4) w/front brakes
- ☐ 6" (152mm) stainless steel adjustable legs
- ☐ 230 volt, 50 cycle components, electric ignition, (export)

Specification:

Master Series Char-broiler with stainless steel front and sides. Broiling area consists of heavy duty rack sections which are easily moved for flat or tilt position broiling. Dual sided, cast iron broiler grates with 1/2" (13mm) rounded bar, (board brand) and diamond (fine) pattern on opposite side. 15,000 BTU (4.39 kW) burners controlled by individual Hi-Lo valves. Sentry total flame failure protection for all burners Large capacity full length grease drawers. Heavy-weight, long lasting briquettes. Cabinet, 17" (432mm), 24" (610mm), or 34" (864mm), wide by 34" (869mm) deep, with two stainless steel full-sized hinged doors and front. Natural gas or propane. Available in modular models, suffix BT



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

Master Series Heavy Duty Range-Match Char-Broiler

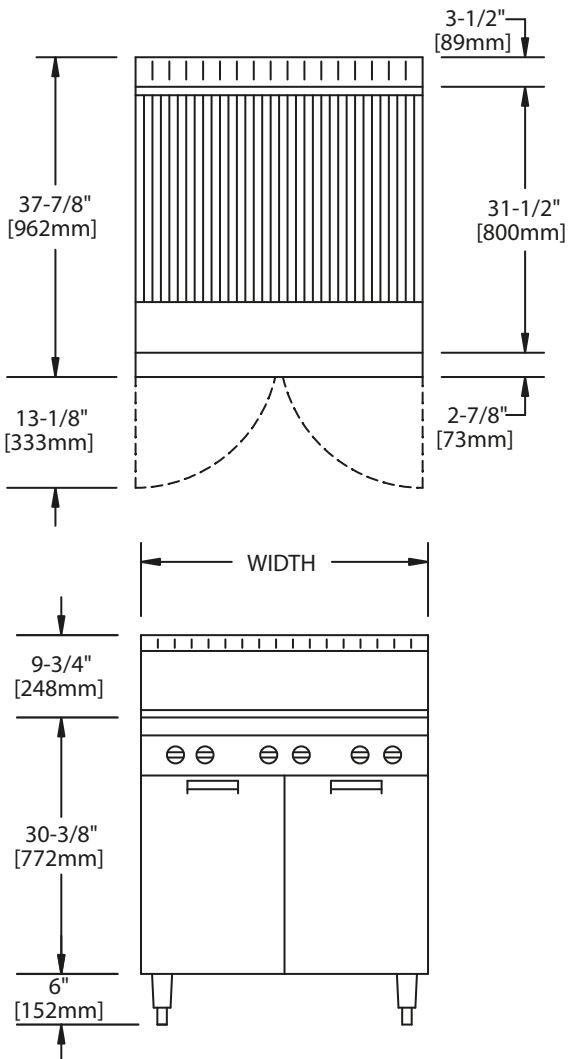
INPUT SPECIFICATIONS	MST17B/BT	MST24B/BT	MST34B/BT
Input	45,000 BTU (13.2 kW)	60,000 BTU (17.6 kW)	90,000 BTU (26.4 kW)
Inlet/Manifold Size	1-1/4" NPT	1-1/4" NPT	1-1/4" NPT

INSTALLATION NOTES		
Installation Clearances ¹	Entry Clearances	Operating Pressure
Clearance: 0" for Installation in Non-Combustible Surroundings Only	Crated: 39-1/4" (997mm) Uncrated: 34-1/4" (870)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)

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

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

Please specify gas type when ordering.



PRODUCT	Width: In(mm)	Depth: In(mm)	Shipping	
			Cu Ft	Shipping Wt: (Lb/Kg)
MST17B	17(432)	38(965)	24	235/107
MST17BT	17(432)	38(965)	10	135/60
MST24B	24(612)	38(965)	30	330/150
MST24BT	24(612)	38(965)	16	230/105
MST34B	34(864)	38(965)	48	510/231
MST34BT	34(864)	38(965)	24	390/180

Electrical characteristics for models with Suffix - E: 120VAC single phase 60 Hz, 1 amp 6 ft. (1.8m) NEMA 5-15P cord and plug provided. 230VAC export direct connect single phase 50 Hz, 1 amp.

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Form# MST17B, 24STB, 34STB (05/27/13)