



**GARLAND**



**U.S. Range**

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## Product Bulletin Advisement

**Bulletin #:** 15-0228005  
**Brand:** Garland and U.S. Range  
**Date:** February 28, 2005  
**From:** Brian Arnold  
**Subject:** Mounting back guards with shelves or range mount salamanders over char broilers or open vat fat fryers

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There are many regional codes and regulations concerning the installation of range-mount salamanders and back guards with overhanging shelves. In several jurisdictions these components are not permitted to be installed over char-broilers and open vat fryers.

Manufacturers of cooking equipment do not create these codes, but here are some suggestions when considering installing back guards with shelves and salamanders. This would be applicable regardless of the manufacturer or brand.

- Open flame char-broilers (particularly briquette style) produce heavy grease-laden air when the broiler is cooking product. The amount of grease-laden air will obviously vary depending on the volume and type of products being cooked. When the smoky grease-laden air rises and comes into contact with an obstruction, the grease will start to accumulate on that surface. When a back guard with a shelf or a salamander is placed over a char-broiler, grease will build up on the underside of these surfaces. Another issue is the underside of these mount pieces will become excessively hot and deflect smoke back into the operator's face.
- With open vat fryers the problems are much the same as when mounting over char-broilers, except there is another added danger. Items can fall off shelves and salamanders and drop into the fryer causing the hot oil to splash. The temperature of the oil in a fryer is typically 350° Fahrenheit or higher, hot oil will burn flesh instantly if it makes contact.

So whatever the codes and regulations are in your region, Garland recommends you advise your customers and consultants to review layout of the kitchen carefully. Generally there are many options.

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