

Heavy Duty Broiler

A WELBILT Company



GARLAND Heavy Duty Electric Broilers are designed to battery with 36 Series Ranges, Fryers, Attachments and General Purpose Ovens. Sectional construction permits each section to be operated independently. A variety of combinations is provided to serve your particular requirements.

The broiler is available as a single or double deck model mounted on an oven or a storage base. It is also available as a single deck or double deck modular section.

BROILING COMPARTMENTS:

The broiler rack in each section rides in a spring counter-balanced raising and lowering mechanism, adjustable to 15 height positions. The rack may be raised to within $\frac{1}{2}$ " of the heating elements or lowered to a point 6" from the elements. The 24 inch by $22\frac{5}{16}$ " broil rack, with attached drip shield, rolls in and out easily on six roller bearings. A lock stop prevents the rack from accidentally being pulled out of the tracks, yet the rack and drip shield may be readily removed for cleaning. The large porcelain enameled grease pan is easily removed for cleaning. Baffle spoilers within the pan prevent spillage during removal.

HEATING ELEMENTS:

Two Inconel sheathed heating element packages are provided; one serving the rear half of the broiling compartment, the other the front half. The element package for the front half of the broiling compartment is controlled by a four position, three heat, reversible switch mounted at the top of the control panel adjacent to the broiling compartment. The switch controlling the rear element package is mounted at the bottom of the panel. Each switch adjusts from full OFF to HI, MEDIUM and LO modes.

Each broiler section is provided with a pilot indicator lamp mounted in the control panel. When the lamp is lit, it signals that energy is being applied to the element(s).

Each element package has a maximum rating of 6 KW providing a 12 KW maximum total for each broiler section.

OVENS (where applicable):

The giant capacity oven is $26\frac{1}{4}$ " wide by 29" deep and $12\frac{1}{2}$ " high. The industry Standard Models 36ER30B and 36ER30BB are provided with aluminized prime steel side, rear and top oven linings. All models with ovens have porcelain coated oven decks and door linings as standard. The thermostatically controlled oven has added heat flexibility through the use of (2) four-position three heat switches. One switch controls the top 3.0 KW element. The second switch controls the bottom 3.5 KW element. An indicator light signals operation of the oven. The exclusive heat flow oven design eliminates hot spots and assures consistently even temperature. The oven rack(s) provided is adjustable to two positions on oven rack slides welded to the oven sides. The heavy duty oven door is designed to bear a load in excess of 250 pounds. Oven door spring adjustment is accessible from the front of the unit.

FINISH:

Standard Stainless Steel front with Charcoal baked enamel sides. NSF approved chrome legs are standard equipment on oven or storage base models.

STANDARD MODELS:

- 36ER30B, Single Broiler on oven base
(Add suffix-CC for Continuous Clean interior)
- 36ER30BB, Double Broiler on oven base
(Add suffix-CC for Continuous Clean interior)
- 36ES30B, Single Broiler on storage base
- 36ES30BB, Double Broiler on storage base
- 36ET30B, Single Broiler, Modular Section
- 36ET30BB, Double Broiler, Modular Section
- 36EC30B, Single Broiler (Counter)

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