

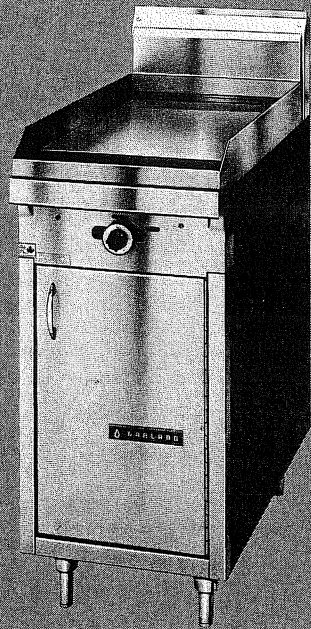
GARLAND®

A WELBILT Company

40 SERIES GAS/HEAVY DUTY

- Model 40-7S FRY TOP ATTACHMENT on storage base with door.
 - Model 40-7T MODULAR FRY TOP ATTACHMENT
- Gas Type ■ Natural ■ Propane

FRY TOP ATTACHMENT



Model 40-7S Shown with optional 10" low profile backguard.

COOKING TOP

The $\frac{3}{4}$ " thick steel griddle plate (17" wide \times 26 $\frac{3}{4}$ " deep) bordered by side and back continuous-welded steel splash guards provides extra cooking surface when a full range is not needed or space is limited. The external stainless steel grease receptacle is front-mounted and easily removed. The 30,000 BTU "H" burner controlled by easy to use Hi-Lo valves provides uniform heat. Heavy gauge aluminized steel radiation baffle assembly requires no fire brick, heats evenly, increases thermal efficiency in transferring heat to the cooking surface and reduces preheat time. Aluminized steel under all cooking surfaces resists structural deterioration due to spillage, food acids, and heat intensity.

STORAGE BASE

For maximum space utilization, the cooking surface is available with a high quality Garland storage cabinet.

Like the modular top, the storage base unit is designed to connect and match with all Heavy Duty 40 Series equipment.

A solidly-constructed, complete cabinet—17" wide by 35" deep, attractively designed with stainless steel full-sized hinged door and metal floor, provides a convenient, concealed, and sanitary area for pots, pans, and other cooking items.

Double deck high shelves, single deck high shelves, and backguards are available and recommended for use with range attachments.

FEATURES

- Stainless steel front is standard.
- Storage base model includes S.S. door.
- 1 year limited parts and labor warranty is standard.
- 30,000 BTU "H" type burner.
- $\frac{3}{4}$ " thick steel griddle plate.
- 2 $\frac{5}{16}$ " high welded steel splash guards, sides & back.
- Clip on stainless steel backsplash.
- Removable front-mounted SS grease receptacle.
- Hi-Lo valve control.
- Aluminized steel under all cooking surfaces.
- Chromed steel legs standard.

OPTIONS and ACCESSORIES

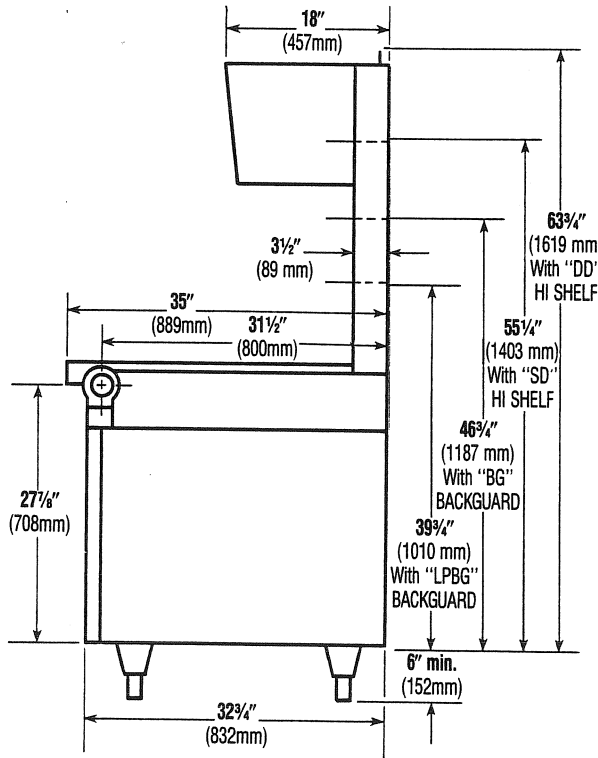
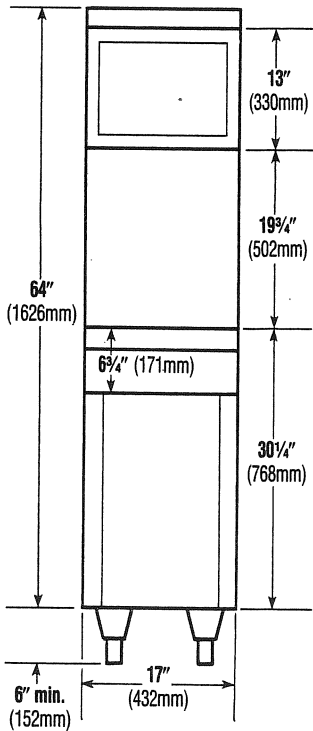
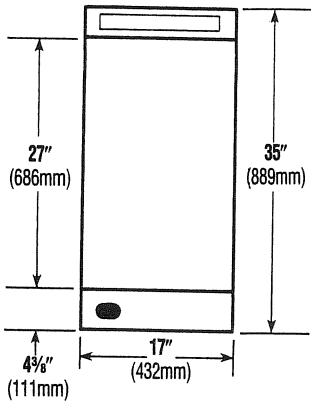
- Stainless Steel left side
- S.S. right side
- S.S. both sides
- S.S. back
- Double Deck S.S. Hi-Shelf
- Single Deck S.S. Hi-Shelf
- 10" S.S. Low Profile Backguard
- 17" S.S. Backguard
- Modular Stand
- Toe Base (S Model only)

FRY TOP ATTACHMENT

GAS/HEAVY DUTY



40 SERIES
17" Wide ×
35" Deep



DIMENSIONS & SPECIFICATIONS

ATTACHMENT	40-7S	40-7T
Width	17"	17"
Depth	35"	35"
Height w/NSF legs	36 1/4"	36 1/4" WITH STAND
Height less NSF legs	30 1/4"	30 1/4" WITH STAND

*Modular top has 1 1/2" seating flanges

NATURAL GAS RATED INPUT, BTU/HR

Top Section	30,000	30,000
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(Manifold size on all units: 1 1/4" N.P.T.)

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's Standard No. 96, "Vapor Removal from Cooking Equipment."

IMPORTANT: FOR OPTIMUM PERFORMANCE OPERATING GAS PRESSURE NATURAL 6" W.C. PROPANE 10" W.C.

INSTALLATION NOTES

Combustible Wall

Clearance	Sides	Back
For reduced clearances, refer to ANSI Z223 1/NFPA #54	14" (356mm)	6" (152mm)

Entry Clearance	Crated	Uncrated
	22 1/4" (565mm)	17 1/4" (438mm)

When ordering, specify type of gas to be used.

LEGEND
S = Modular Attachment on Storage Base
T = Modular Attachment (No Base)

SHIPPING WEIGHT
Model 40-7S 250 lbs.
Model 40-7T 190 lbs.



CONSTRUCTION & FINISH
Channel formed base and front frame of heavy gauge welded steel. Stainless steel front is standard. Heavy gauge front rail designed to protect "ON-OFF" valves. Nickel-chrome plated adjustable N.S.F. approved legs standard.

Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.