



GARLAND

40 SERIES GAS/HEAVY DUTY

- Model 48-40R RANGE with oven
 - Model 48-40S RANGE TOP with storage base
 - Model 48-40T MODULAR RANGE TOP (Modular Stand Optional Extra)
- Gas Type ■ Natural ■ Propane

FRY TOP RANGE, THERMOSTATICALLY CONTROLLED



FEATURES

- Stainless steel front is standard
- 1-year limited parts and labor warranty is standard
- 3/4"-thick steel griddle plate
- 25/16"-high welded steel splash guards, sides & back
- Clip-on S.S. backsplash
- Removable front-mounted, S.S. grease receptacle
- Three "H" type burners (90,000 BTUs total)
- Thermostatic control for each griddle burner
- Aluminized steel under all cooking surfaces
- Porcelainized oven
- Chrome steel legs standard
- Available with continuous cleaning oven
- Available with convection oven base (See RC specification sheet for details.)

Model 48-40R Shown with optional low-profile backguard.

COOKING TOP

The 3/4"-thick steel griddle plate (34" wide × 26 3/4" deep) is bordered sides and back by 25/16"-high continuous welded steel splash guards. The weld is seamless and leakproof for maximum grease control and easy cleaning. Stainless steel backsplash clips on the rear for 7" height. The large, external stainless steel grease receptacle is front mounted and easily removed. "H" burners for each 11 1/3" of griddle width are individually controlled by thermostats for uniform or efficient zone heating. 90,000 BTU's mean instant recovery, even under the heaviest work loads. Aluminized steel under all cooking surfaces resist structural deterioration due to spillage, food acids, and heat intensity.

OVEN

13 1/2" high × 26 1/4" wide × 29" deep interior dimensions, two oven rack positions with one oven rack standard. Porcelainized oven sides, rear, and deck for durability and easy cleaning. Heat loss is minimized by rigidized (non-settling) fiberglass insulation. Oven door opens level with the deck, is porcelainized inside, and designed to support over 250 lbs. 40,000 B.T.U. burner equipped with automatic ignition and 100% safety pilot. Controls and adjustment components are located in front, where they are out of the heat zone and easily accessible.

OPTIONS and ACCESSORIES

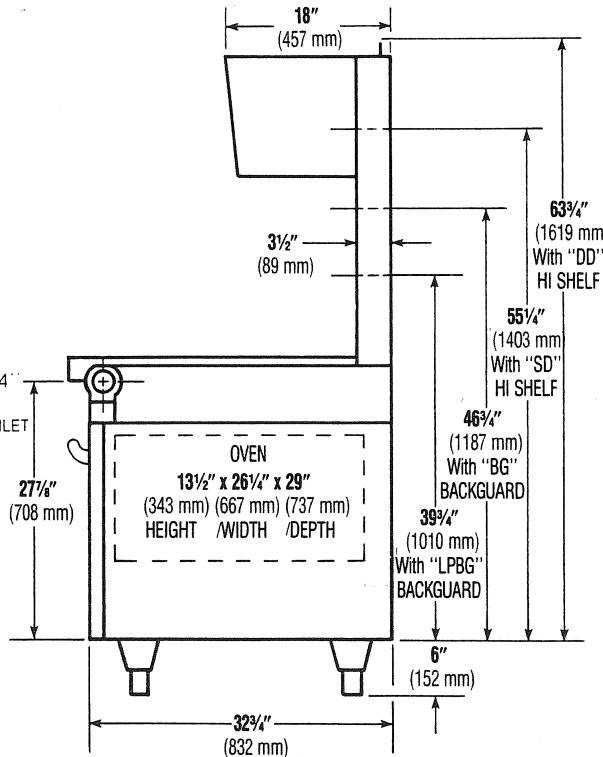
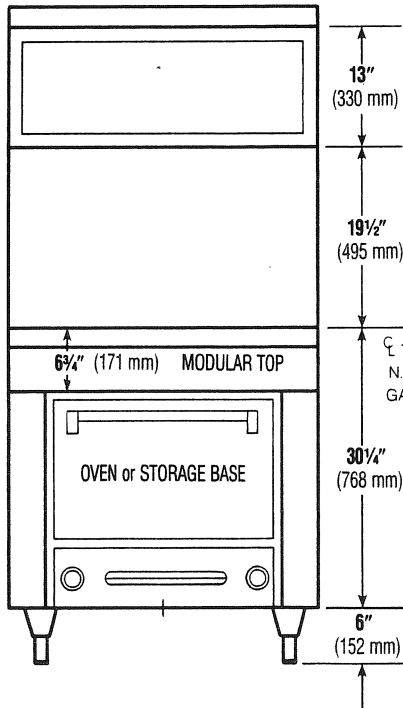
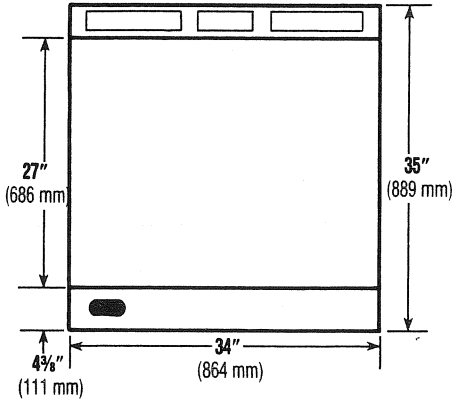
- Stainless Steel left side
- S.S. right side
- S.S. both sides
- S.S. back
- Continuous cleaning oven
- Additional oven rack
- Double deck S.S. hi-shelf
- Single deck S.S. hi-shelf
- 10" S.S. backguard (low profile)
- 17" S.S. backguard
- Modular stand
- Toe base

FRY TOP RANGE THERMO- STATICALLY CONTROLLED

GAS/HEAVY DUTY



40 SERIES
34" Wide ×
35" Deep



DIMENSIONS & SPECIFICATIONS

RANGE	48-40R	48-40S	48-40T	LEGEND
Width	34"	34"	34"	
Depth	35"	35"	35"	RC = Range with Convection Oven Base
Height w/NFS legs	36 1/4"	36 1/4"	36 1/4" WITH STAND	S = Range with Storage Base
Height less NFS legs	30 1/4"	30 1/4"	*6 1/4" LESS STAND	T = Modular Top (No Base)
*Modular top has 1 1/2" seating flanges				
OVEN				
Width	26 1/4"	—	—	
Depth	29"	—	—	
Height	13 1/2"	—	—	
NATURAL GAS RATED INPUT, BTU/HR				
Top Section	90,000	90,000	90,000	
Oven	40,000	—	—	
Total	130,000	90,000	90,000	
(Manifold size on all units: 1 1/4" N.P.T.)				

INSTALLATION NOTES

Combustible Wall

Clearances
For reduced clearances, refer to ANSI Z223.1/NFPA #54

Entry Clearance

Sides

14" (352mm)

Back

6" (152mm)

Crated

39 1/4" (997mm)

Uncrated

34 1/4" (870mm)

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.

When ordering, specify type of gas to be used.

SHIPPING WEIGHT

Model 48-40R 650 lbs.
Model 48-40S 550 lbs.
Model 48-40T 440 lbs.



CONSTRUCTION AND 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 and thermostats. Nickel-chrome plated adjustable N.S.F. approved legs standard.

OPTIONAL CONTINUOUS-CLEANING OVENS

"Continuous Cleaning" Vitreous Porcelain Enamel coating gradually reduces normal oven soil. Coating is applied to oven side, top and back linings. Warranted for 1 year by the manufacturer. N.S.F. approved. Design certified by A.G.A.

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

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