

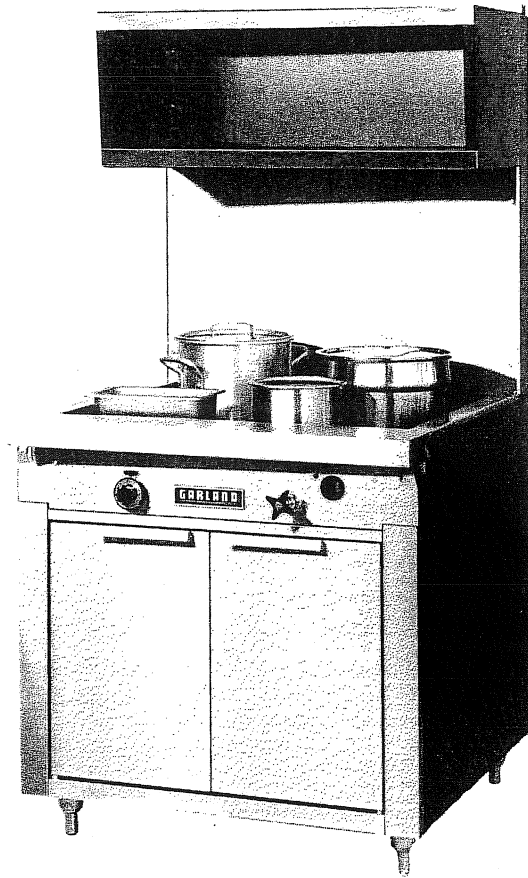
# GARLAND®

A WELBILT Company

Item #: \_\_\_\_\_

Model # GBM-40SD

Product Name: 40 Series Heavy Duty  
Gas Bain Marie



Model # GBM-40SD



## Specifications General:

Battery match heavy duty 40 Series Gas Fired, Bain Marie. Use for tempered holding of sauces, soups or gravies. Designed for hotels, institutions, banquet facilities and high production operations. Boils to operating level in less than one hour.

## Standard Features:

- Stainless Steel front, front rail and water tank
- Black powder coat epoxy sides
- Water tank 30" W x 25" D x 8" H w/total emptying drain, overflow standpipe and removable Stainless Steel perforated false bottom
- Low water safety shut-off system
- Hot water fill faucet
- Hi/Lo burner valve
- Storage base w/hinged type Stainless Steel doors
- Input 40,000 BTU/hr.

## Optional Features: (Additional Cost)

- Stainless Steel left side
- Stainless Steel right side
- "Tee" connection for free standing unit only
- End cap and Stainless Steel cover
- Set of (4) casters, front (2) locking
- Double deck high shelf
- Single deck high shelf
- 10" (low profile) backguard Stainless Steel
- 17" Stainless Steel backguard

GARLAND

Gas

Bain Marie — 40 Series

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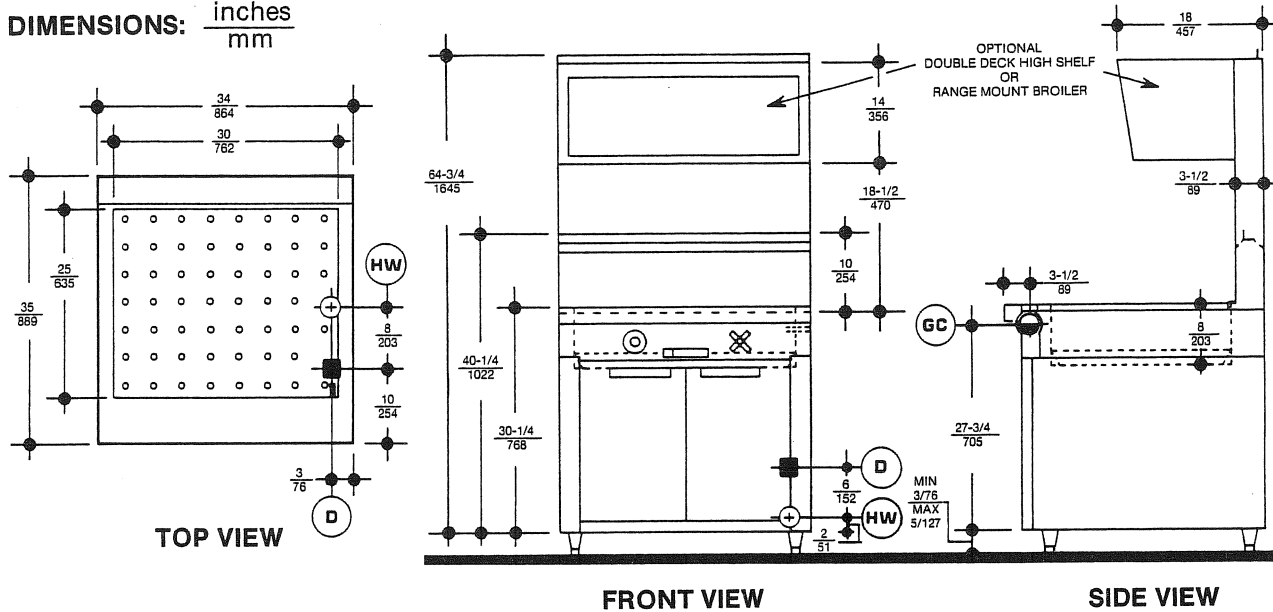
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## SPECIFICATIONS

### DIMENSIONS

**DIMENSIONS:**  $\frac{\text{inches}}{\text{mm}}$



## INSTALLATION NOTES

NATURAL GAS (Available for LPG Operation)  
 GBM-40SD 40,000 BTU/Hr. (2 Burner Package)

	Drain - 3/4" N.P.T. direct drain connection at 'T' below drain valve.		Hot water - 3/8" N.P.T. female hose barb on PVC hose.
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<p><b>Combustible Wall</b></p> <p><b>Clearances</b> Sides Back</p> <p>For reduced 6" (152mm) 6" (152mm) clearances, refer to ANSI Z223.1/NFPA #54</p> <p><b>Entry Clearance</b></p> <table border="0"> <tr> <td><b>Crated</b></td> <td><b>Uncrated</b></td> </tr> <tr> <td>39 1/4"</td> <td>34 1/4"</td> </tr> <tr> <td>(997mm)</td> <td>(870mm)</td> </tr> </table>	<b>Crated</b>	<b>Uncrated</b>	39 1/4"	34 1/4"	(997mm)	(870mm)	<p>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."</p> <p><b>IMPORTANT: BATTERY MATCH RANGES REQUIRE PROPER VENTING. SEE SPEC SHEET # HDGSB-1084.</b></p>	<p><b>IMPORTANT: FOR OPTIMUM PERFORMANCE OPERATING GAS PRESSURE: NATURAL 6" W.C./LPG 10" W.C.</b></p> <p><b>Shipping Weight</b></p> <p>GBM-40SD 410 #/85Kg.</p>
<b>Crated</b>	<b>Uncrated</b>							
39 1/4"	34 1/4"							
(997mm)	(870mm)							

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