UHKLHIIU

A WELBILT Company

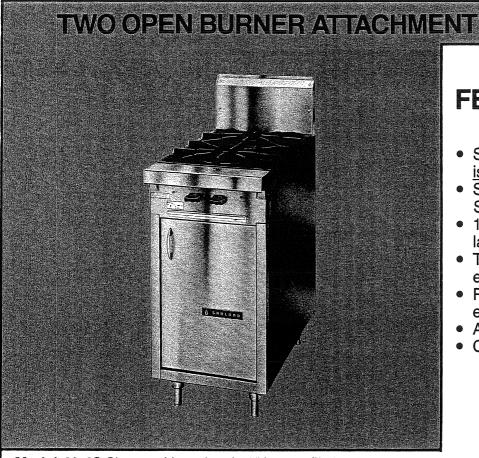
40 SERIES GAS/HEAVY DUTY

- Model 40-4S OPEN BURNER ATTACHMENT on storage base with door.
- Model 40-4T MODULAR OPEN TOP ATTACHMENT

Gas Type

Natural

Propane



FEATURES

- Stainless steel front is standard.
- Storage Base model includes S.S. door.
- 1 year limited parts and labor warranty is standard.
- Two 20,000 BTU energyefficient Star Fire Burners.
- Removable ring grates over each burner.
- Automatic burner ignition
- Chromed steel legs standard

Model 40-4S Shown with optional 10" low profile backguard.

COOKING TOP

Designed to provide extra cooking surface where a full range is not needed or space is limited. A 17" wide by 27" deep cooking top houses two Garland hienergy, removable Star Fire burners with automatic ignition. Star Fire burner design ensures constantly even heat transfer. Cooking flame is regulated by heavy duty valves to select and maintain control. Giant 20,000 BTU burners are ideal for larger pots and pans. Aluminized steel under surface cooking area provides greater resistance to structural deterioration due to spillage, food acids, and heat intensity. Full length drip tray is provided under burner section.

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.

OPTIONS and ACCESSORIES

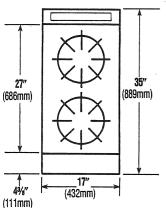
☐ Stainless Steel left side
☐ S.S. right side
☐ S.S. both sides
☐ S.S. back
☐ Double Deck S.S. Hi-Shelf
☐ Single Deck S.S. Hi-Shelf
☐ 10" S.S. Low Profile
Backguard
☐ 17" S.S. Backguard
☐ Modular Stand
☐ Toe Base (S Model only)

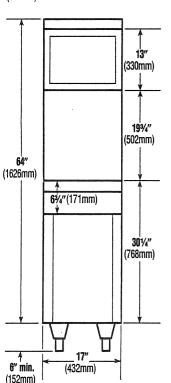
TWO OPEN BURNER ATTACHMENT GAS/HEAVY DUTY



40 SERIES

17" Wide × 35" Deep





DIMENSIONS & SPECIFICATIONS

 ATTACHMENT
 40-4S
 40-4T

 Width
 17"
 17"

 Depth
 35"
 35"

Height w/NSF legs361/4"361/4" WITH STANDHeight less NSF legs301/4"301/4" WITH STAND

*Modular top has 11/2" seating flanges

NATURAL GAS RATED INPUT, BTU/HR

Top Section

40,000

40,000

(Manifold size on all units: 11/4" N.P.T.)

INSTALLATION NOTES

Combustible Wall

ClearanceSidesBackFor reduced clearances,6"(152mm)6"(152mm)

1/NFPA #54

Entry Clearance

<u>Crated</u> 221/4"(565mm) <u>Uncrated</u> 171/4"(438mm)

When ordering, specify type of gas to be used.

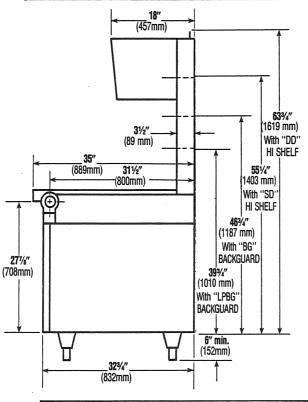
Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's Standard No. 96, "Vapor Removal from Cooking Equipment."

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

LEGEND

S = Modular Attachment on Storage Base

T = Modular Attachment (No Base)



SHIPPING WEIGHT

Model 40-4S 200 lbs. Model 40-4T 140 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.



Garland Commercial Industries, Inc. Freeland, Pennsylvania 18224

Phone (717) 636-1000 Telex 887610