UHKLHILL

A WELBILT Company

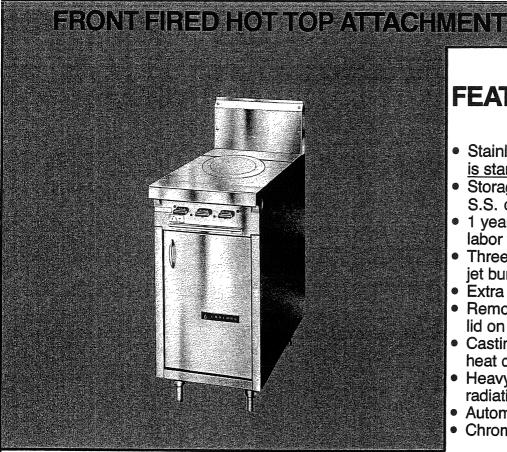
40 SERIES GAS/HEAVY DUTY

- Model 40-5S FRONT FIRED HOT TOP ATTACHMENT on storage base with door
- Model 40-5T MODULAR FRONT FIRED HOT 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.
- Three individually controlled jet burners (45,000 BTU's total).
- Extra heavy cast iron top.
- Removable cast iron ring and lid on cooking surface.
- Castings studded with 1½" long heat conducting prongs.
- Heavy gauge aluminized steel radiation baffle system.
- Automatic burner ignition.
- Chromed steel legs standard.

Model 40-5S Shown with optional 10" low profile backguards.

COOKING TOP

The fastest, most versatile hot top available provides extra cooking surface where a full range is not needed or space is limited. The 17" wide by 27" deep cooking top is constructed of extra heavy cast iron. Cast iron rings and lids are easily removed to deliver intense flame. Castings are heavily studded with 11/2" prongs that conduct heat efficiently throughout the cooking surface. 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. Three individually-controlled jet burners, enclosed under ring and lid casting (45,000 BTU's, automatic ignition) delivers maximum heat at front burner position. Heat diminishes towards rear for simmering & holding.

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

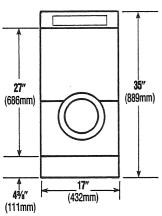
Stainless Steel left side S.S. right side S.S. both sides S.S. back
Double Deck S.S. Hi-Shelf
Single Deck S.S. Hi-Shelf 10" S.S. Low Profile
Backguard 17" S.S. Backguard
Modular Stand Toe Base (S Model only)

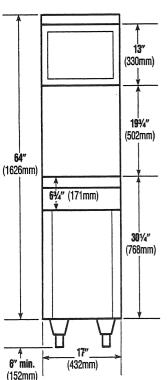
FRONT FIRED HOT TOP ATTACHMENT GAS/HEAVY DUTY

1/4" Scale

40 SERIES

17" Wide × 35" Deep





DIMENSIONS & SPECIFICATIONS

 ATTACHMENT
 40-5S
 40-5T

 Width
 17"
 17"

 Depth
 35"
 35"

Depth 35" 35" Height w/NSF legs 361/4" 361/4" WITH STAND

Height less NSF legs 301/4" 301/4" WITH STAND

*Modular top has 11/2" seating flanges

NATURAL GAS RATED INPUT, BTU/HR

Top Section

45,000

45,000

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

INSTALLATION NOTES

Combustible Wall

ClearanceSidesBackFor reduced clearances,6" (152mm)6" (152mm)refer to ANSI Z223

1/NFPA #54

Entry Clearance

Crated

Uncrated

22¼" (565mm) 17¼" (438mm)

When ordering, specify type of gas to be used.

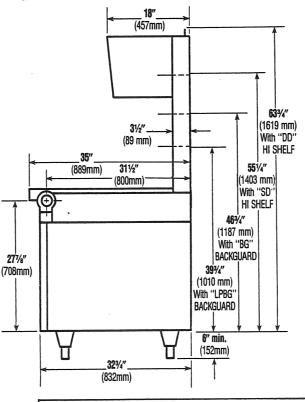
Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's Standard No. 96, "Vapor Removal from Cooking Equipment."

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 40-5S 235 lbs. Model 40-5T 165 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.



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