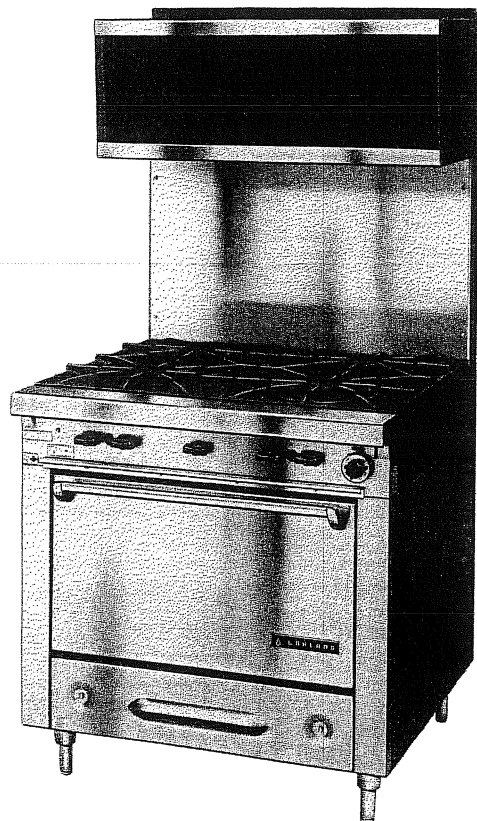


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# GARLAND

## Model # 44-40R/RC, 44-40S, 44-40T Product Name: Four Open Burner Range

- 44-40R - Range with Standard Oven
- 44-40RC - Range with Convection Oven
- 44-40S - Range with Storage Base, 44-40T - Modular top



**Model 44-40R w/optional double deck hi-shelf**



### Specifications: General —

Heavy duty gas range, 34" wide x 35" deep, for individual or battery type installation. Four Star burners are available in 20,000 or 30,000 BTU output capacity. Cast iron ribbed top grates containing the burner aeration bowls have ring grate inserts which can be removed for cleaning. Aluminized steel under surface cooking sections resists structural deterioration due to spillage of food acids and intense heat. Full length drip trays under each two burner section. Available with standard oven base, convection oven base, storage base, or as a range top only. Recommended for larger restaurants, hotels, banquet facilities and institutional kitchens.

### Standard Features:

- Stainless steel front
- Black powder coated epoxy sides and back
- Front gas 1¼ NPT manifold to battery with other 40 series units
- 6" inch chromed steel adjustable legs
- Porcelainized oven sides, back, deck and door liner
- Automatic burner ignition
- Two cast iron top grates
- Four cast iron ring grates
- Four ~~20,000~~ <sup>30,000</sup> BTU Star burners standard

### Optional Features: (Additional Charge)

- Stainless steel left side
- Stainless steel right side
- Stainless steel back
- Rear gas connection including "Tee" in manifold
- End caps and cover (no charge)
- Toe base (not for use with "RC" oven)
- Continuous cleaning oven interior
- Additional oven rack
- Available with convection oven base
- Single deck stainless steel high shelf
- Double deck stainless steel high shelf
- 10" low profile stainless steel backguard
- 17" stainless steel backguard
- Vertical stainless steel flue riser
- Swivel casters with front brakes
- 6" stainless steel adjustable legs
- Stainless steel front rail
- Stainless steel common front rail (two or more units in a battery)
- Four 30,000 BTU Star burners (no charge)

**WELBILT™**

Garland Commercial Industries, Inc., 185 East South St., Freeland, PA 18224

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Printed in U.S.A.

GARLAND

Gas

40 Series — Four Open Burner Heavy Duty Range

Model # 44-40R/RC, 44-40S, 44-40T

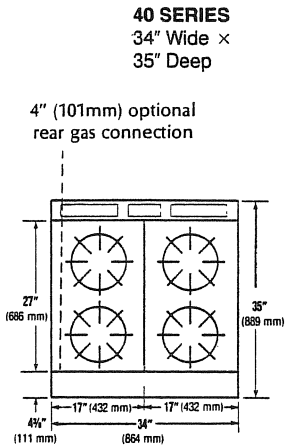
Item #: \_\_\_\_\_

**Model # 44-40R/RC, 44-40S, 44-40T**  
**Product Name: Four Open Burner Range**

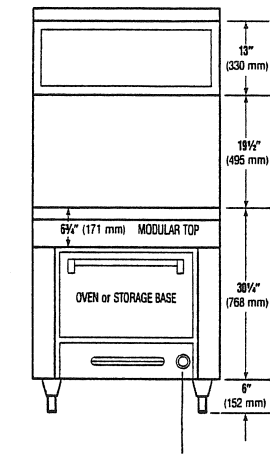
**GARLAND**

44-40R - Range with Standard Oven  
 44-40RC - Range with Convection Oven  
 44-40S - Range with Storage Base, 44-40T - Modular top

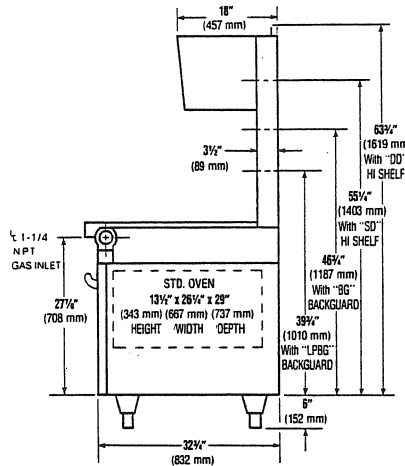
**FOUR OPEN BURNER RANGE**  
**GAS/HEAVY DUTY**



**40 SERIES**  
 34" Wide x  
 35" Deep



6' Power Supply Cord  
 (for optional RC Oven)  
 120 Val. Single Phase, 3.4 Amps



**DIMENSIONS & SPECIFICATIONS**

RANGE	44-40R	44-40RC	44-40S	44-40T
Width	34"	34"	34"	34"
Depth	35"	35"	35"	35"
Height w/NSF legs	36 1/4"	36 1/4"	36 1/4"	36 1/4"
Height less NSF legs	30 1/4"	30 1/4"	30 1/4"	30 1/4"
<b>OVEN</b>	<b>44-40R</b>	<b>44-40RC</b>		
Width	26 1/4"	26 1/4"		
Depth	29"	21"		
Height	13 1/2"	13 1/2"		

WITH STAND  
 LESS STAND

**LEGEND**

- R = Range with Oven Base
- RC = Range with Convection Oven Base
- S = Range with Storage Base
- T = Modular Top (No Base)

NATURAL GAS/LP RATED INPUT, BTU/HR	44-40R	44-40RC	44-40S	44-40T
Top Section w/20K Burners	80,000	80,000	80,000	80,000
Top Section w/30K Burners	120,000	120,000	120,000	120,000
Oven	40,000			
Total w/20K Burners	120,000	80,000	80,000	80,000
Total w/30K Burners	160,000	120,000	120,000	120,000

(Manifold size on all units: 1/4" N.P.T.)

**SHIPPING WEIGHT**

Model 44-40R	.....	500 lbs.
Model 44-40S	.....	400 lbs.
Model 44-40T	.....	320 lbs.
Model 44-40RC	.....	550 lbs.

**NOTE:** Units are not equipped with a gas pressure regulator. Unit must be connected with an adequately sized gas pressure regulator, which is certified by a nationally recognized testing agency, at installation. Required regulator and supply lines depend on type of installation and number of units in battery.

**INSTALLATION NOTES**

**Combustible Wall**

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

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

	Crated	Uncrated
<b>Entry Clearance</b>	39 1/4" (997mm)	34 1/4" (870mm)

When ordering, specify type of gas to be used and elevation if over 2,000 feet.

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.

**Electrical Characteristics** — RC Oven, 120 VAC, Single Phase, 3.4 AMPS (6' Power Supply Cord Provided)

**CONSTRUCTION AND FINISH**

Channel formed base and front frame of heavy gauge welded steel. Stainless steel front is standard. Front rail designed to protect "ON-OFF" valves and thermostats. Chromed steel 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 designs are subject to change without notice.