

GARLAND®

A WELBILT Company

40 SERIES GAS/HEAVY DUTY

- Model 45-40R RANGE with oven
- Model 45-40S RANGE TOP with storage base
- Model 45-40T MODULAR RANGE TOP (Modular Stand Optional Extra)
Gas Type ■ Natural ■ Propane

FRONT FIRED SPECTRO-HEAT HOT TOP RANGE



Model 45-40R Shown with optional low-profile backguard.

COOKING TOP

The fastest, most versatile hot top available. The 34" wide × 27" deep cooking top is extra heavy cast iron, split into two 17" sections. Cast iron rings and lids easily removed to deliver intense flame. Castings are heavily studded with 1½" 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 pre-heat time. Six individually-controlled jet burners (90,000 BTUs total, automatic ignitions) positioned to direct heat from the front to the back of the surface for maximum intensity under the ring & lid casting, diminishing to the rear for simmering.

OVEN

13½" high × 26¼" 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.

FEATURES

- Stainless steel front is standard
- 1-year limited parts and labor warranty is standard
- Two extra heavy cast iron top sections
- Removable cast-iron ring and lid on each cooking surface
- Castings studded with 1½"-long heat-conducting prongs
- Heavy gauge aluminized steel radiation baffle system
- Six individually-controlled jet burners (90,000 BTUs total)
- Automatic burner ignition
- Porcelainized oven
- Chrome steel legs standard
- Available with continuous cleaning oven
- Available with convection oven base (See RC specification sheet for details)

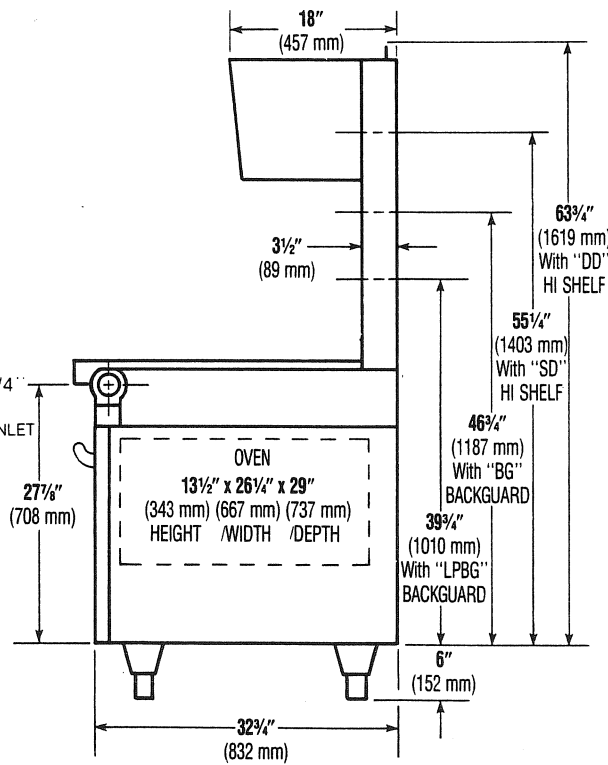
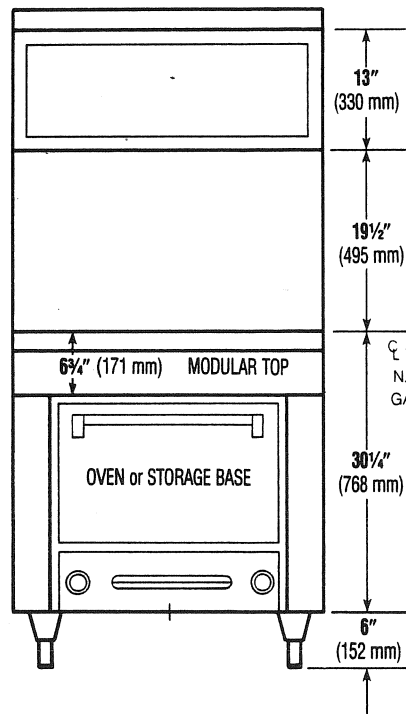
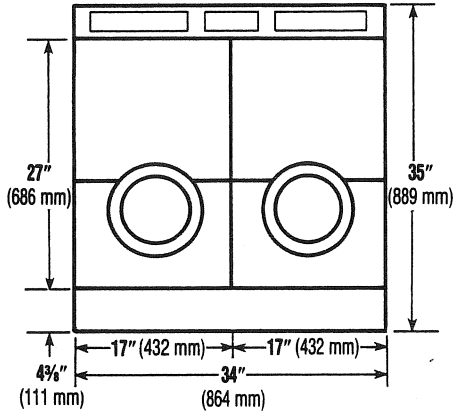
OPTIONS and ACCESSORIES

- 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

FRONT FIRED SPECTRO-HEAT HOT TOP RANGE

GAS/HEAVY DUTY

1/4" Scale
40 SERIES
34" Wide ×
35" Deep



DIMENSIONS & SPECIFICATIONS

RANGE	45-40R	45-40S	45-40T	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

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

Entry Clearance

	Crated	Uncrated
	39 1/4" (997mm)	34 1/4" (870mm)

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.

SHIPPING WEIGHT

Model 45-40R 600 lbs.
Model 45-40S 500 lbs.
Model 45-40T 520 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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