

GARLAND®

A **WELBILT** Company

40 SERIES GAS/HEAVY DUTY

- Model 46-40R RANGE with oven
 - Model 46-40S RANGE TOP with storage base
 - Model 46-40T MODULAR RANGE TOP (Modular Stand Optional Extra)
- Gas Type ■ Natural ■ Propane

EVEN HEAT HOT TOP RANGE



Model 46-40R Shown with optional low-profile backguard.

COOKING TOP

A 34" wide × 27" deep cooking top consists of two 17" wide extra heavy cast iron EVEN HEAT sections, reinforced and baffled to distribute heat evenly over the entire cooking surface. Three "H" type burners (90,000 BTUs total) are controlled by separate valves for selective temperatures of either half or all of 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 to conserve energy. Automatic ignition is standard. Aluminized steel under all top cooking surfaces resists structural deterioration due to spillage, food acids, and heat intensity.

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

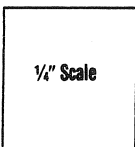
- Stainless steel front is standard
- 1-year limited parts and labor warranty is standard
- Two extra heavy EVEN HEAT cast iron top sections
- Heavy gauge aluminized steel radiation baffle system
- Three "H" type burners (90,000 BTUs total)
- Separate control valves for each burner
- Automatic burner 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

EVEN HEAT HOT TOP RANGE

GAS/HEAVY DUTY



40 SERIES
34" Wide ×
35" Deep

DIMENSIONS & SPECIFICATIONS

RANGE	46-40R	46-40S	46-40T
Width	34"	34"	34"
Depth	35"	35"	35"
Height w NFS legs	36 1/4"	36 1/4"	36 1/4" WITH STAND
Height less NFS legs	30 1/4"	30 1/4"	*6 1/4" LESS STAND

*Modular top has 1 1/2" seating flanges

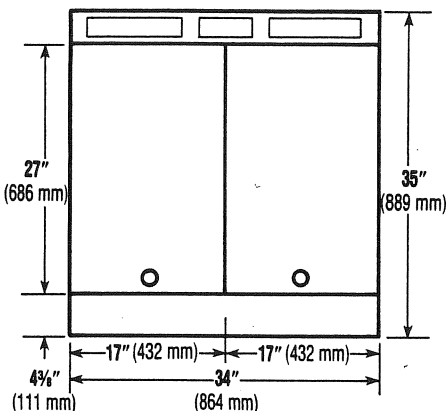
OVEN			
Width	26 1/4"	=====	=====
Depth	29"	=====	=====
Height	13 1/2"	=====	=====

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.)

LEGEND

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



INSTALLATION NOTES

Combustible Wall

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

Sides
14" (356mm)

Back
6" (152mm)

Entry Clearance

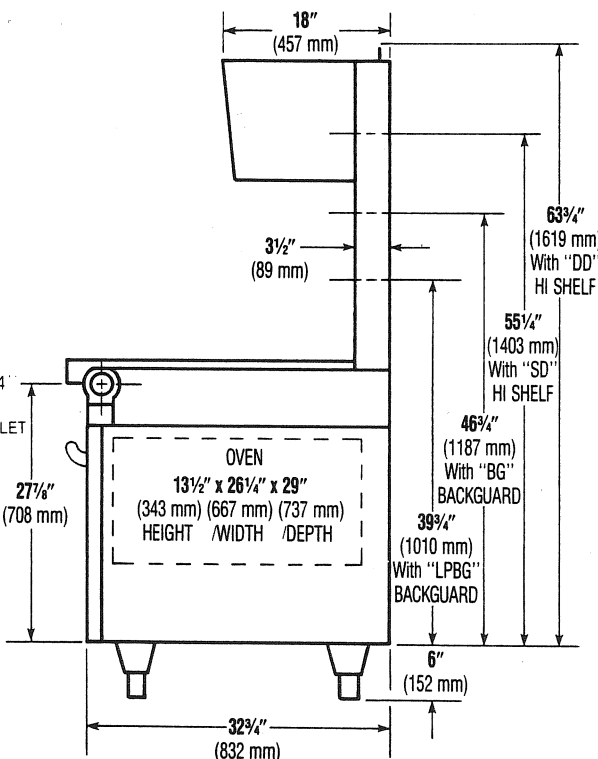
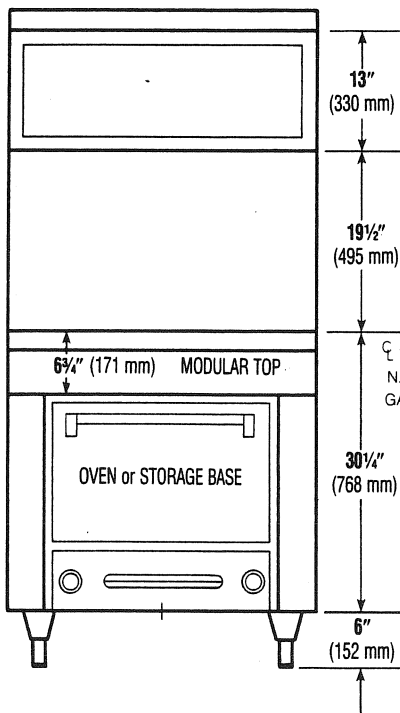
Crated
39 1/4" (997mm)

Uncrated
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 46-40R 575 lbs.
- Model 46-40S 475 lbs.
- Model 46-40T 495 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.

GARLAND
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