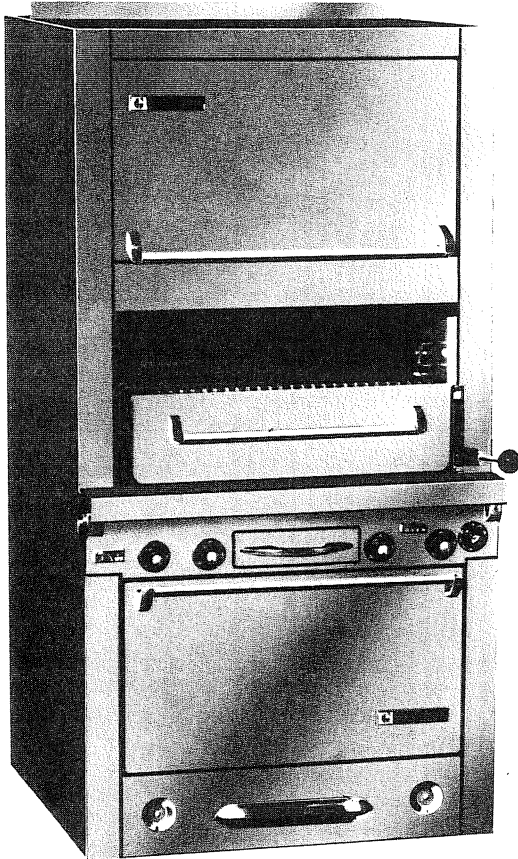


GARLAND®A **WELBILT** Company

Model # 76-40R, 7-40S, 7-40T
 Product Name: Infra-Red Broiler
 Gas Type: Natural Propane

**Model # 76-40R IR BROILER**

(Shown) on Thermostatically Controlled Oven Base
 with Warming Oven Above.

ALSO AVAILABLE

Model # 7-40S IR BROILER on Storage Base with
 Warming Oven above.

Model # 7-40T IR BROILER with Warming Oven
 above (heavy-duty modular stand available as optional
 extra).

**General Specifications:**

Infra-Red overfired broiler with four 19,000 BTU direct radiant infra-red burners. New patented burner keeps gas mixture velocity high and increases heat transfer temperature. Recovers instantly with repetitive broiling. Large chrome plated counter balanced grid for ease of loading product and cleaning. Warming oven uses expelled heat from the infra-red burner. 1-1/4" NPT front manifold to battery with other heavy-duty equipment. Stainless steel front, front rail and exposed sides included when battered.

Standard Features:

- Heavy-duty gas broiler, direct radiant infra-red type
- Standard Finish: Stainless steel front, black powder coat epoxy sides
- Heavy gauge welded steel body with channel formed base. Adjustable 6" NSF legs, standard
- Broiler chamber shall have porcelain interior, insulated with fiberglass
- Each chamber shall have four direct radiant, infra-red type, "patented" burners, 19,000 BTU each (76,000 BTU total). Burners shall operate at atmospheric pressure. Each burner shall have specially designed Venturi that takes in the optimum amount of air and gas for uniform combustion. Four pilot flames shall be included for automatic ignition.
- High/Medium/Low control permits broiling at desired temperature for all products. Removable grid facilitates cleaning.
- Range oven interior is porcelainized, fiberglass insulated. Heavy-duty FDO thermostat with 100% safety pilot shut-off. Controls are located at front, out of the heat zone, contributing to longer life and reduced maintenance. A heavy-duty oven rack is provided for the oven base and warming oven as standard equipment.

Optional Features:

(Additional Charge)

- Stainless Steel Exterior
 - left side right side main back main top
- 6" adjustable stainless steel legs
- Continuous clean oven interior (add Suffix -CC to model number)
- Convection oven in place of standard oven (add Suffix -C to model number)
- Swivel casters, set of (4), front (2) with brakes
- Modular stand for 7-40T (Model 34MS)
- Rear gas connection:
 - 1-1/4" NPT (Battery installation)
 - 3/4" NPT (Stand Alone Installation)
- 1-1/4" x 5 ft. flex hose with quick disconnect and restraint
- 3/4" x 5 ft. flex hose with quick disconnect and restraint

Item #: _____

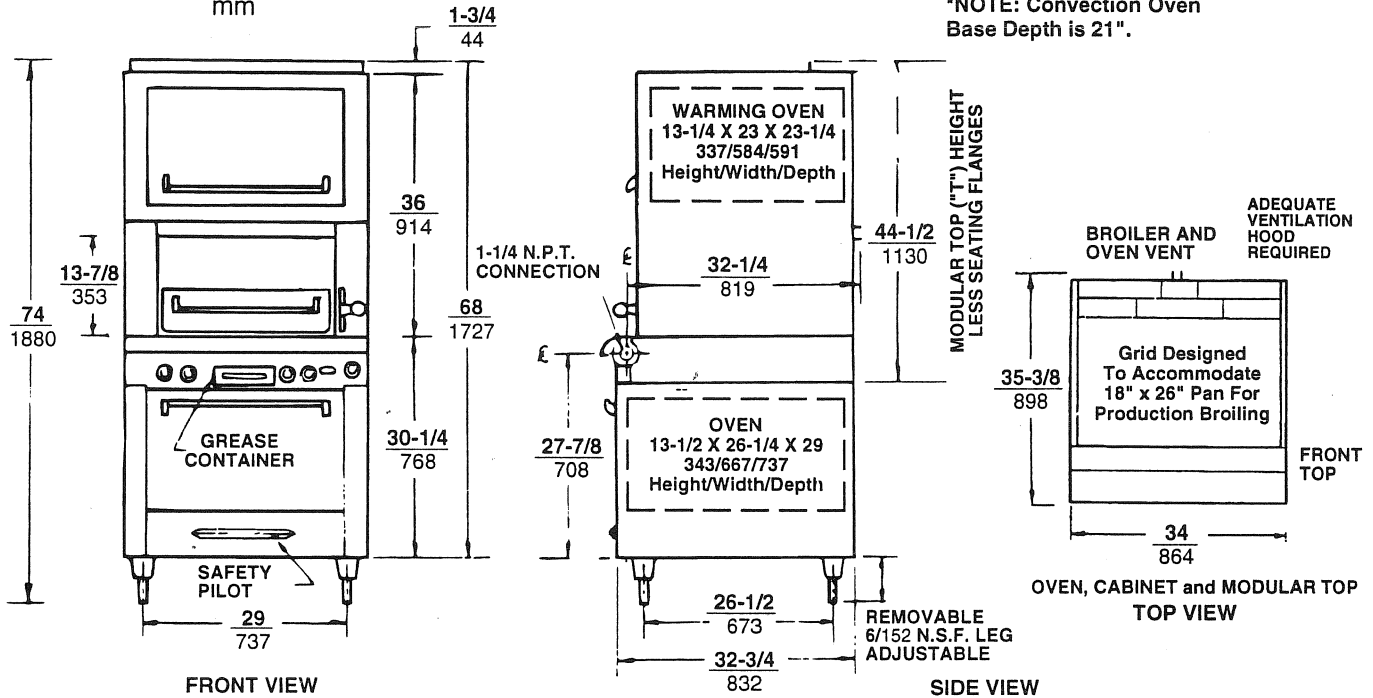
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SPECIFICATIONS

DIMENSIONS: inches or inches/mm
 mm

*NOTE: Convection Oven
 Base Depth is 21".



Direct Radiant Infra-Red Broilers		Model		
		76-40R	7-40S	7-40T
Unit	Width	34" 864mm	34" 864mm	34" 864mm
	Depth	35-3/8" 898mm	35-3/8" 898mm	35-3/8" 898mm
	Height With NSF Legs	74" 1880mm	74" 1880mm	74" 1880mm with stand
	Height Less NSF Legs	68" 1727mm	68" 1727mm	44-1/2" 1727mm less stand
Broiler Area: 529 square in. 23" W x 23" D				
Oven	Width	26-1/4" 667mm	N/A	N/A
	Depth	29" * 737mm	N/A	N/A
	Height	13-1/2" 343mm	N/A	N/A
Natural Gas Rated Input, BTU/HR				
	Broiler	76,000	76,000	76,000
	Oven	35,000	N/A	N/A
	Total	111,000	76,000	76,000
Manifold Size (All Units) 1-1/4" N.P.T.				

INSTALLATION NOTES

Combustible Wall Clearance

Sides	Back
6" 152	6" 152

Entry Clearance

Crated	Uncrated
39-1/4" 997	34-1/4" 870

IMPORTANT: For proper performance –
 Natural Gas Pressure = 6 inches W.C.
 Propane Gas Pressure = 10 inches W.C.
 Operating Pressure at Manifold
 When ordering specify type of Gas to be used.

Continuous product improvement is a Garland policy. Therefore, specifications and designs are subject to change without notice.