

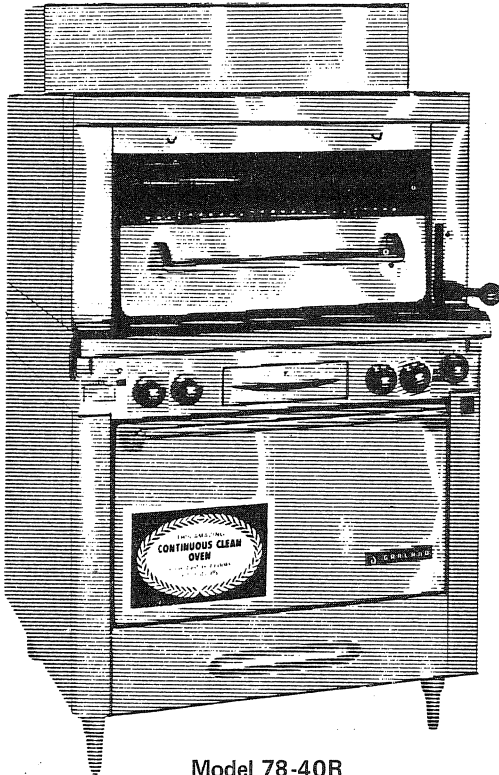
GARLAND

A WELBILT Company

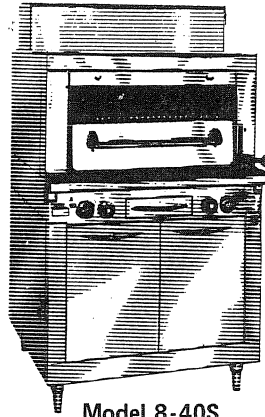
INFRA-RED BROILERS

GAS - HEAVY DUTY - 40 SERIES

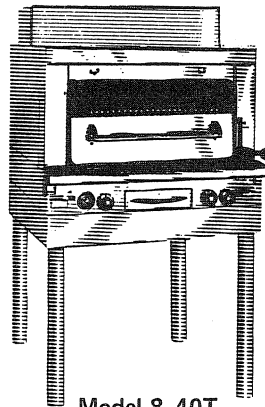
WITHOUT FINISHING OVEN



Model 78-40R
with optional Continuous-Cleaning Oven



Model 8-40S
Shown on Cabinet Base
with Doors



Model 8-40T
Shown on Modular Stand
(optional extra)

- Model 78-40R BROILER**
with STANDARD PORCELAIN OVEN
- Model 8-40S BROILER**
with CABINET BASE (with doors)
- Model 8-40T BROILER**
with MODULAR STAND (optional extra)

Features:

Broiling time is cut in half by highly efficient Patented SOLAR-AMIC Infra-Red burners, which pre-heat in 60 seconds.

Intense heat is concentrated on broiled products, sealing in flavor and producing eye-appealing char-color.

Maintenance is drastically reduced. There are no electric component parts (motor, fan, switch or filter system) to service.

Performance for repetitive broiling is maintained at peak level, which contributes to high production and low operating cost.

Maximum cooking capacity. High speed broiler . . . roasting oven in 35 $\frac{3}{4}$ " x 34" space.

Optional Continuous-Cleaning Oven

Specification: Garland Range Oven shall be coated with a "Continuous-Cleaning Vitreous Porcelain Enamel, a remarkable new porcelain that gradually reduces normal oven soil to a presentably clean condition on all specially treated surfaces, during normal baking and roasting operations. The "Continuous-Cleaning" porcelain coating and protective stipple shall be applied to the stationary side walls, and back. The oven deck shall be removable without the use of tools. Density of application shall be consistent and equally effective in all parts of the oven. "Continuous-Cleaning" shall be warranted for one year by the manufacturer. Oven shall be N.S.F. approved. Certified by A.G.A.

SPECIFICATIONS:

Heavy duty gas, SOLAR-AMIC broiler, Model 78-40R, direct radiant, Infra-Red typed with porcelainized oven. Standard Finish: shall be stainless steel front and black baked enamel sides. Welded heavy duty gauge steel body with channel formed base shall be mounted on four standard adjustable 6" N.S.F. legs, chrome plated.

Broiling chamber shall have a porcelainized interior, insulated with fiber-glass. It shall include a large capacity grease container, easily removed and out of the heat zone. Four (4) direct radiant, Infra-Red type, "patented" burners shall have an input of 19,000 B.T.U.'s each (total 76,000 B.T.U./HR. Nat.

gas). The burners shall utilize normal atmospheric air pressure. Each burner shall have a special designed Venturi and Plenum chamber that takes in and mixes the optimum amount of air and gas to develop uniform combustion for maximum efficiency. Four pilot flames shall be included for automatic ignition (one for each burner). Independent control valves shall be provided to permit temperature selection for all broiled products. Control valves shall allow operator to utilize half of the broiling grid, as desired, to conserve fuel, during slow periods.

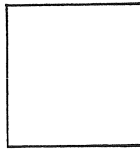
Range oven, Model 78-40R shall be standard porcelain enamel. All ovens shall be fiber glass insulated. The oven temperature shall be controlled by an F.D.O. heavy duty thermostat with 100% safety pilot shut-off.

Controls shall be located out of the heat zone. One oven rack supplied as standard. Oven size: 26 $\frac{1}{2}$ " W x 29" D x 13 $\frac{1}{2}$ " H.

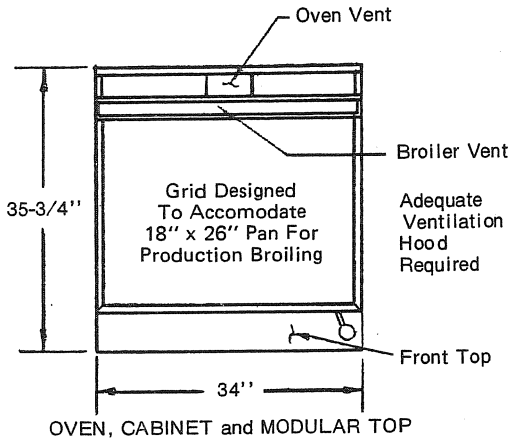
- Modular based (Model 8-40T) mounted on (optional extra) Heavy gauge stand with stainless front and adjustable legs as standard.

- Optional Extra Features—Stainless Exterior
- Left Right Rear
 - Continuous Cleaning Oven (add suffix -CC)
 - Stainless Top
 - Convection oven in place of standard oven (add suffix C to model number.)

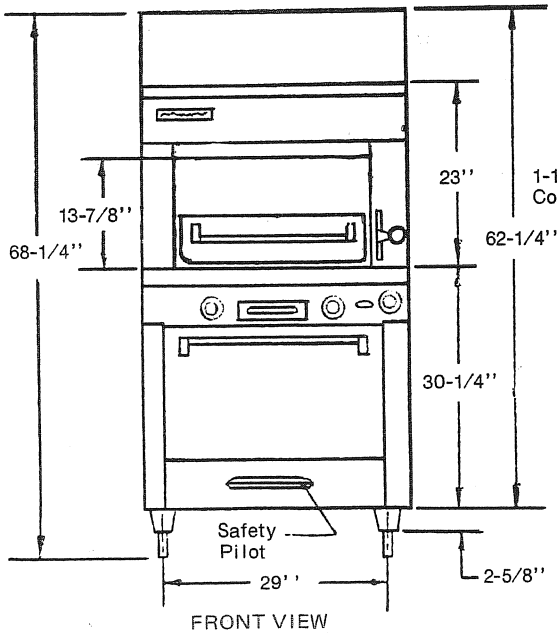
**GARLAND HEAVY DUTY
DIRECT RADIANT
BROILER
40-SERIES**



1/4" SCALE



TOP VIEW



FRONT VIEW

SCALE: 1/2" - 1'-0"

Direct Radiant Infra-Red Broilers		Model		
		78-40R	8-40S	8-40T
Unit	Width	34"	34"	34"
	Depth	35 1/2"	35 1/2"	35"
	Height with NSF Legs	68 1/4"	68 1/4"	68 1/4" with stand
	Height less NSF Legs	62 1/4"	62 1/4"	38 1/8" less stand
Broiler Area: 529 Sq. in. 23"W x 23"D				
Oven	Width	26 1/4"		
	Depth	29" *		
	Height	13 1/2"		
Natural Gas Rated Input, B.T.U./HR.				
Broiler		76,000	76,000	76,000
Oven		40,000		
Total		116,000	76,000	76,000
Manifold Size (All Units) 1 1/4" N.P.T.				

**IMPORTANT: FOR OPTIMUM PERFORMANCE—
NATURAL GAS PRESSURE = 6 INCHES W.C.
PROPANE GAS PRESSURE = 10 INCHES W.C.**

***NOTE: Convection Oven Base
Depth is 21".**

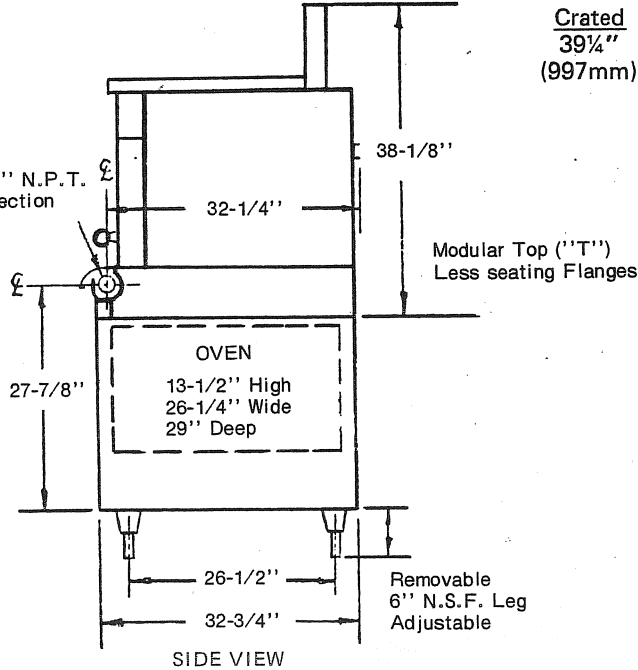
**WHEN ORDERING SPECIFY TYPE OF GAS
TO BE USED.**

NATURAL GAS PROPANE GAS

**COMBUSTIBLE WALL CLEARANCES
6" (152mm) SIDES - 6" (152mm) BACK**

Entry Clearance

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



SIDE VIEW



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



Garland Commercial Industries, Inc.
Freeland, Pennsylvania 18224

Phone (717) 636-1000
Telex 887610

Printed in U.S.A.