

## 40 SERIES GAS/HEAVY DUTY

### RANGE MATCH CHAR-BROILER



Char-broiler shown with optional 10" Low Profile Backguard

### COOKING TOP

Garland's 40 Series Char-broiler is designed for large quantity production line broiling or individual a la carte needs. A 33½" W by 23" D broiling area consists of four heavy duty rack sections. Each steel rack section is easily moved for flat or tilt position broiling. Six 15,000 BTU burners are controlled by six individual Hi-Lo valves. Aluminized steel burner box is designed with radiation shields to maximize grease run off and drainage. Grease is directed to removable large capacity full length grease drawers. Top and racks lift off

for thorough cleaning. Heavy weight, long lasting briquettes provide even heat and true char-broiled flavor.

### STORAGE BASE

A solidly constructed cabinet, 34" wide × 35" deep, attractively designed with two stainless steel full-sized hinged doors and front. Storage base enclosure for easily accessible grease drawers. Additional area may be used for storage.

Double deck high shelves, single deck high shelves, and backguards are available and recommended for use with Char-Broiler.

### FEATURES

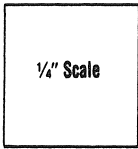
- Stainless steel front and double doors are standard.
- 1 year limited parts and labor warranty is standard.
- Four heavy duty rack sections for perfect broiling.
- 10" high back splash with sloping sides is standard.
- Top racks lift off for total cleaning.
- Six 15,000 BTU burners, each with Hi-Lo gas valve.
- Automatic burner ignitions.
- Permanent refractory briquettes supported by high temperature ceramic grate rods.
- Large capacity grease drawers collect excess grease for convenient and easy disposal.
- Chromed steel legs standard.

### OPTIONS

- Stainless Steel left side
- S.S. right side
- S.S. both sides
- S.S. back
- Double Deck S.S. Hi-Shelf
- Single Deck S.S. Hi-Shelf
- 10" S.S. Backguard (Low Profile)
- 17" S.S. Backguard
- Toe Base

# RANGE MATCH CHAR-BROILER

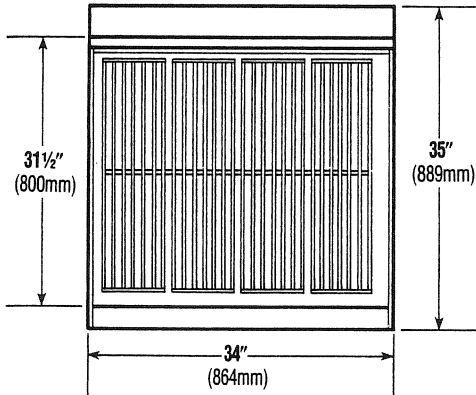
**GAS/HEAVY DUTY**



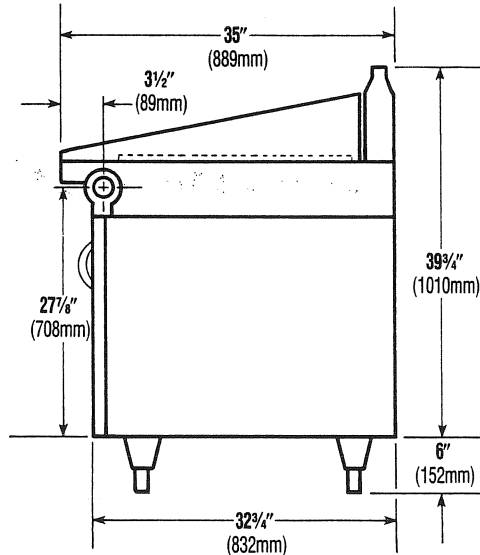
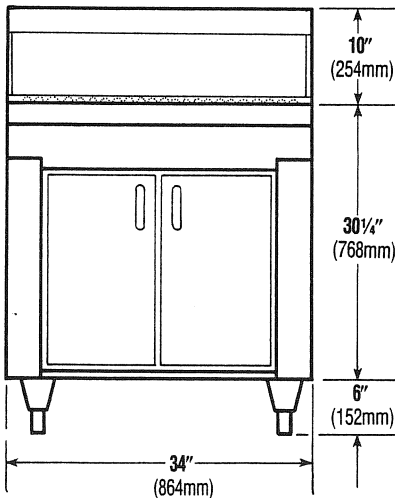
**40 SERIES**  
34" Wide ×  
35" Deep

## DIMENSIONS & SPECIFICATIONS

<b>RANGE</b>	<b>80B-40SD</b>	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."  <b>IMPORTANT:</b> FOR OPTIMUM PERFORMANCE OPERATING GAS PRESSURE: NATURAL 6" W.C. PROPANE 10" W.C.
Width	34"	
Depth	35"	
Height w/NSF legs	36 <sup>1</sup> / <sub>4</sub> "	
Height less NSF legs	30 <sup>1</sup> / <sub>4</sub> "	
<b>NATURAL GAS RATED INPUT, BTU/HR.</b>		
Top Section	90,000	
(Manifold size on all units: 1 <sup>1</sup> / <sub>4</sub> N.P.T.)		
When ordering, specify type of gas to be used.		
<b>INSTALLATION NOTES</b>		
<b>Combustible Wall Clearances</b>		
<i>For installation in Non-combustible Locations Only.</i>		
<b>Entry Clearance</b>	<b>Crated</b>	<b>Uncrated</b>
	39 <sup>1</sup> / <sub>4</sub> " (997 mm)	34 <sup>1</sup> / <sub>4</sub> " (870 mm)



**SHIPPING WEIGHT . . . 400 lbs. (118 Kgs.)**



### CONSTRUCTION & FINISH

Channel formed base and front frame of heavy gauge welded steel. Stainless steel front and 2 doors are standard. Sides and back finished in charcoal baked enamel. Heavy gauge front rail designed to protect "On-Off" valves. Nickel-plated chrome plated adjustable N.S.F. legs standard.

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

**GARLAND**

A **WELBIT** Company

FORM HDGCB-1184R

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