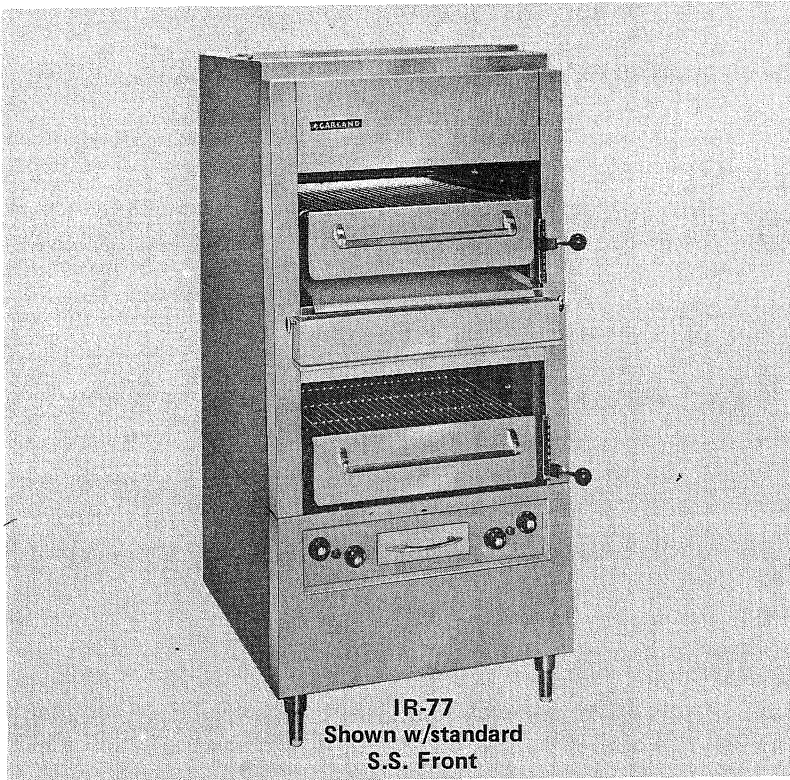


GARLAND

A **WELBILT** Company

BANQUET STATION DOUBLE BROILER



IR-77
Shown w/standard
S.S. Front

SPECIFICATIONS:

Heavy duty gas Banquet Station Double Broiler shall be designed to accommodate both the INFRA-RED (Direct Radiant) broiling chamber and CERAMIC (Indirect Radiant) broiling chamber.

Standard Finish: Stainless steel Front, Black Baked Enamel Sides.

Welded steel body mounted on heavy steel base stand provided with four adjustable N.S.F. legs as standard.

Broiler chamber shall have porcelain interior, insulated with fiberglass. Each chamber shall have a large capacity grease container easily removable and located out of the heat zone.

INFRA-RED Broiler: Each chamber shall have four direct radiant, Infra-Red type, "Patented" burners, 15,000 B.T.U.'s each, 60,000 total B.T.U.'s). Burners shall operate at atmospheric pressure. Each burner shall have a special designed Venturi, that takes in the optimum amount of air and gas for uniform combustion. Four pilot flames shall be included for automatic ignition.

CERAMIC Broiler: Each chamber shall have two large, indirect radiant, multi-jet burners of 40,000 B.T.U.'s ea. (total 80,000 B.T.U.'s). Flames impinging on heavy ceramics create intense radiant heat over the entire grid area. Two pilot flames shall provide for automatic ignition.

Two (2) independent heat controls shall be provided for each broiling chamber to permit temperature selections for all broiled products. Heat controls shall allow operator to utilize half of the broiling grid, as desired, to conserve fuel during slow periods.

All units shall be equipped with a pressure regulator which ensures uniformity of performance and conservation of energy.

Optional Extra Features—Stainless Exterior Left Right Rear
 Masonry Base Installation Casters Canopy Diverter

MODEL IR-77 Infra-Red

PERFORMANCE FEATURES:

FAST! INFRA-RED broils in half the time, doubles broiler productive capacity.

HOT! Intense INFRA-RED heat is concentrated to seal in flavorful juices without shrinkage.

COMFORTABLE! Radiant INFRA-RED heat is directed toward broiled product while leaving surrounding atmosphere unaffected.

CLEAN! Intense INFRA-RED heat incinerates grease, contributing to cleaner exhaust.

ECONOMICAL! Super-fast INFRA-RED 60 second preheat and broiling allow equipment to be energized on demand and account for greater production, thereby saving fuel.

MAINTENANCE FREE! Patented INFRA-RED burner system exclusively designed to operate without fan, filter, motor, or electrical components. No moving parts to service or replace.

BIG! Greatest capacity racks in the industry. Designed to accommodate 18" x 26" pan for volume broiling.

23x25

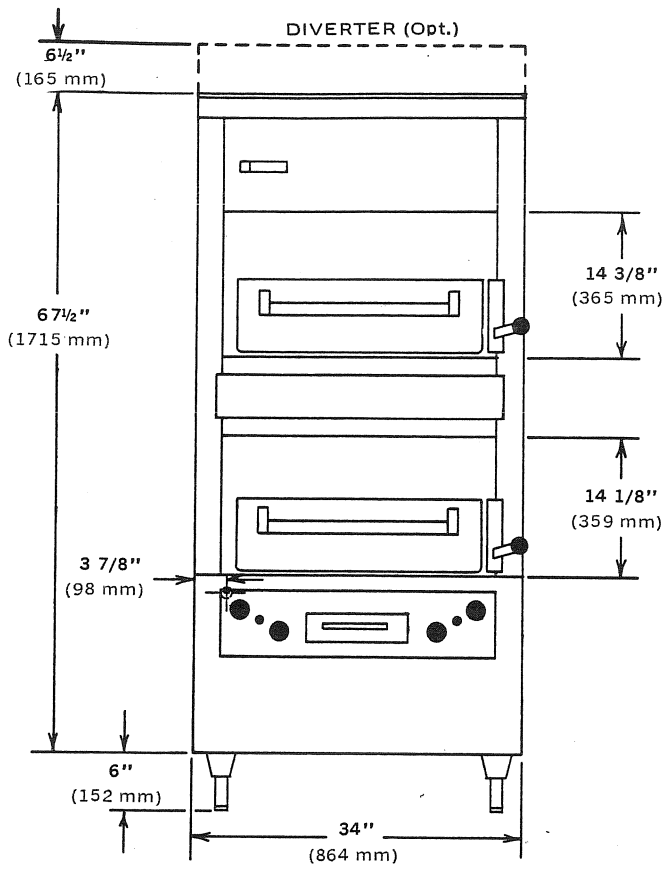
MODEL IR-67 Combination
One INFRA-RED Broiler (Top)
One CERAMIC Broiler (Bottom)

EXCLUSIVE VERSATILITY! Combination of INFRA-RED plus Multi-Jet Ceramic broiler sections provide speed and unequalled versatility — totally adaptable to every broiling requirement from fast broiling and finishing of steaks and chops to the more delicate handling of seafood and fowl.

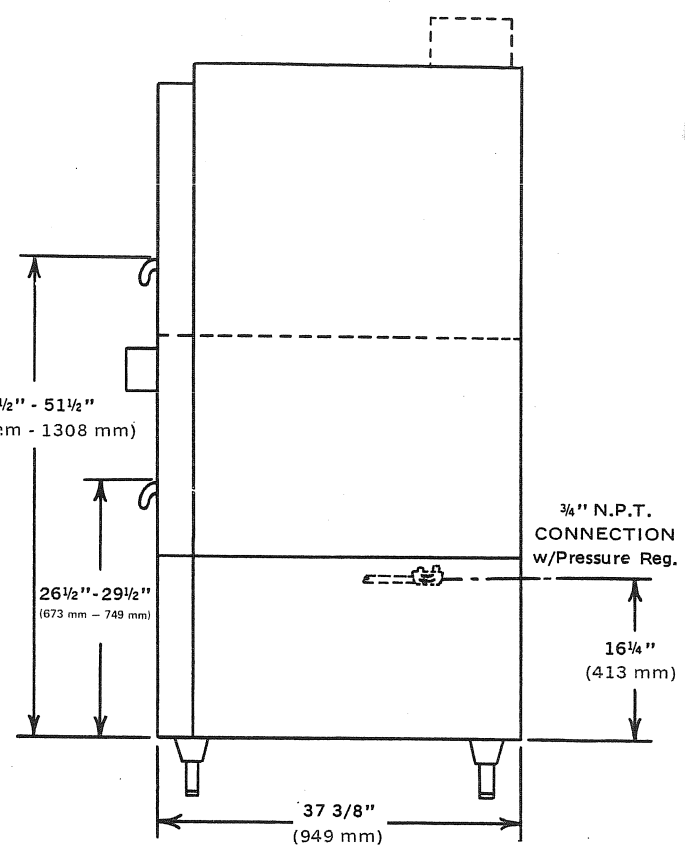
MODEL BC-66 Ceramic

Only A.G.A. designcertified double ceramic broiler available. Designed for production broiling of all products. Ideally suited for personalized a la carte operation with wide variety of entrees. Less expensive to own and maintain.

2d "Rack extension" when pull out



FRONT VIEW



SIDE VIEW

Combustible Wall clearances:
6" (152mm) sides
6" (152mm) back

BANQUET STATION DOUBLE BROILER MODEL

BANQUET STATION DOUBLE BROILER	NATURAL GAS		
	IR-77	BC-66	IR-67
Each INFRA-RED Broiler	(2) 60,000	-----	(1) 60,000
Each CERAMIC Broiler	-----	(2) 80,000	(1) 80,000
Total	120,000	160,000	140,000
Manifold Size (all Units 3/4" N.P.T. with Pressure Regulator)			

Natural Gas Rated Input, B.T.U./HR.

IMPORTANT:

FOR OPTIMUM PERFORMANCE - Natural Gas Pressure - 6 Inches W.C.
L.P. Gas Pressure - 10 Inches W.C.



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