## GARLAND®

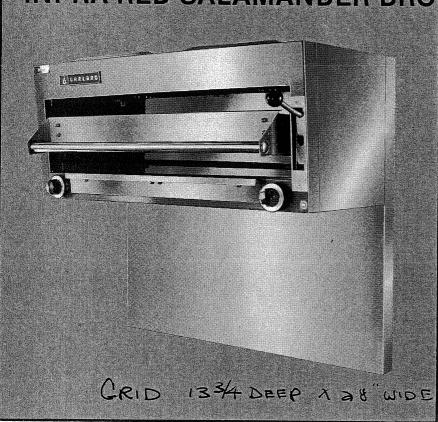
A WELBILT Company

40 SERIES GAS/HEAVY DUTY G280 SERIES GAS/RESTAURANT

- Model IR34-40L INFRA-RED SALAMANDER For 34" wide 40 Series Ranges
- Model IR36-280L INFRA-RED SALAMANDER For 36" wide G280 Series Ranges
- Model IR60-280L INFRA-RED SALAMANDER For 60" wide G280 Series Ranges

Gas Type Natural Propane

## INFRA-RED SALAMANDER BROILER



Model IR34-40L for 34" 40 Series Ranges shown.

#### **GENERAL**

The range-mounted, gas infra-red salamander broiler is designed as 40 Series and G280 Series models for perfect match and fit.

# PERFORMANCE and CONSTRUCTION

Two Hi-Lo gas valves provide individual control of the (2) atmospheric-type 20,000 BTU gas infra-red burners. "Lo" position is adjustable for most field gas pressure situations. Fast preheat and uniform production is provided by the high-efficiency, infra-red burners. Unique atmospheric

design eliminates the need for fans and filters. Heat is directed downward to the large—380 sq. in. plus-heavy duty broiling rack. Rack is easily removed from spring balanced rack assembly. Rack assembly rolls out for ease of loading and unloading. Rack assembly raises and lowers with positive locking in three positions. Fullwidth grease deflector attached to the underside of the rack assembly channels hot drippings to a large capacity drain pan even when rack assembly is rolled out. The rack assembly and drain pan are easily removed for cleaning. The IR34-40L is 34" wide and is supported by heavy formed

## **FEATURES**

- 40 Series Stainless Steel front, sides, and backsplash <u>are</u> standard.
- Two 20,000 BTU atmospheric type infra-red burners.
- Individual Hi-Lo valve burner control.
- Spring balanced rack assembly raises and lowers. Locks in 3 positions.
- Rack assembly rolls out for loading and unloading ease.
- Large capacity removable grease pan.
- Pressure regulator standard on G280 Series.

## OPTIONS and ACCESSORIES

- ☐ Stainless Steel maintop and bottom—40 Series and G280 Series models
- ☐ S.S. front, sides and backsplash for G280 Series
- ☐ Counter Model, IR36-280CL
- ☐ Wall Mount Model, IR36-280WL

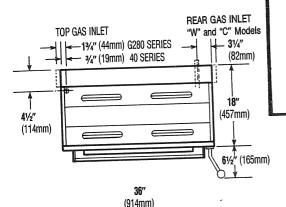
brackets with stainless steel back-splash. Front and sides of salamander are stainless steel.

IR36-280L is 36" wide supported by heavy formed brackets. Salamander front is stainless steel with black baked enamel sides and back-splash.

IR60-280L has a finished width of 60" which includes a 24" wide shelf. Salamander front is stainless steel with black baked enamel sides and backsplash.

## INFRA-RED SALAMANDER **BROILER**

40 SERIES **G280 SERIES** MATCH



## **DIMENSIONS & SPECIFICATIONS**

IR60-280L w/shelf IR36-280L IR34-40L SALAMANDER 60" 36" 34" Width 18" 18" 18" Depth 311/4" 311/4" 33% Height

#### **GAS SPECIFICATIONS**

#### **Gas Type & Operating Pressure**

All Models (2) Burners @ 20,000 BTU/HR ea. NATURAL @ 6" W. C. TOTAL 40,000 BTU/HR PROPANE @ 10" W. C

Gas Inlets N.P.T. Kar All Models When ordering specify type of gas required.

Note: 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."

## INSTALLATION NOTES

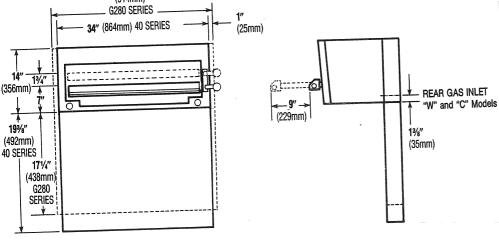
Combustible Wall

Back Sides Clearance 6" (152mm) 6" (152mm) Entry Clearance

Uncrated Crated 25" (825mm) 33" (838mm)

## SHIPPING WEIGHT

IR34-40L145	lbs.
IR36-280L190	lbs.
IR30-200L	lhe
IR60-280L230	IDO.
IR36-280CL140	IDS.
IR36-280WL 150	lbs.







## **CONSTRUCTION AND FINISH**

Salamander body is secured to heavy formed support/ mounting brackets. One piece rack of heavy bar stock. Spring balanced rack assembly tension is adjustable. 40 Series Salamander has stainless steel front, sides and back-splash as standard. G280 Salamander front is finished in stainless steel and black baked enamel sides and back-splash as standard.

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



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