
Product Bulletin Advisement

Bulletin #: 39-061607

Brand: Garland and U.S. Range

Date: January 18, 2005

From: Brian Arnold

Subject: Refrigerated bases for Garland Master Series and U.S. Range Cuisine Heavy Duty Equipment.

The "Arctic Fire" and "Polar Cuisine" brand names are an exclusive line of refrigerated or freezer base options to compliment the Garland Master and U.S. Range heavy duty modular equipment tops.

Convent easy accessibility to refrigerated drawers turns the cooking bank into a much more efficient and productive line up. Although these systems offer many options when designing an equipment bank there are some guidelines you must follow to avoid complications at the time of installation.

These are some quick reference notes to accompany your specification sheets.

- The drawer refrigerated or freezer bases have three different drawer sizes available. We always try to maximize the amount of refrigeration we can get into your desired section of equipment base. The things that effect the amount of drawers we can get into you system will depend on:
 - A) If the system will have a self contained (built in) compressor or remote.
 - B) The size of the base you have requested which coincides with modular tops chosen.
 - C) In some cases such as when a Garland Master Series modular broiler has been requested i.e. M34BT the unit's height is deep because the broiler section is 14 ½" which is much deeper then the other Master Series modular unit s, therefore you will lose some drawer space. This is required to keep a continuous front gas manifold connection. See illustration A
- The modular cooking tops fit into a track on the refrigerated base for simple filed assembly. See illustration B. These refrigerated systems are not general equipment stands for counter units.

Illustration A (Only applicable with Master Series modular broilers)

All Master Series Modular Tops are 9.5" H except the M34BT.

As shown below it is 14.5H.

This is due to the depth of the burner box.

When putting the M34BT on an Arctic Fire base,

Please note the different working height.

We customize the base in many cases to drop the working height but you will lose some refrigerated drawer space.

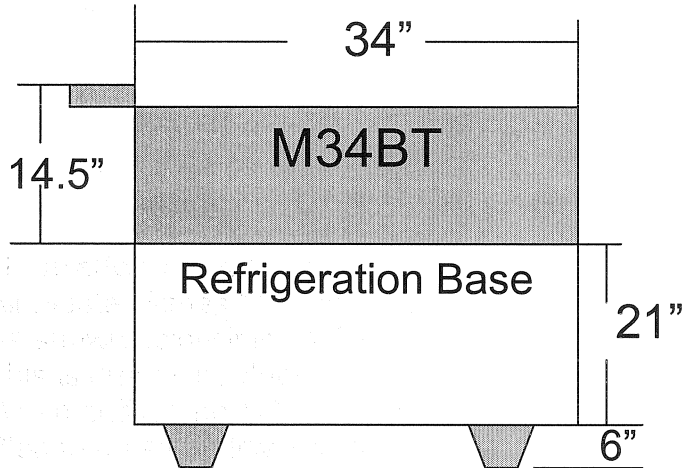
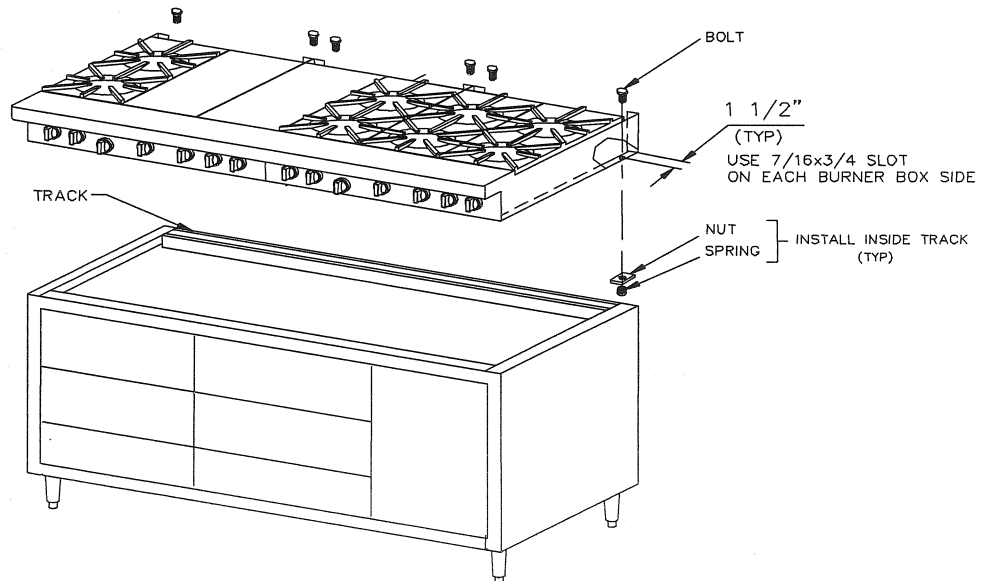


Illustration B (Applicable to Arctic Fire or Polar Cuisine systems)

Bases are specifically designed to accept modular tops only.

“Track Mounting System”



Simple Field Assembly Required