



H280 Series Infra-Red Salamander Broiler

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Models:

- IR36-280CL IR36-280L IR48-280L IR60-280L IR72-280L



Model IR36-280L

Standard Features:

- Range mount models – stainless steel top front, sides, backsplash, and bottom w/heat shield
- Counter mount IR35-280CL – stainless steel top, front, and sides – C/W 4" (102mm) legs
- 1/2" NPT top gas inlet
- Two (2) 20,000 BTU (5.86 kW) atmospheric infrared burners
- Two (2) individual Hi-Lo valve controls
- Three (3) position spring-balanced, adjustable rack assembly
- Large capacity removable grease pan

- Gas pressure regulator
- One year limited parts & labor warranty (USA & Canada only)

Optional Features:

- Wall-mounting kit and stainless steel main bottom w/heat shield for model IR36-280CL
- Rear gas inlet (standard on counter model)
- Interconnecting gas piping for range-mount
- ◆ Available to fit all Garland H280 Series ranges from 36"-72" (914mm-1829mm) wide; standard on left, right optional on 48"-72" (1219mm -1829mm) ranges specify

Specifications:

Range mount gas infra-red salamander broiler Model IR ____-280L. Available to mount over Garland Starfire H280 Series restaurant ranges 36"- 72" wide. Two (2) 20,000 BTU (5.86 kW) atmospheric infra-red burners. Three (3) position adjustable rack. Stainless steel top, front, sides, backsplash, and bottom w/heat shield. 40,000 BTU (11.72 kW) total. Natural or propane gas. Certified to Canadian and US Standards, listed by NSF.



Garland Commercial Industries, LLC
 185 East South Street
 Freeland, PA 18224
 Phone: (570) 636-1000
 Fax: (570) 636-3903

Garland Commercial Ranges Ltd
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA
 Phone: 905-624-0260
 Fax: 905-624-5669

Enodis UK LTD
 Swallowfield Way,
 Hayes, Middlesex
 UB3 1DQ ENGLAND
 Telephone: 081-561-0433
 Fax: 081-848-0041

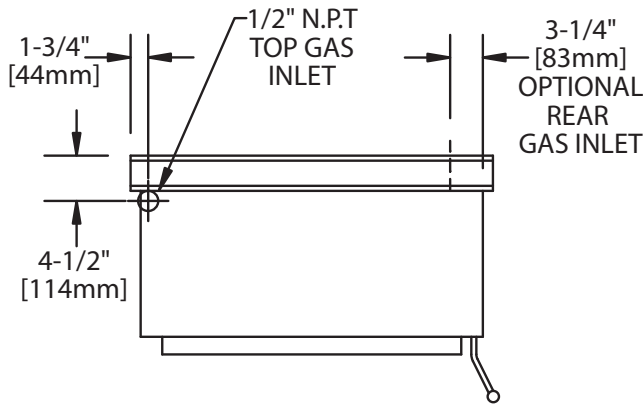
Enodis®

H280 Series Infra-Red Salamander Broiler

Model	Width	Use With H280 Series Model	Shipping Information		Entry Clearances: In (mm)	
			Cu Ft	lbs/Kg	Crated	Uncrated
IR36-280CL	36" (914mm)	N/A	15	170/77	29(737)	21(533)
IR36-280L	36" (914mm)	H286	22	200/91	29(737)	21(533)
IR48-280L	48" (1219mm) (36" broiler + 12"/305mm flue riser w/shelf)	H288	25	230/105	29(737)	21(533)
IR60-280L	60" (1524mm) (36" broiler + 24"/610mm flue riser w/shelf)	H284 & H287	37	260/118	29(737)	21(533)
IR72-280L	72" (1829mm) (36" broiler + 36"/914mm flue riser w/shelf)	H289	44	280/127	29(737)	21(533)

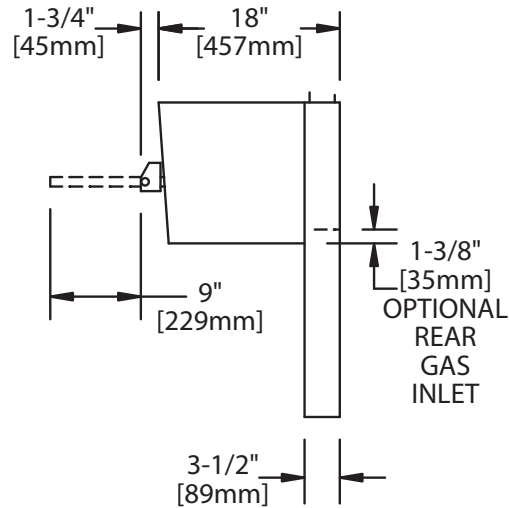
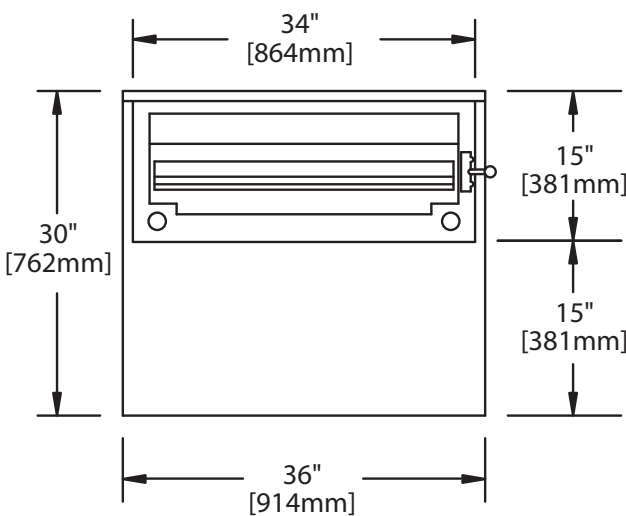
Note Salamander Broiler on Left Side. Right Side Optional

Operating Pressure		Installation Clearances		Total Input 40,000 BTU/HR (11.7Kw)
Natural	Propane	Sides	Rear	
6"WC (15mbar)	10"WC (25mbar)	6"(152mm)	6"(152mm)	



Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft. Please specify gas type when ordering.

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.



Form# IR-280L (07/07)