



# G Series Infra-Red Salamander Broiler

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

G Series Infra-Red Salamander Broiler

### Models:

- GIR36C       GIR36       GIR48       GIR60



Model GIR36

### Standard Features:

- Range mount models – stainless steel top front, sides, backsplash, and bottom w/heat shield
- Counter mount GIR36C – 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 GIR36C
- Rear gas inlet (standard on counter model GIR36C)
- Interconnecting gas piping for range-mount models GIR36, 48, & 60
- Available to fit all Garland G Series ranges from 36"-60" (900mm-1500mm) wide; standard on left, right optional on 60" (1500mm) ranges – specify
- Stainless steel back

### Specifications:

Range mount gas infra-red salamander broiler Model GIR \_\_\_\_\_. Available to mount over Garland Starfire Pro G Series restaurant ranges 36"- 60" (900-1500mm) 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.

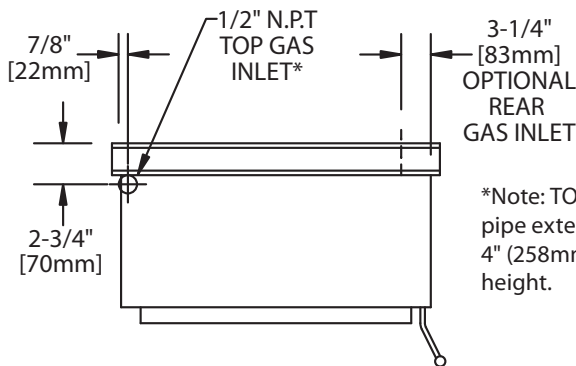


Model	Width	Use With G Series Model	Shipping Information		Entry Clearances: In (mm)	
			Cu Ft	lbs/Kg	Crated	Uncrated
GIR36C	34" (864mm)	N/A	21	170/77	29(737)	21(533)
GIR36	35-1/2" (900mm)	G36	38.2	200/91	29(737)	21(533)
GIR48	47-1/4"(1200mm) (35-1/2" /900mm center mounted broiler with 47-1/4"/1200mm flue riser)	G48	60.6	230/105	29(737)	21(533)
GIR60*	59" (1500mm) (35-1/2" /900mm broiler + 24"/610mm flue riser w/shelf)	G60	60.6	260/118	29(737)	21(533)

\* Note Salamander Broiler on Left Side. Right Side Optional

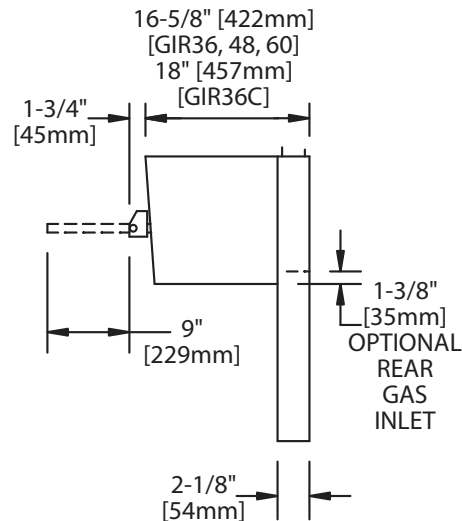
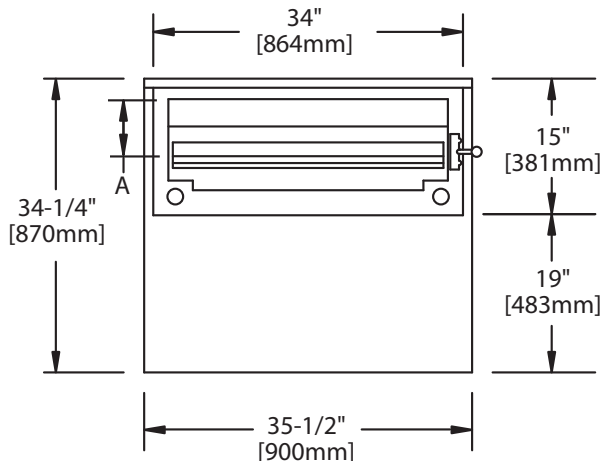
Operating Pressure		Installation Clearances		Total Input
Natural	Propane	Sides	Rear	
6"WC (15mbar)	10"WC (25mbar)	6"(152mm)	6"(152mm)	40,000 BTU/HR (11.7Kw)

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.



\*Note: TOP GAS INLET pipe extension adds 4" (258mm) to overall height.

Rack Position	Opening Height to Cook Surface (A)
3 Highest	2-3/4" (70mm)
2 Middle	3-1/2" (87mm)
1 Lowest	4-3/8" (111mm)



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# GIR (07/28/11)