

U.S. Range

U-Series Infra-Red Salamander Broiler

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Models

- UIR36C
- UIR36
- UIR48
- UIR60



Model UIR36



Model UIR36C

Standard Features

- Range-mount models – stainless steel top, front, sides, backplash, and bottom w/heat shield
- Counter-mount UIR36C – stainless steel top, front, and sides – w/ 4" (102mm) legs
- 1/2" NPT top gas inlet
- Two 20,000 BTU (5.86 kW) atmospheric infrared burners
- Two individual Hi-Lo valve controls
- Large phenolic knobs
- Three-position spring- balanced, adjustable rack assembly
- Large capacity, removable grease pan
- Gas regulator
- One-year limited parts & labor warranty (USA & Canada only)

Options & Accessories

- Wall-mounting kit and stainless steel main bottom w/heat shield for model UIR36C
- Rear gas inlet (standard on counter model UIR36C)
- Interconnecting gas piping for range-mount models UIR36, 48, & 60
- Available to fit all US Range U-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 UIR _____.

Available to mount over US Range U-Series restaurant ranges 36"- 60" (900-1500mm) wide.

Two 20,000 BTU (5.86 kW) atmospheric infra-red burners.

Three-position adjustable rack.

Stainless steel top, front, sides, backplash, and bottom w/ heat shield.

40,000 BTU (11.72 kW) total. Natural or propane gas.

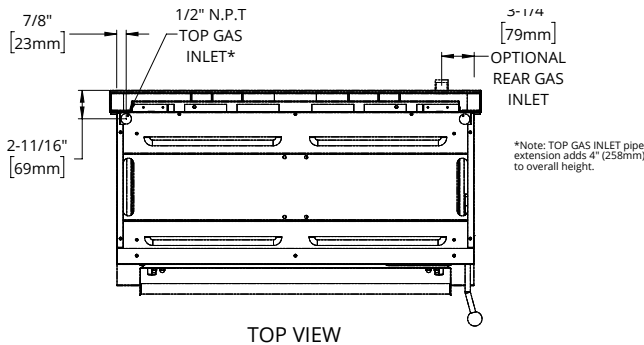
Certified to Canadian and US Standards, listed by NSF.



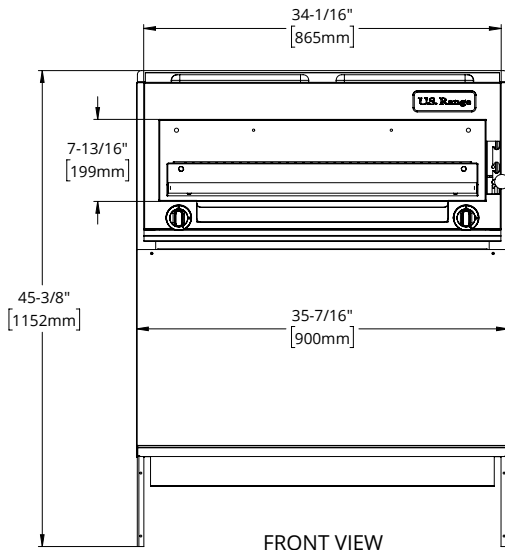
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TOP VIEW



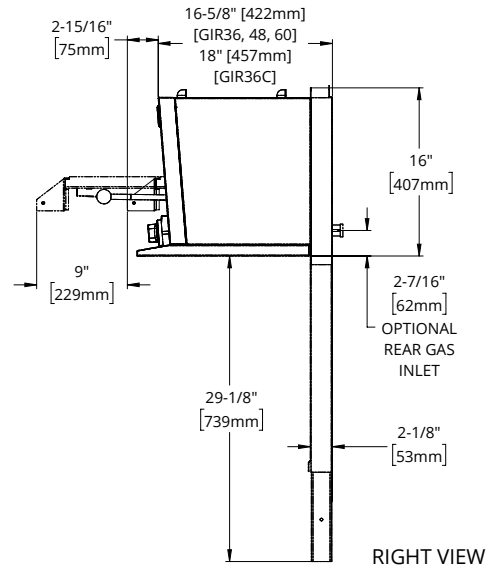
FRONT VIEW

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

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.

Please specify gas type when ordering.



RIGHT VIEW

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)

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

Model	Width	Use With U Series Model	Shipping Information		Entry Clearances: In (mm)	
			Cu Ft	lbs/Kg	Crated	Uncrated
UIR36C	34" (864mm)	N/A	21	170/77	29(737)	21(533)
UIR36	35-1/2" (900mm)**	U36	38.2	200/91	29(737)	21(533)
UIR48	47-1/4"(1200mm) (35-1/2" /900mm center mounted broiler with 47-1/4"/1200mm flue riser)	U48	60.6	230/105	29(737)	21(533)
UIR60*	59" (1500mm) (35-1/4" /900mm broiler + 24"/610mm flue riser w/shelf)	U60	60.6	260/118	29(737)	21(533)

* Note Salamander Broiler on Left Side. Right Side Optional. **Note UIR36 on Cuisine series ranges is 36" (914mm)

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)

Garland/US Range reserves the right to make changes to the design or specifications without prior notice.

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