



Master Series Gas XPress Grill

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

Master Series Gas XPress Grill

Models:

- | | | |
|----------------------------------|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> XPG36 | <input type="checkbox"/> XPG36-2L | <input type="checkbox"/> XPG36-2R |
| <input type="checkbox"/> XPG36CE | <input type="checkbox"/> XPG36CE-2L | <input type="checkbox"/> XPG36CE-2R |



*Model XPG36
Shown with flared grease cans*

Standard Features:

- Programmable control for each cooking lane precisely controls:
 - Automatic lifting and lowering of upper platen
 - Cooking gap and time
- EasyTouch™ screen design is simple and intuitive with Press and Go interface
- Advanced temperature control, smart anticipation versus on-off
 - Eliminates temperature overshoot and undershoot
 - Increases temperature uniformity with five independently controlled heat zones -- three on plate and two on platen
 - Each lane can be set to a different temperature for menu flexibility, e.g., all-day breakfast
 - Each lane can be turned Off when not required -- saving energy
- Recipes are programmed by setting grill temperature, platen temperature, cooking gap up to 2 inches (5 cm) and cook time
- USB interface to update menus
- User interface provides advanced diagnostics and error logging for ease of service and increased first-time fix
- Stainless steel front, top and sides
- Towel bar with bun pan lip
- Stainless steel dual side grease collectors
- Swivel casters (4) with front brakes
- IPX4 water resistant rating
- Two-year limited parts and labor (USA & Canada)
- Available with 2 upper platen only on either the left or the right;
-2L or -2R

Optional Features:

- ☐ Grease cans are available with
 - straight sides for minimum space
 - flared sides to hold optional tool holders
- ☐ Optional tool holders
 - 4-inch spatula
 - 6-inch scraper
 - 7-inch wiper

Specifications:

The XPress Grill's upper and lower grill plates cook both sides simultaneously, reducing cook times by up to 50%. Upper grill plate is automatically raised and lowered by a lift system powered by a quiet actuator.

Lower griddle plate made of 3/4" (19mm) thick carbon steel, machine ground and highly polished.

Lower grill plate heated by one electric heating element and two gas burners.

Upper platen heated by nickel plated cast aluminum electric heating elements.

Electric top heater provided with replaceable quick release Teflon sheets. Available in three phase power for Delta or Wye electrical systems.

Voltage sensing and power management automatically adjusts power to electrical system voltage.

Available with CSA approvals for natural gas or propane gas.

Available with CE approvals for G20, G25 and G31 gas.

All have NSF approval

Installation with zero clearance against non-combustible surfaces.

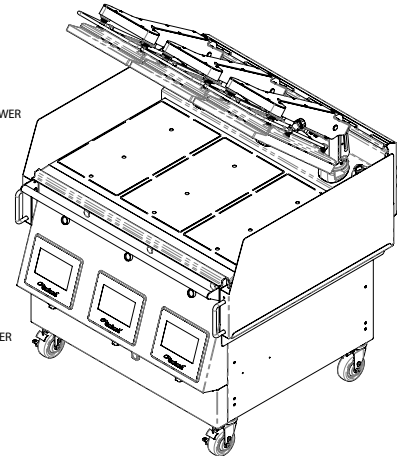
NOTE: Grills supplied with casters and installed with flexible gas hose must be installed with an approved restraining device.



Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

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Technical drawing of the 3000 Series Gas Flue Box, showing dimensions and components. The drawing includes the following specifications:

- MAX. COOK HEIGHT:** 2.125in [54mm]
- MAX. GAS FLUE BOX:** 2.125in [54mm]
- MAX. ANCHOR:** 31.049in [789mm]
- RESTRAINT CABLE:** 31.049in [789mm]
- WORK HEIGHT (MAX.):** 35.563in [903mm]
- WORK HEIGHT (MIN.):** 29.875in [759mm]
- GAS:** 28.353in [720mm]
- ELECTRICAL:** 9.197in [234mm]
- CASTER HEIGHT (MIN.):** 5.996in [152mm]
- CASTER HEIGHT (MAX.):** 11.684in [297mm]
- MIN. FLOOR CLEARANCE:** 3.140in [80mm]
- MAX. FLOOR CLEARANCE:** 6.528in [164mm]
- SHOWN WITH GREASE DRAWERS REMOVED**
- MAX. 20.677in [525mm]**
- MAX. 42°**
- 58.797in [1493mm]**

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