

G-Series Infra-Red Salamander Broiler

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

Models

- GIR36
- GIR48
- GIR60
- GIR36C



Model GIR36



Model GIR36C

Standard Features

Range-Mount Models (GIR36, GIR48, GIR60):

- Stainless steel top, front, sides, backsplash, and bottom w/heat shield
- 1/2" NPT top gas inlet
- Two 20,000 BTU (5.86 kW) atmospheric infrared burners
- Two individual Hi-Lo valve controls
- Large, heavy-duty die-cast knobs
- Three-position spring-balanced, adjustable rack assembly
- Large capacity, removable grease pan
- Gas regulator
- One-year limited parts & labor warranty (USA & Canada only)

Counter-Mount Model (GIR36C):

- Stainless steel top, front, and sides – w/4" (102mm) legs
- Rear gas inlet
- Two 20,000 BTU (5.86 kW) atmospheric infrared burners
- Two individual Hi-Lo valve controls
- Large, heavy-duty die-cast 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 GIR36C
- Rear gas inlet for range-mount models GIR36, 48, & 60
- 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 G-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, backsplash, and bottom w/heat shield.

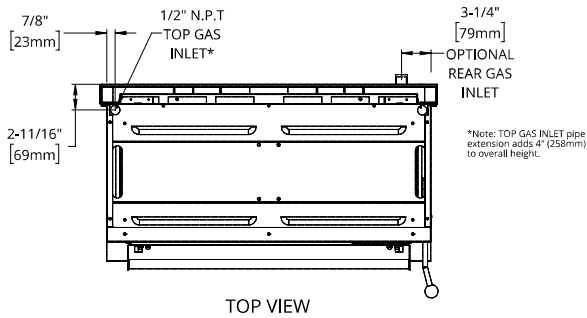
40,000 BTU (11.72 kW) total. Natural or propane gas.

Certified to Canadian and US Standards, listed by NSF.

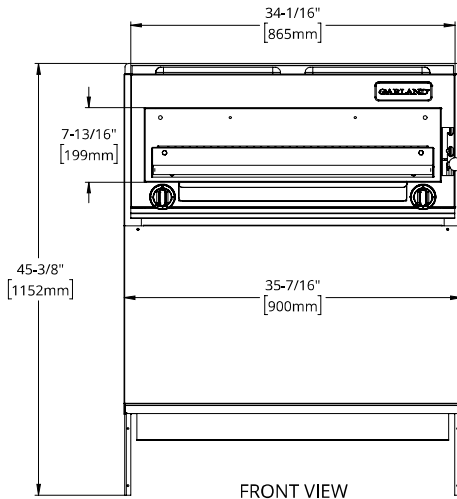


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TOP VIEW



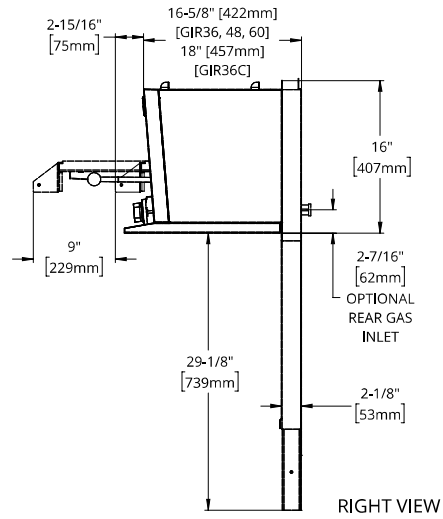
FRONT VIEW

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 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)

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