

Master Series Electric XPress Grill With Open Lane

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

Models

- XPE24-1L



Model XPE24-1L
 Shown with low-profile grease cans



Example of NEMA 50A
 90 degree plug

Standard Features

- One upper platen only on the left
- Programmable control for each cooking lane precisely controls:
 - Automatic lifting and lowering of upper platen
 - Advanced temperature control of grill plate and 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, eg., 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
- Splash guard
- Towel bar with bun pan lip
- Stainless steel dual side grease collectors
- Swivel casters (4) with front brakes
- Hatchless cowl for protection from water during cleaning
- IPX4 water resistant rating
- Two-year limited parts and labor (USA & Canada)
- Cleaning kit with high temperature grill cleaner and cleaning tools/ accessories, provided with every grill.

Optional

- Universal Tool Holder (1 or 2)
- UHC tray holder

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 three electric heating elements.

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 detects brownouts and electrical input issues. Power calibration feature adjusts power output based on electrical system voltage.

Available with CSA or CE approvals.

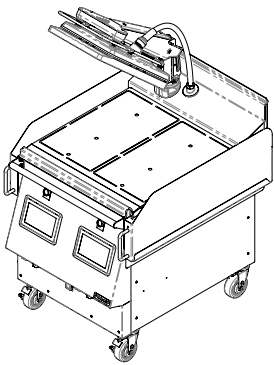
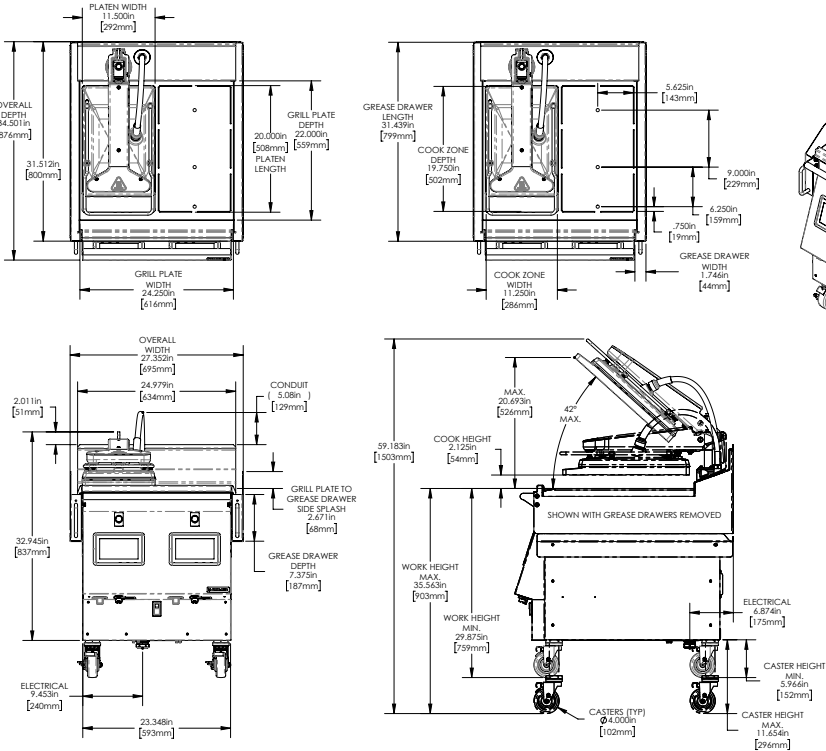
All have NSF approval.

Installation with zero clearance against non-combustible surfaces.



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Weight
Product (grill only), 586lbs.
Packaged for shipping
(accessories included), 651lbs.

1-Input - Electrical Input Specification - North America, Central America, and South America					
CSA Approved Models					
Model	Volts 3Ph (DELTA) 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
XPE24-1L 1 Platen	200V	47.3	36.2	36.2	13.3
	208V	43.0	32.7	32.7	12.6
	220V	42.0	32.1	32.1	13.1
	230V	40.1	30.7	30.7	13.2
	240V	40.0	30.4	30.4	13.2

Cords - The Americas - DELTA		
Country	Factory Installed	Plug Options
USA	Yes	NEMA 50A. right angle
Canada	Yes	NEMA 60A. right angle
Other	No	Customer Provided

For pin & sleeve plug, order installation kit

1-Input - Electrical Input Specification - Exports					
CE Approved Models					
Model	Volts 3Ph (WYE) 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
XPE24-1L 1 Platen	220V/380V	24.7	13.8	26.9	13.1
	230V/400V	23.1	13.8	26.2	13.3
	240V/415V	22.6	13.8	25.7	13.2

Cords - Exports - WYE		
Country	Factory Installed	Plug Options
Various	Yes	IEC 32A Pin & Sleeve

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

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