

Heavy-Duty Countertop Gas XHP Broiler

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

Models

- GTXHP36



Model GTXHP36

Standard Features

- Stainless steel construction for all outer panels and burner box
- Removable stainless steel splatter guard
- Heavy-duty removable cast-iron grates
- Two energy efficient burners with cast-iron caps
- Each burner is independently controlled, with a power switch to turn the flame on/off and a knob to adjust height of the flame
- Each burner has complete flame-failure protection
- 2 burners each rated at 27,000 BTU's
- Each unit supplied with gas appliance regulator
- ¾" rear gas inlet with option for straight or right angle connection (right angle connection allows back of unit to be pushed flush against the wall).
- Heavy-duty ceramics line the burner box to:
 - Vaporize oils/fats, eliminating the need for a grease collection tray and making clean up easy
 - Radiate heat back to the cook surface for excellent temperature evenness
- Electrode guard to protect ignitor
- 6ft power cord with NEMA 5-15P plug

Options

- Stainless steel stand with casters
- Stainless steel stand with adjustable feet
- Slow cook shelf
- NOTE: Broiler may be required to be silicone sealed onto non-combustible surfaces to meet NSF agency approvals

Included Accessories

- 2-in-1 Cleaning brush/grate scraper
- Ignitor cleaning roll

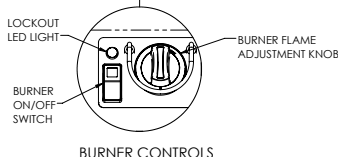
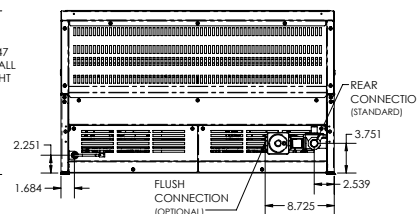
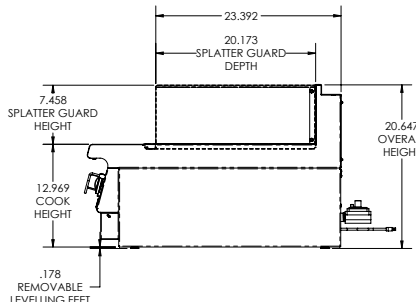
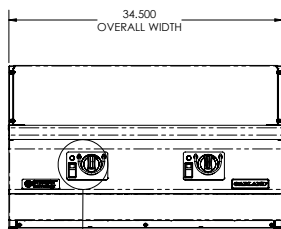
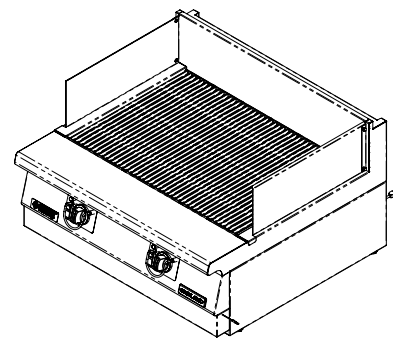
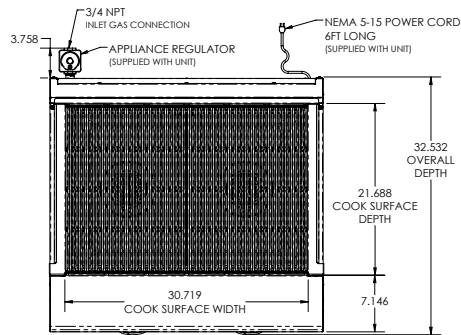
Specifications

- Garland Extra-High Performance (XHP) Charbroiler, Model GTXHP36
- Total BTU/hr rating of 54,000
- Cooking surface is 30.72" width x 21.69" depth (780 mm width x 551 mm depth)
- XHP comes with flame failure



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These appliances are intended for commercial use by professionally trained personnel.

Model #	Overall Dimensions: In. (mm)			No. Of Burners	Total BTU	
	Width	Depth	Height		Natural	Propane
GTXHP36	34.5 (876)	32.53 (826)	20.65 (525)	2	54,000	54,000
GTXHP36 w/ condiment rail	34.5 (876)	39.53 (1,004)	20.65 (525)	2	54,000	54,000

Model #	Cook Dimensions: In. (mm)		
	Width	Depth	Height
GTXHP36	30.72 (780)	21.69 (551)	12.97 (329)

Model #	Shipping Details (Crated)	
	Cu. Ft.	lbs (kg)
GTXHP36	21	283 (129)

TECHNICAL DETAILS

GAS SPECIFICATIONS:

- NATURAL GAS OR PROPANE
- 27,000 BTU/BURNER
- 2 BURNERS
- 54,000 BTU TOTAL
- WORKING PRESSURE = 4.5" W.C.
- 3/4 NPT GAS INLET
- FLUSH OR REAR CONNECTION SUPPLIED WITH APPLIANCE REGULATOR
- NATURAL GAS SUPPLY PRESSURE = 7.0" W.C.
- PROPANE SUPPLY PRESSURE = 11.0" W.C.

ELECTRICAL SPECIFICATIONS:

- SINGLE PHASE 120V, 60Hz
- 2.5 A, 300 W

FOR INDOOR INSTALLATION ONLY
FOR USE IN NON-COMBUSTIBLE LOCATIONS ONLY

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.
Many local codes exist and it is the responsibility of the owner and installer to comply with those codes.

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

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