

Heavy Duty Countertop XHP Broiler - Gas

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

Heavy Duty Countertop - Gas - XHP Broiler

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
- Easy to operate. 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 burner is rated 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
- 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

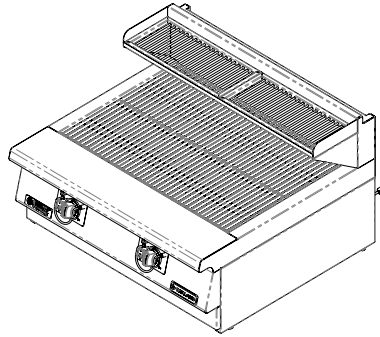
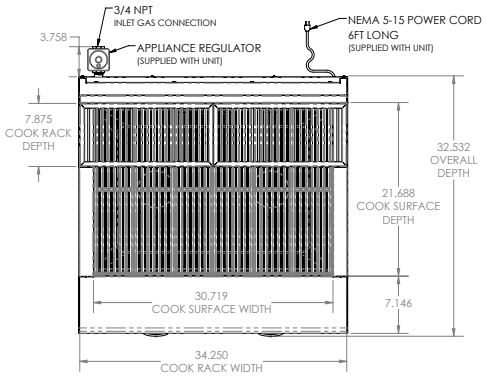
- 2-in-1 Cleaning brush/grate scraper
- Ignitor cleaning roll

Specifications

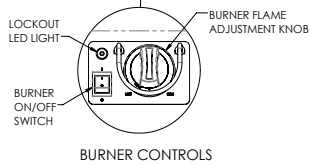
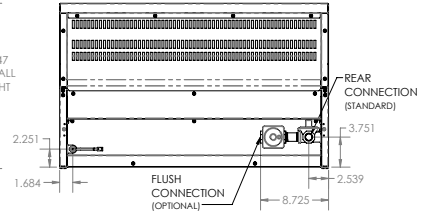
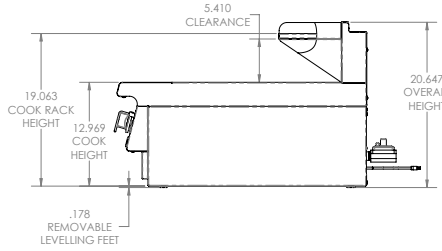
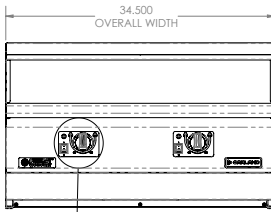
- Garland Extra High Performance (XHP) Charbroiler, Model GTXHP36
- Total BTU/hr rating of 54,000
- Cooking surface is 30.72" width x 21.69" depth (780 mm width x 551 mm depth)
- XHP comes with flame failure



Heavy Duty Countertop - Gas - XHP Broiler



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

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.

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

www.garland-group.com
7322F
11/24

