## **GARLAND**

# Master Series Heavy-Duty Upright Broiler

Project
Item
Quantity
CSI Section 11400
Approved
Date

### Models

- M60XR
- M60XS



Model M60XR Ceramic Broiler with Upper Warming Oven and Standard Oven Base

## Standard Features

- Stainless steel front and sides
- 6" (152mm) chrome-steel adjustable legs
- 7-1/2" (191mm) stainless steel front

### **Upper Warming Oven**

- · Porcelain interior
- No burners Heated by the rising heat of the broiler below.

- Two large cast-iron multi-jet burners, 80,000 BTU (23.44 kW) total, (natural
- · Removable broiler grid
- · 5-position adjustable rack
- Broiler rack broiling area is 24" (610mm) x 22"(559mm)
- On/Off control for broiler

#### **Lower Standard Oven**

- · Piezo spark ignition for oven
- · Fully porcelainized oven
- 40,000 BTU (11.72 kW natural gas)/35,000 BTU (10.25kW - propane) cast-iron oven burner
- · Thermostatic control

## Options & Accessories

- · Stainless steel main back
- · Convection oven base, add C to Model No., e.g. M60XRC
- · Additional oven rack
- Rear gas connection, 1-1/4" NPT (battery installation), 3/4" NPT (stand-alone installation)
- · End caps and cover (NC- Specify)
- Set of (4) Polyurethane non-marking swivel casters with front brakes
- 6" (152mm) stainless steel adjustable
- · Toe base or curb mount (not for use with "RC" oven)
- · Storage cabinet with doors
- 230 volt, 50 cycle components, RC motor (export)
- Celsius dial for oven thermostat (NC)







## Specifications

Heavy-duty gas ceramic broiler with lower oven and upper warming oven, Model M60XR

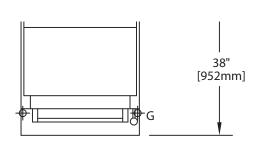
Broiler has two 40,000 BTU (11.72 kW) large castiron multi-jet burners. Adjustable broiler rack with removable grid.

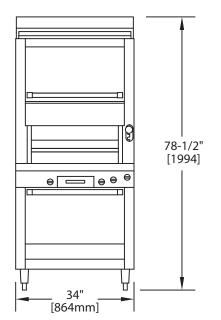
Porcelain enamel lower oven interior with 40,000 BTU (11.72 kW) cast-iron oven burner. Stainless steel front and sides. 120,000 BTU (35.16 kW) total. Natural or propane gas.

Also available with storage base w/ doors, M60XS.

NOTE: Broilers suppled with casters must be installed with an approved restraining device.







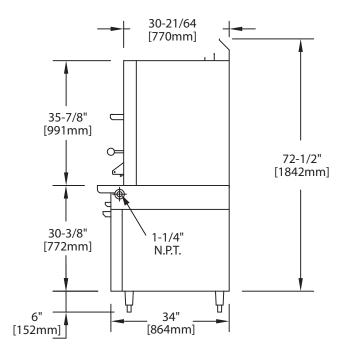
<sup>1</sup>NOTE: Installation clearance reductions are applicable only where local codes permit.

Data applies only to North America

Gas input ratings shown here are for installations up to 2,000 Ft. (610m) above sea level. Specify altitudes over 2,000 Ft.

Electrical characteristics each RC oven: 1/3 HP motor, 120 VAC, single phase, 3.4 amps, 6 ft. (1.8m) power supply cord provided. 230 VAC export is direct connect, single phase, 50 Hz.

Please specify gas type when ordering.



<sup>1</sup>Note for convection oven base models add 1" (25mm) to the over all depth.

Product	Width: Depth: In(mm)	Height: In(mm)	Oven/Storage Base Interior: In(mm)			Shipping Wt:	
Product		ln(mm)	(w/ NSF Legs)	Width	Depth	Height	(Lb/Kg) – Cu F
M60XR	34(864)	38(965)	72-1/8(1831)	26-1/4(667)	29(737)	13-1/2(343)	750/341 - 70
M60XS	34(864)	38(965)	72-1/8(1831)	26(665)	30-1/2(773)	20-1/2(519)	650/295 – 70

INPUT-BTU/hr (Natural Gas)	M60XR	kW Equivalent	M60XS	kW Equivalent
Broiler	80,000	23.44	80,000	23.44
Lower Oven	40,000	11.72	N/A	-
TOTAL	120,00	35.16	80,000	23.44

RC=Upright Broiler w/Convection Oven R=Upright Broiler w/Standard Oven S= Upright Broiler w/Storage Base

INSTALLATION NOTES	STALLATION NOTES					
Combustible Wall Clearances <sup>1</sup>	Entry Clearances	Operating Pressure				
Sides: 6" (152mm) Back: 6" (152mm)	` ′	Natural: 6" WC (15mbar) Propane: 11" WC (28mbar)				

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



