

Master Series Heavy Duty Upright Broiler

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

Master Series Heavy Duty Upright Broiler

Models

- M100XRM
- M100XSM



Model M100XRM
 Infra Red Broiler with
 Upper Finishing oven

Standard Features

- Stainless steel front and sides
- 6" (152mm) chrome steel adjustable legs
- 7-1/2" (191mm) stainless steel front rail
- Porcelain interior finishing oven
- Four direct radiant, infra-red burners, 17,500 BTU, (5.14 kW) each
- 120 volt air intake blower motor
- Air-proving safety switch
- Removable broiler grid racks sections; 24" (610mm) wide x 22" (559mm) deep.
- 3 position adjustable rack
- Large capacity, easily removable broiler chamber grease container located out of the heat zone
- Two (2) Hi/Med/Lo independent heat controls for broiling chamber
- 40,000 BTU (11.72 kW - natural gas)/35,000 BTU (10.25 kW - propane), cast iron oven burner
- Piezo spark ignition for oven
- Fully porcelainized oven interior

Options & Accessories

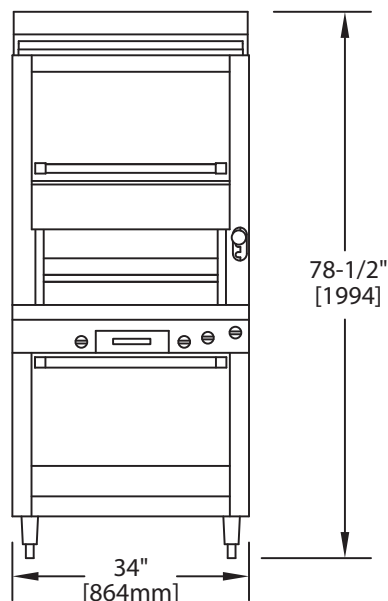
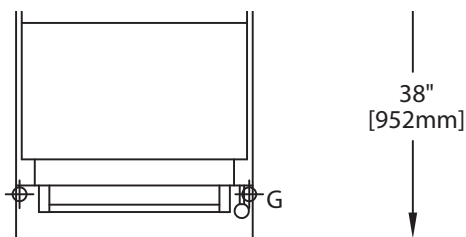
- Stainless steel main back
- Convection oven base, add C to Model No., e.g. M100XRC
- Additional oven rack
- 3/4" rear gas connection (stand alone)
- 1-1/4" NPT rear gas connection (battery installation)
- End caps and cover (NC - specify at time of order)
- Polyurethane non-marking swivel casters (4) w/front brakes
- 6" (152mm) stainless steel adjustable legs
- Toe base (not for use with "RC" oven)
- Storage cabinet with doors
- Celsius dial for oven thermostat (NC)

Specifications

Heavy-duty gas infra-red broiler with oven and upper finishing oven, Model #M100XR. Four (4) 17,500 BTU (5.14kW) direct radiant, infra-red burners. Adjustable broiler rack with removable grid. Fan-assisted clean air delivery system for broiler section. Porcelain enamel oven interior with 40,000 BTU (11.72 kW) cast iron oven burner. Standard with stainless steel front and sides. Two independent heat controls, (left and right), for broiling chamber. Natural or propane gas. Also available with storage base w/ doors, M100XSM.



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



¹NOTE: Installation clearance reductions are applicable only where local codes permit.

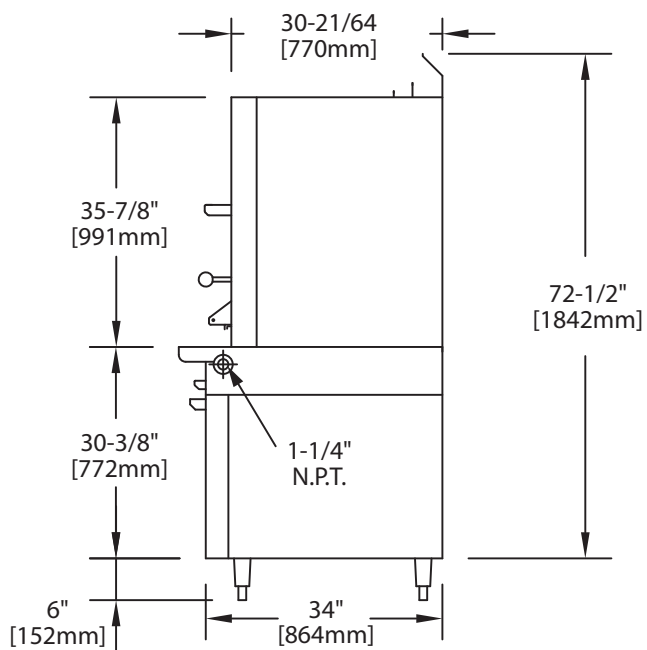
Data applies only to North America

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

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard NFPA96. (for North America only)

Electrical characteristics eaRC oven: 1/3HP motor, 120 VAC, single phase, 3.4 amps.

Please specify gas type when ordering.



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

Product	Width: In(mm)	Depth: In(mm)	Height: In(Mm) (w/ NSF Legs)	Oven/Storage Base Interior: In(mm)		
				Width	Depth	Height
M100XRM	34(864)	38(965)	72-1/8(1831)	26-1/4(667)	29(737)	13-1/2(343)
M100XSM	34(864)	38(965)	72-1/8(1831)	26(665)	30-1/2(773)	20-1/2(519)

INPUT (Natural Gas)	M100XRM		M100XSM	
	BTU	kW	BTU	kW
Top Section	70,000	20.56	70,000	20.56
Oven	40,000	11.72	N/A	N/A
TOTAL	110,00	32.28	70,000	20.56

RC=Range w/Convection Oven R=Range w/Oven S=Range w/Storeage Base T=Modular Top

Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure
Sides: 6" (152mm) Back: 6" (152mm)	Crated: 39-1/4" (997mm) Uncrated: 34-1/4" (870mm)	Natural: 6" WC (15mbar) Propane: 11" WC (28mbar)

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