

High-Efficiency HEEGM Radiant Charbroiler

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

High-Efficiency HEEGM Radiant Charbroiler

Models

- HEEGM-24CL • HEEGM-48CL
- HEEGM-36CL • HEEGM-60CL



Model HEEGM-48CL

Standard Features

- Stainless steel construction and front rail with cut outs to hold 1/3 size food pans (pans not included)
- Heavy duty removable cast-iron grates, reversible with wide brand edge on one side & fine edge on the other.
- Large capacity, removable grease trays.
- Cast-iron energy efficient burners with each burner having a cast-iron radiant
- Complete system on/off power switch(s), which operate main gas burner ignition & main burner shut down: HEEGM-24CL & 36CL models have one switch HEEGM-48CL and 60CL have two.
- Each burner, rated 14,500 BTU for natural gas, 13,000 BTU for propane gas, and is individually controlled by a two-position hi-lo valve.
- 3/4" gas regulator
- 9' cord & NEMA 5-15P plug standard for 120V models.
- Combination wire broiler rack cleaning brush and scraper for cleaning cooking grates.

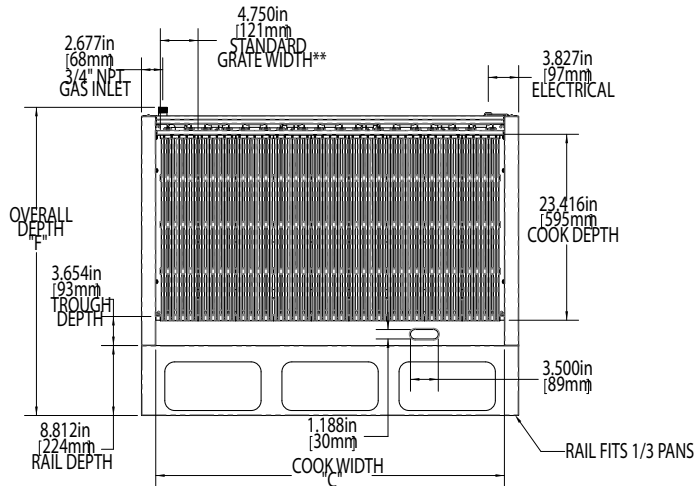
Options & Accessories

- Fajita pan rack holder in lieu of two broiler rack sections, N/C. Using only one fajita pan rack holder per broiler is recommended.
- 2 1/8" (54mm) stub solid front rail in lieu of 1/3 front rail.
- Stainless steel stands with or without casters. See form HEMST. Broiler may be required to be silicone sealed onto non-combustible surfaces to meet NSF agency approvals.
- 220-240V model available (comes without cord & plug).

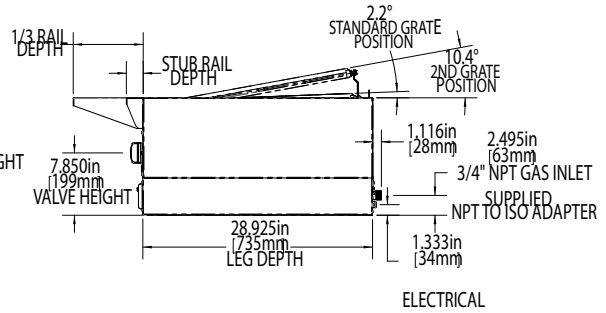
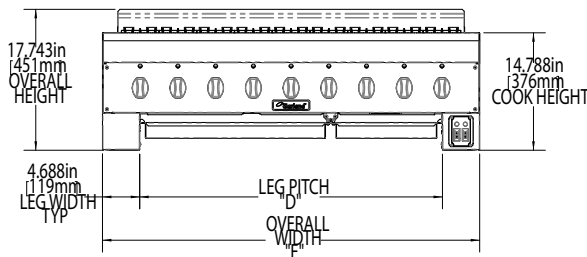
Specifications

Shall be Garland High Efficiency (HE) Char-Broiler, Model _____ with total BTU/hr rating of _____ when used with natural gas. Finish is to be stainless steel construction and front rail with 1/3 size food pan cut outs. Available in 24" (610mm) [HEEGM-24CL], 34" (864mm) [HEEGM-36CL], 48" (1219mm) [HEEGM-48CL] and 58" (1473mm) [HEEGM-60CL] widths.





**OPTIONAL FAJITA RACK REQUIRES THE REMOVAL OF 2 STANDARD GRATES



Model #	Shipping Dimensions: In. (mm)			No. Of Burners	Total BTU*		Ship Weight Lbs/Kg	Ship Size Ft³/m³
	Width	Depth	Height		Natural	Propane		
HEEGM-24CL	45/1143	45/1143	25-1/2/648	4	58,000	52,000	280/127	34.9/0.988
HEEGM-36CL	45/1143	45/1143	25-1/2/648	6	87,000	78,000	420/191	45.4/1.285
HEEGM-48CL	65/1651	45/1143	25-1/2/648	9	130,500	117,000	560/254	55.5/1.581
HEEGM-60CL	65/1651	45/1143	25-1/2/648	11	159,500	143,000	700/318	66.3/1.877

* Total btu based on manifold operating pressure specified in table below and apply to installations up to 2000 ft (610m).

Model	Electrical Requirements				Rail Option	Rail depth	Over depth "F"
	Voltage	Frequency	Current	Cord			
HEEGM-24&36CL	120	50-60 Hz	0.10 A	NEMA 5-15P	Stub (in/mm)	2.1/54	32.1/816
	220-240	50-60 Hz	0.05 A	Not Supplied	1/3 Pan (in/mm)	8.8/224	38.8/986
HEEGM-48&60CL	120	50-60 Hz	0.22 A	NEMA 5-15P	NOTE: Wiring Diagram is located in left side of broiler's leg section.		
	220-240	50-60 Hz	0.11 A	Not Supplied			

Models	Manifold Operating Pressure w.c.(Mbar)		Manifold Supply Pressure w.c.(Mbar)		Clearance to non-combustible material	
	Natural Gas	Propane	Natural Gas	Propane	Rear (in/mm)	Sides (in/mm)
All Models	4.5(11.2)	10.0(25.0)	7.0(17.4)	11.0(27.5)	0/0	0/0

Model	Cook Width "C"	Leg Pitch "D"	Overall Width "E"	Grease Tray
24"	19.906in (506mm)	14.124in (359mm)	23.50in (597mm)	Single
36"	29.906in (706mm)	24.12in (613mm)	33.500in (851mm)	Single
48"	43.906in (1115mm)	38.124in (968mm)	47.50in (1207mm)	Dual
60"	53.906in (1369mm)	48.124in (1222mm)	57.500in (1461mm)	Dual

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only.

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