

## Master Series Heavy Duty Upright Broiler

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

### Models

- M110XM



Model M110XM,  
 (shown with optional casters &  
 stainless steel sides)  
 Infra Red Double Broiler

### Standard Features

- Stainless steel front and sides
- 6" (152mm), chrome steel adjustable legs
- Four, direct radiant, infra-red, 17,500 BTU, (5.14kW), burners per broiling chamber
- 120V air-intake blower motor
- Easy to clean, removable mesh filter
- Air-proving safety switch
- 6-foot (1.8m) AC power cord and plug
- Removable broiler grid rack sections; 24" (610mm) wide x 22" (559mm) deep
- 3-position adjustable broiling racks, (opening is 4-1/2"/114mm high with rack in lowest position)
- Two (2), "High/Medium/Low" independent heat controls for each broiling chamber
- Large, removable grease container for each broiling chamber; located outside of the heat zone
- 3/4" rear gas connection w/gas pressure regulator

### Options & Accessories

- Stainless steel main back
- Extended broiler rack with fine 3/16" (5mm) brand. Extended rack adds 2-5/8" (67mm) depth as a holding zone at the front of the broiler.
- 6" stainless steel adjustable legs, set of (4)
- Set of (4) swivel casters with front (2) locking
- Polyurethane, non-marking swivel casters (4) with front (2) locking
- Adjustable 5" (127mm) casters for uneven floors.

### Specifications

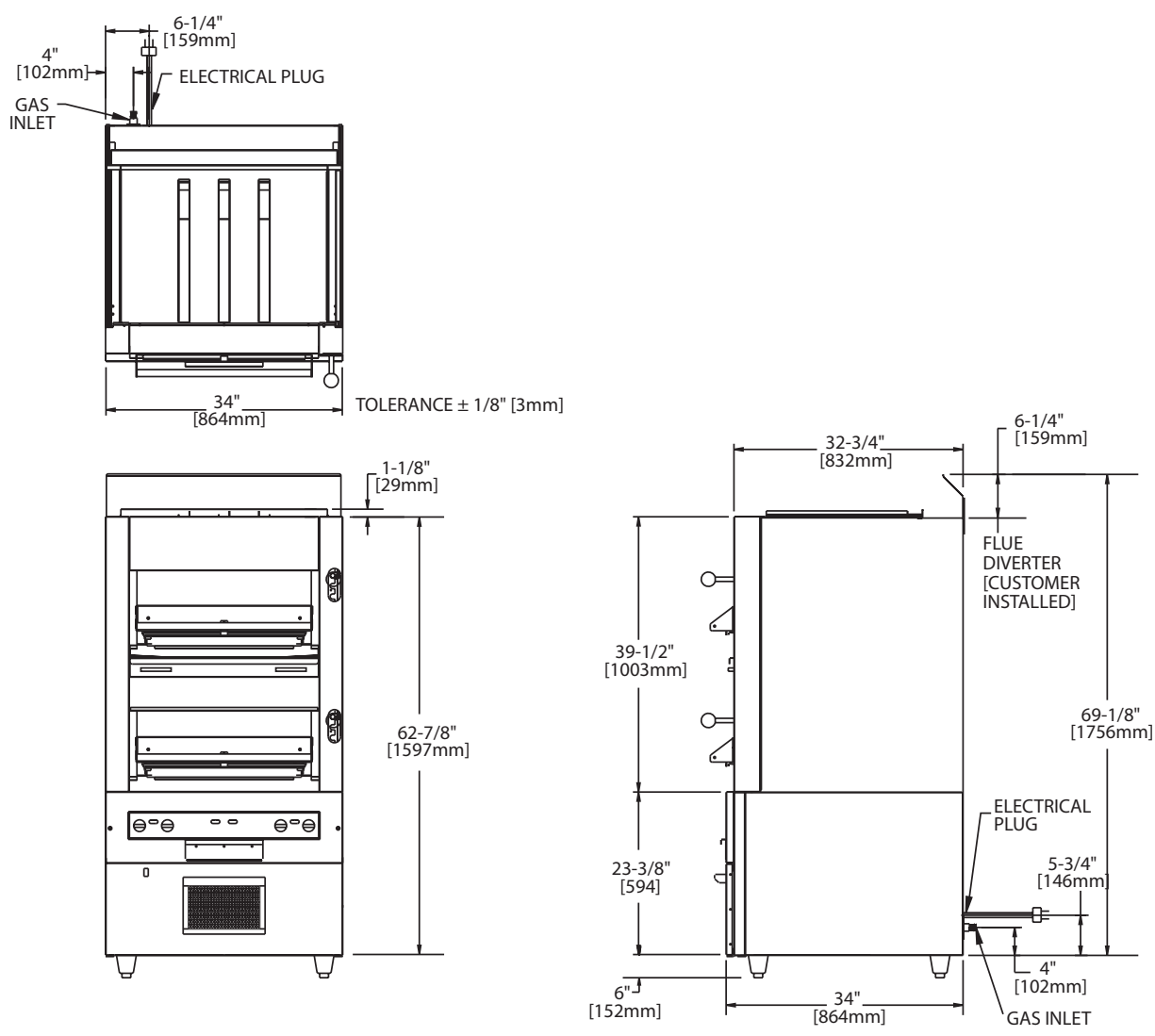
Double, over-fired broiler with two infra-red broiler chambers. Four, 17,500 BTU, (5.14kW), direct radiant burners per broiling chamber. Fan-assisted clean air delivery system. Each chamber features a large capacity, removable grease collection pan. Standard with stainless steel front and sides, two independent heat controls, (left and right), for each broiling chamber and 3/4" rear gas connection with pressure regulator. Natural gas or propane.

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



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Input Rating				Manifold Operating Pressure				Rear Gas Connection	Electrical Supply
Per Burner		Total		Natural		Propane			
BTU	kW	BTU	kW	"WC	mbar	"WC	mbar	3/4" NPT	120V/60Hz/1Ø
17,500	5.14	140,000	41.12	6	15	11	28		3 Amps

Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft. Please specify gas type when ordering.

Exterior Dimensions			Installation Clearances*		Entry Clearances		Shipping	
Height	Width	Depth	Sides	Rear	Crated	Uncrated	Cu Ft	Lb/Kg
75-1/8" (1908mm)	34" (864mm)	34" (864mm)	6" (152mm)	6" (152mm)	39-1/4" (997mm)	37" (940mm)	60	810/368

\*For installation in non-combustible locations only.

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications

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

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