

Models:

GTBG24-AR24

Heavy Duty Gas Radiant Char-Broilers w/Adjustable or Non-Adjustable Grates

GTBG48-AR48

GTBG48-NR48

GTBG24-NR24 GTBG36-NR36

GTBG36-AR36

Model GTBG24-AR24

Standard Features:

- SS front, sides and back
- 4" SS adjustable legs
- 3/4" NPT gas regulator on all 24" to 60" wide models with "T" gas manifold connection for straight through rear or flushmount gas connections.
- 1" NPT gas regulator for GTBG72-NR72 model only. Has "T" gas manifold connection for straight through or nearly flushmount gas connections.

• SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface

☐ GTBG60-AR60

GTBG60-NR60

- SS large capacity crumb tray
- Reversible cast iron broiler racks in 3" wide sections
- 21-1/2" (546mm) broiling grid depth
- 2-position adjustable broiler grates or fixed-position nonadjustable grates
- One cast iron radiant over a 18,000 BTU burner for every 6" of broiler width.
- One two position hi/lo valve control for each burner.

Optional Features:

- ☐ SS skirt for dais/counter surface mounting. The stainless steel skirt will reduce overall unit height by 1 3/4" (44.45mm).
- ☐ SS spatter-guard

☐ Removable wire holding shelf for spatter guards available for 24" and 36" models

GTBG72-NR72

- ☐ Broiler grate cleaning tool
- ☐ Fajita broiling grate: 9" wide, replaces 3 standard grate sections on the left or right end of the broiler. Limit one per broiler.
- ☐ Stainless stand with solid top and holding shelves, and adjustable feet
- ☐ Stainless stand with solid top and holding shelves, and casters, (locking front)
- ☐ Removable stainless steel attachment condiment rail with 1/9 food pan cut outs (pans supplied by others)
- ☐ Removable stainless steel attachment condiment rail with universal 1/9 or 1/3 food pan cut outs (pans supplied by others)

Specifications:

Garland gas radiant broilers are available with adjustable or non-adjustable cooking racks, in five nominal imperial widths from 24"(600mm) to 60"(1500mm), and with model GTBG72-NR72 only 72"(1800mm), 13" (330mm) high and 32" (814mm) deep. Reversible cast iron grates in 3" (76mm) wide sections overall cooking area depth 21 1/2" (546 mm). One 18,000 BTU burner with individual valve control per 6" of broiler width. Large stainless steel catch tray, stainless steel front, sides, and back.





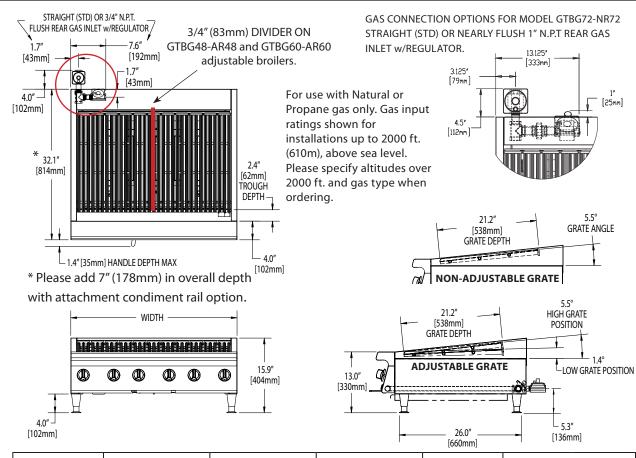




General Inquiries 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668







Model #	Width	Height	Depth	Total	Shipping Information							
Model#	In (mm)	(w/std legs)	In (mm)	Input (BTU)	Lbs/Kg	Cu Ft						
With Adjustable Grates												
GTBG24-AR24	23-5/8 (600)		32 (814)	72,000	283/129	19						
GTBG36-AR36	35-7/16 (900)	12 (220)		108,000	391/178	26						
GTBG48-AR48	47-1/4 (1200)	13 (330)		144,000	514/283	34						
GTBG60-AR60	59-1/16 (1500)			180,000	635/288	41						
With Non-Adjus	table Grates											
GTBG24-NR24	23-5/8 (600)		32 (814)	72,000	283/129	18						
GTBG36-NR36	35-7/16 (900)			108,000	391/178	25						
GTBG48-NR48	47-1/4 (1200)	13 (330)		144,000	514/283	33						
GTBG60-NR60	59-1/16 (1500)			180,000	635/288	40						
GTBG72-NR72	70-7/8(1800)			216,000	690/313	47						

SUPPLY OPERATING PRESSURE			MANIFOLD OPERATING PRESSURE			ESSURE	INSTALLATION CLEARANCES	
NATU	RAL GAS	PRO	PANE	NATURAL GAS		PROPANE		CLEARANCE: 0"
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	FOR INSTALLATION IN NON-COMBUSTIBLE
7	17.5	11	27.5	4.5	11	10	24.5	SURROUNDINGS 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.

Form# GTBG-AR-NR (04/10/12)

Garland Commercial Ranges Ltd. 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA General Inquiries 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

