

Heavy Duty Gas Ceramic Briquette Char-Broilers w/Adjustable Grates

Models

- GT BG24-AB24
- GTBG36-AB36
- GTBG48-AB48
- GTBG60-AB60



Model GTBG24-AB24

Standard Features

- SS front, sides and back
- 4" SS adjustable legs
- 3/4" NPT gas regulator with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- S/S large capacity crumb tray
- Reversible cast iron broiler racks in 3" wide sections with 1/8" and 3/16" brand marks.
- 21-3/16" (538mm) broiling grid depth
- 2-position adjustable broiler grate
- One cast iron 30,000 BTU burner for every 12" of broiler width.
- One variable on/off valve control for each burner.
- Ceramic, pre-formed briquettes

Options & Accessories

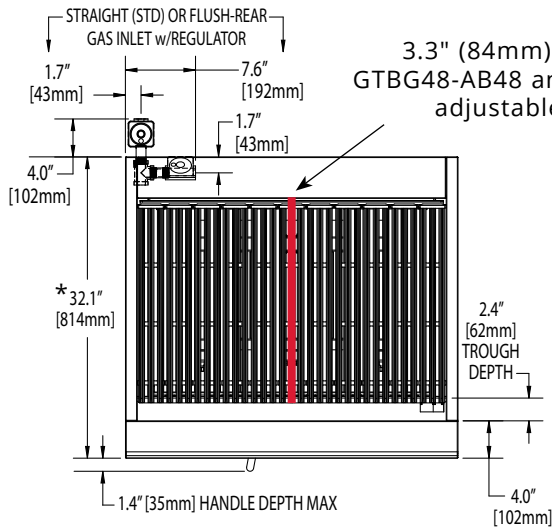
- SS skirt for dais/counter surface mounting. The stainless steel skirt will reduce overall unit height by 1 3/4" (44.45mm).
- SS spatter-guard
- Removable wire holding shelf for spatter guards available for 24" and 36" models
- Broiler grate cleaning tool
- Fajita broiling grate: 9" wide, replaces 3 standard grate sections on the left or right end of the broiler. Limit one per broiler.
- Stainless stand with solid top holding shelves, and adjustable feet or with casters.
- Set of reversible cast iron broiler racks with 4 brand marks per 3" section. Brand 3/16" wide.
- Removable stainless steel attachment condiment rail with universal 1/9 or 1/3 food pan cut outs (pans supplied by others)

Specifications

Garland gas ceramic briquette broilers are available with adjustable broiling grates, in four nominal imperial widths from 24"(600mm) to 60"(1500mm). 13" (330mm) high and 32" (814mm) deep. Reversible cast iron grates in 3" (76mm) wide sections overall cooking area depth 21 3/16" (538 mm). One 30,000 BTU burner with individual valve control per 12" of broiler width. Large stainless steel catch tray, stainless steel front, sides, and back.



Heavy Duty Gas Ceramic Briquette Char-Broilers

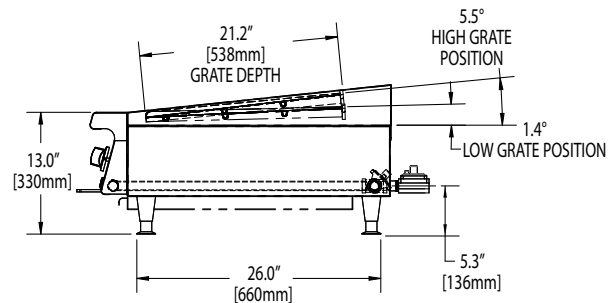
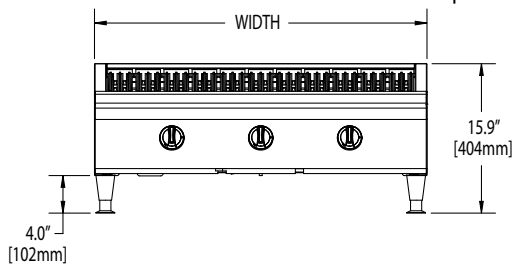


3.3" (84mm) DIVIDER ON
GTBG48-AB48 and GTBG60-AB60
adjustable broilers.

For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft. and gas type when ordering.

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.

* Please add 7" (178mm) in overall depth with attachment condiment rail option.



Model #	Width In (mm)	Height (w/std legs)	Depth In (mm)	Total Input (BTU)	Shipping Information	
					Lbs/Kg	Cu Ft
GTBG24-AB24	23-5/8 (600)	13 (330)	32 (814)	60,000	283/129	19
GTBG36-AB36	35-7/16 (900)			90,000	391/178	26
GTBG48-AB48	47-1/4 (1200)			120,000	514/283	34
GTBG60-AB60	59-1/16 (1500)			150,000	635/288	41

Supply Operating Pressure				Manifold Operating Pressure				Installation Clearances
Natural Gas		Propane		Natural Gas		Propane		Clearance: 0" For Installation In Non-Combustible Surroundings Only
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	
7	17.5	11	27.5	4.5	11	10	24.5	

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

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

General Inquires 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

www.garland-group.com
6872
12/18