



Item #: _____
 Model: M17B/BT, M24B/BT, M34B/BT
 Product Name: Master Series Range-Match
 Char-Broiler



GARLAND® GAS Master Series Range-Match Char-Broiler M17B/BT, M24B/BT, M34B/BT

Standard Features:

- Stainless steel front doors (B Models)
- Heavy duty rack sections
- High Back splash with sloping sides
- Top racks lift off for easy cleaning
- 15,000 BTU (4.39 kW) burners, each w/Hi-LO gas valve
- Permanent refractors- briquettes supported by high temperature steel grate rods
- Piezo spark ignition with constant burning pilots
- Storage base interior of aluminized steel (B Models)
- Modular top broilers have suffix "BT", modular broiler is 14-1/2" (368mm) from broiler base to working height
- Large capacity grease drawers collect excess grease for convenient and easy disposal
- 6" (152mm) chromed steel adjustable legs (B Models)
- 1 year limited parts & labor warranty, (USA & Canada only)

Optional Features:

- Stainless steel left, right, or both sides
 - Stainless steel main back
 - Rear gas connection; 3/4" NPT
 - 10" (254mm) high stainless steel backguard
 - 17" (432mm) high stainless steel backguard
 - 33" (838mm) high stainless steel backguard
 - Toe Base
 - Swivel casters (4) w/front brakes
 - Polyurethane non-marking swivel casters (4) w/front brakes
 - 6" (152mm) stainless steel adjustable legs
 - 4" (102mm) chrome steel adjustable legs
 - MST - model prefix -Sentry total flame failure protection on all burners, e.g. MST34B, MST24B, MST17B
 - E - model suffix - electric spark ignition on all pilots for MST models only
 - 230 volt, 50 cycle components, electric ignition, (export)
- NOTE: Broilers supplied with casters must be installed with an approved restraining device.

Specification:

Model M34B Master Series Char-broiler is designed for large quantity production line broiling or individual a la carte needs. A 33-1/2" wide by 23" (851 mm x 584mm), deep broiling area consists of four heavy duty rack sections. Steel rack section is easily moved for flat or tilt position broiling. Six 15,000 BTU (4.39 kW) burners are controlled by individual Hi-Lo valves. Aluminized steel burner box is designed with radiation shields to maximize grease run off and drainage. Grease is directed to removable large capacity full length grease drawers. Top and racks lift off for through cleaning. Heavy-weight, long lasting briquettes provide even heat and true char-broiled flavor. A solidly constructed cabinet, 17" (432mm), 24" (610mm), or 34" (864mm), wide by 34" (869mm) deep, attractively designed with two stainless steel full-sized hinged doors and front. Storage base encloses easily accessible grease drawer(s). Natural gas or propane. CSA, C/US certified and NSF listed. MST prefix-models carry CE mark for Europe.



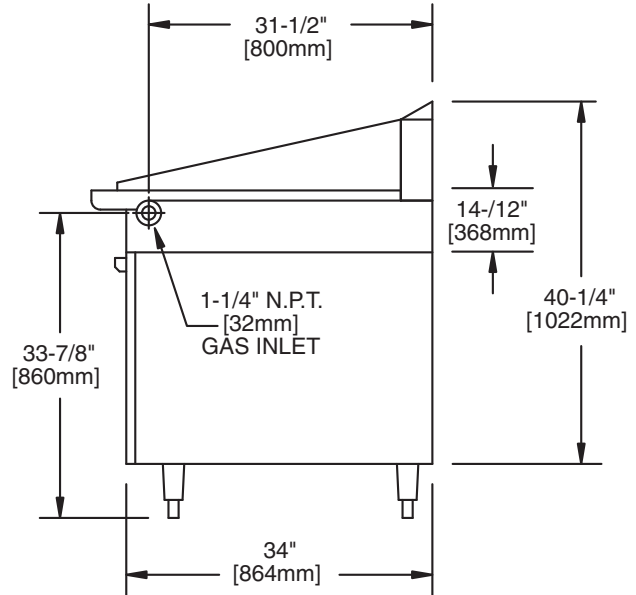
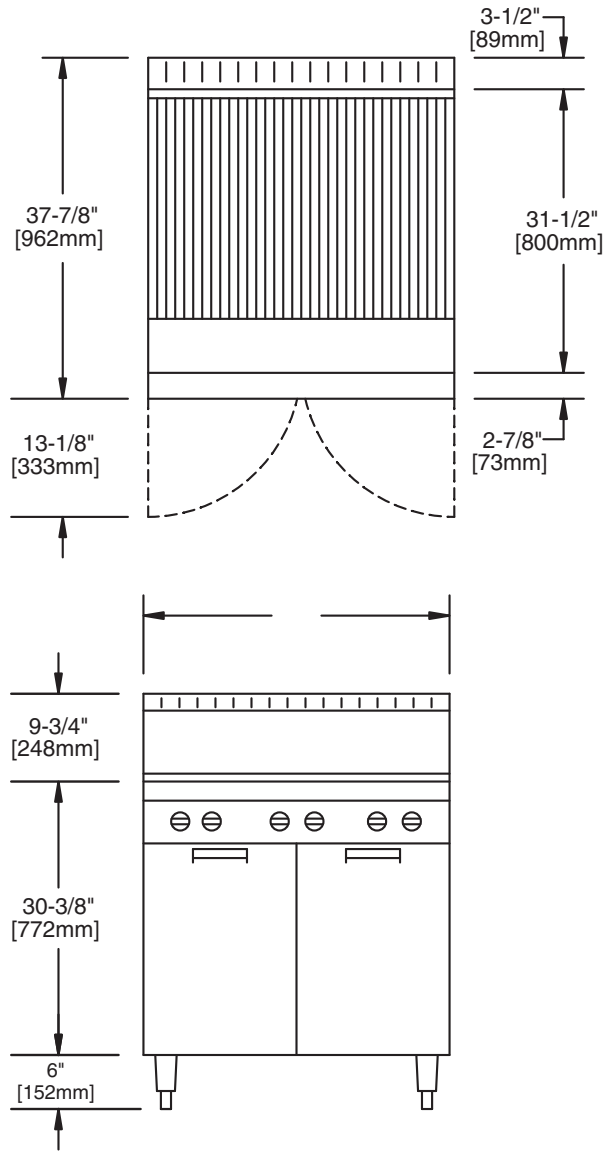
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PRODUCT	Width: In(mm)	Depth: In(mm)	Shipping Wt: (Lb/Kg)
M17B	17(432)	38(965)	235(107)
M24B	24(612)	38(965)	330(150)
M34B	34(864)	38(965)	510(231)

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 specify gas type when ordering.

INPUT SPECIFICATIONS	M17B/BT	M24B/BT	M34B/BT
Input	45,000 BTU (13.2 kW)	60,000 BTU (17.6 kW)	90,000 BTU (26.4 kW)
Inlet/Manifold Size	1-1/4" NPT	1-1/4" NPT	1-1/4" NPT

INSTALLATION NOTES		
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure
Sides: 6" (152mm) Back: 6" (152mm)	Crated: 39-1/4" (997mm) Uncrated: 34-1/4" (870)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)

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 seal level. Specify altitudes over 2,000 ft.

Continuous product improvement is a Garland policy. Specifications and design are subject to change without notice.

Printed in USA

Form #M17B,24B,M34B (01/06)