



Item #: _____
Model: M110XM
Product Name: Master Series Infra-Red
Double Broiler



*Model M110XM, shown with optional
casters and stainless steel sides*

Specification:

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



Standard Features:

- Stainless steel front, top, and black powder coat epoxy sides
- 6" (152mm), chrome steel adjustable legs
- Four, (4), 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, which cuts off gas supply when air-intake blower is not operational, or if the filter is blocked
- 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)
- Large capacity, easily removable grease container for each broiling chamber; located outside of the heat zone
- Two (2), "High/Medium/Low" independent heat controls for each broiling chamber
- 3/4" rear gas connection w/gas pressure regulator
- One year limited warranty on parts and labor, (USA & Canada only)

Optional Features:

- ☐ Stainless steel right, left, or both sides
- ☐ 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.

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

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GARLAND®

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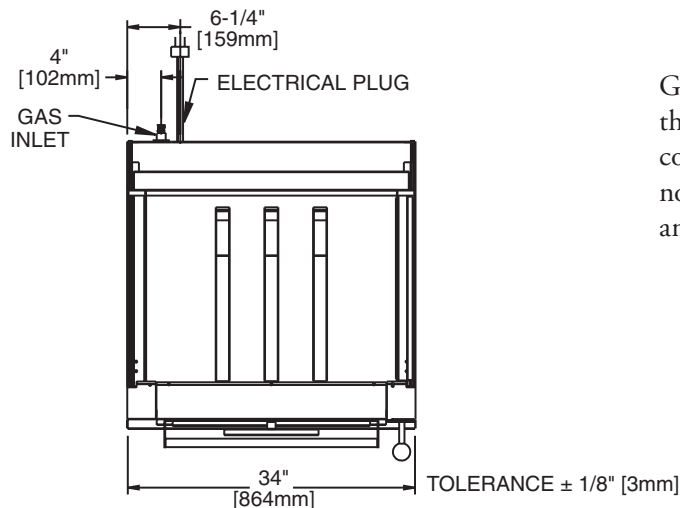
Product Name: Master Series Infra-Red
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Input Rating				Manifold Operating Pressure				Rear Gas Connection	Electrical Supply
Per Burner		Total		Natural		Propane			
BTU	kW	BTU	kW	"WC	mbar	"WC	mbar	3/4" NPT	120V/60Hz/1Ø 3 Amps
17,500	5.14	140,000	41.12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

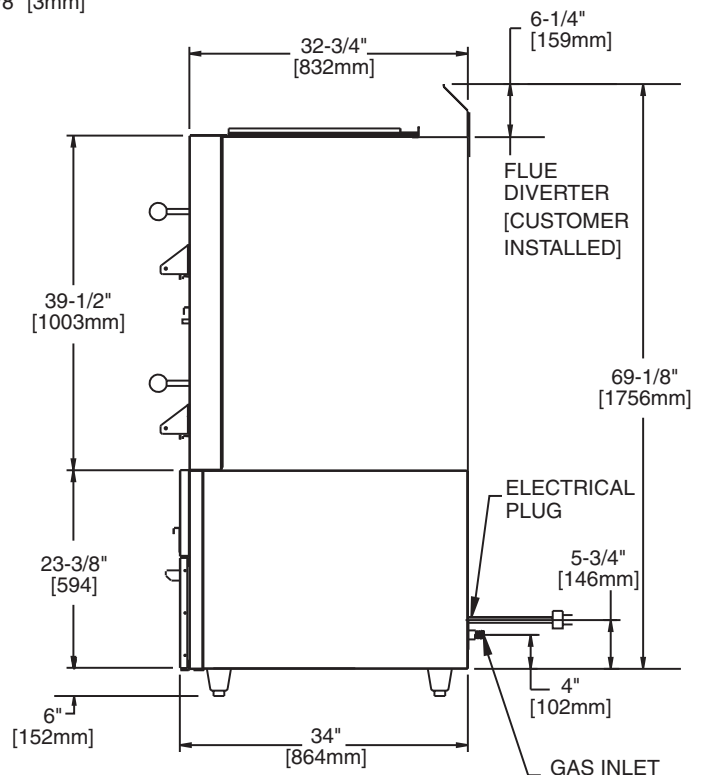
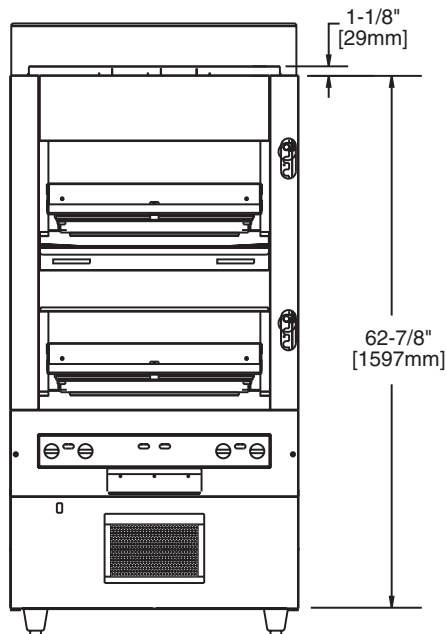
Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft. Please specify gas type when ordering.

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

*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



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

Printed in USA

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