

Master Series Heavy-Duty Upright Broiler

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Master Series Heavy-Duty Upright Broiler

Models

- M60XR
- M60XRC
- M60XS



Model M60XR
 Ceramic Broiler with
 Upper Warming Oven
 and Standard Oven Base

Standard Features

- Stainless steel front and sides
- 6" (152mm) chrome-steel adjustable legs
- 7-1/2" (191mm) stainless steel front rail
- Upper Warming Oven**
 - Porcelain interior
 - No burners - Heated by the rising heat of the broiler below.

Broiler

- Two large cast-iron multi-jet burners, 80,000 BTU (23.44 kW) total, (natural gas)
- Removable broiler grid
- 5-position adjustable rack
- Broiler rack broiling area is 24" (610mm) x 22" (559mm)
- On/Off control for broiler

Lower Standard Oven (M60XR)

- Piezo spark ignition for oven
- Fully porcelainized oven interior
- 40,000 BTU (11.72 kW - natural gas)/35,000 BTU (10.25kW - propane) cast-iron oven burner
- Thermostatic control

Lower Convection Oven (M60XRC)

- Piezo spark ignition for oven
- Fully porcelainized oven interior
- 40,000 BTU (11.72 kW - natural gas) /35,000 BTU (10.25kW - propane) cast-iron oven burner
- Thermostatic control
- Fan with 1/3 HP motor

Options & Accessories

- Stainless steel main back
- Additional oven rack
- Rear gas connection, 1-1/4" NPT (battery installation), 3/4" NPT (stand-alone installation)
- End caps and cover (NC- Specify)
- Set of (4) Polyurethane non-marking swivel casters with front brakes
- 6" (152mm) stainless steel adjustable legs
- Toe base or curb mount (not for use with "RC" oven)
- 230 volt, 50 cycle components, RC motor (export)
- Celsius dial for oven thermostat (NC)

Specifications

Heavy-duty gas ceramic broiler with lower oven and upper warming oven, Model M60XR

Broiler has two 40,000 BTU (11.72 kW) large cast-iron multi-jet burners. Adjustable broiler rack with removable grid.

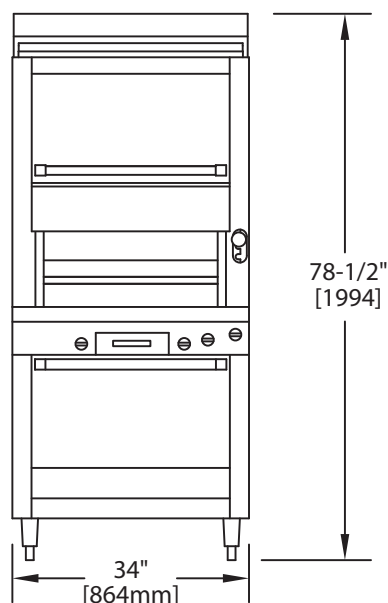
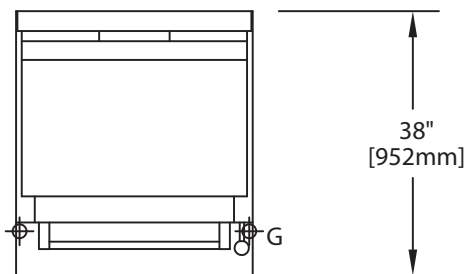
Porcelain enamel lower oven interior with 40,000 BTU (11.72 kW) cast-iron oven burner. Stainless steel front and sides. 120,000 BTU (35.16 kW) total. Natural or propane gas.

Available with convection oven, M60XRC.

Also available with storage base w/ doors, M60XS.

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

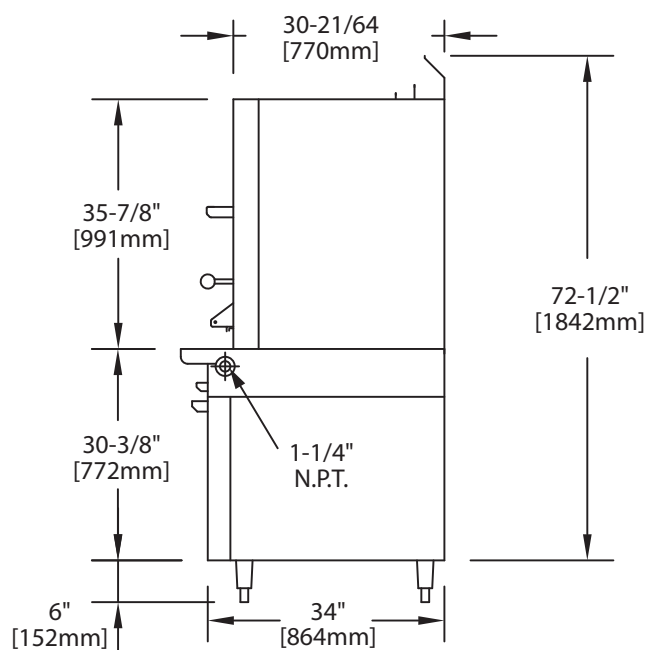




NOTE: Installation clearance reductions are applicable only where local codes permit.

Gas input ratings shown here are for installations up to 2,000 Ft. (610m) above sea level. Specify altitudes over 2,000 Ft. Data applies only to North America.

Please specify gas type when ordering.



Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Oven/Storage Base Interior: In(mm)			Shipping Wt: (Lb/Kg) - Cu F
				Width	Depth	Height	
M60XR	34(864)	38(965)	72-1/8(1831)	26-1/4(667)	29(737)	13-1/2(343)	750/341 - 70
M60XRC	34(864)	39(991)	72-1/8(1831)	26-1/4(667)	25(625)	13-1/2(343)	750/341 - 70
M60XS	34(864)	38(965)	72-1/8(1831)	26(665)	30-1/2(773)	20-1/2(519)	650/295 - 70

INPUT-BTU/hr (Natural Gas)	M60XR	kW Equivalent	M60XRC*	kW Equivalent	M60XS	kW Equivalent
Broiler	80,000	23.44	80,000	23.44	80,000	23.44
Lower Oven	40,000	11.72	40,000	11.72	N/A	-
TOTAL	120,000	35.16	120,000	35.16	80,000	23.44

RC=Upright Broiler w/Convection Oven R=Upright Broiler w/Standard Oven S= Upright Broiler w/Storage Base

INSTALLATION NOTES		
Combustible Wall Clearances	Entry Clearances	Operating Pressure
Sides: 6" (152mm)	Crated: 39-1/4" (997mm)	Natural: 6" WC (15mbar)
Back: 6" (152mm)	Uncrated: 34-1/4" (870mm)	Propane: 11" WC (28mbar)

*Electrical characteristics for convection oven: 1/3 HP motor, 120 VAC, single phase, 3.4 amps, 6 ft. (1.8m) power supply cord provided. 230 VAC export is direct connect, single phase, 50 Hz.

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