GARLAND

Master Series Gas XPress Grill With Active Compression

Models

XPG12AC •



Model XPG12AC Shown with low-profile grease cans



NEMA plug

Standard Features

Programmable control for each

- cooking lane precisely controls:
- Automatic lifting and lowering of
- upper platen • Cooking gap and time
- EasyTouch[™] screen design is
- simple and intuitive with Press and Go interface
- · Advanced temperature control, smart anticipation versus on-off:
 - Eliminates temperature overshoot and undershoot
 - Increases temperature uniformity with five independently controlled heat zones - three on lower plate and two on upper platen
- Recipes are programmed by setting grill temperature, platen temperature, cook time.
- Option to choose a maximum 1-inch
- or 2-inch cook gap:
 - 1-inch cook gap:
 - Cook food product up to 1 inch thick
 - Maximum platen opening angle is 50 degrees
 - 2-inch cook gap:
 - Cook food product up to 2 inches thick
 - Maximum platen opening angle

is 42 degrees

Project Item Ouantity

Date

CSI Section 11400 Approved

- Allowable active compression cooking
- USB interface to update menus
- User interface provides advanced diagnostics and error logging for ease of service and increased first-time fix
- Stainless steel front, top and sides
- Towel bar with bun pan lip
- Stainless steel dual side grease collectors
- Splash guard
- Swivel casters (4) with front brakes Hatchless cowl for protection from
- water during cleaning IPX4 water resistant rating
- Two year limited parts and labor (USA & Canada)
- Cleaning kit with high temperature grill cleaner and cleaning tools/ accessories, provided with every grill.

Optional

- Universal Tool Holder (1 or 2)
- UHC tray holder

Specifications

The XPress Grill's upper and lower grill plates cook both sides simultaneously, reducing cook times by up to 50%. Upper grill plate is automatically raised and lowered by a lift system powered by a quiet actuator.

Lower griddle plate made of 3/4" (19mm) thick carbon steel, machine ground and highly polished.

Lower grill plate heated by one electric heating element and two gas burners.

Upper platen heated by nickel plated cast aluminum electric heating elements.

Electric top heater provided with replaceable quick release Teflon sheets

Available in three phase power for Delta or Wye electrical systems.

Voltage sensing detects brownouts and electrical input

issues. Power calibration feature adjusts power output based on electrical system voltage.

Available with CSA approvals for natural or propane gas

Available with CE approvals for G20, G25, G25.3, G30, and G31 gas.

All have NSF approval.

Installation with zero clearance against noncombustible surfaces.

Grill can be installed at high elevation (4,501 - 12,000 ft). Be sure to specify installation elevation when ordering.

NOTE: Grills supplied with casters and installed with flexible gas hose must be installed with an approved restraining device.

NSF





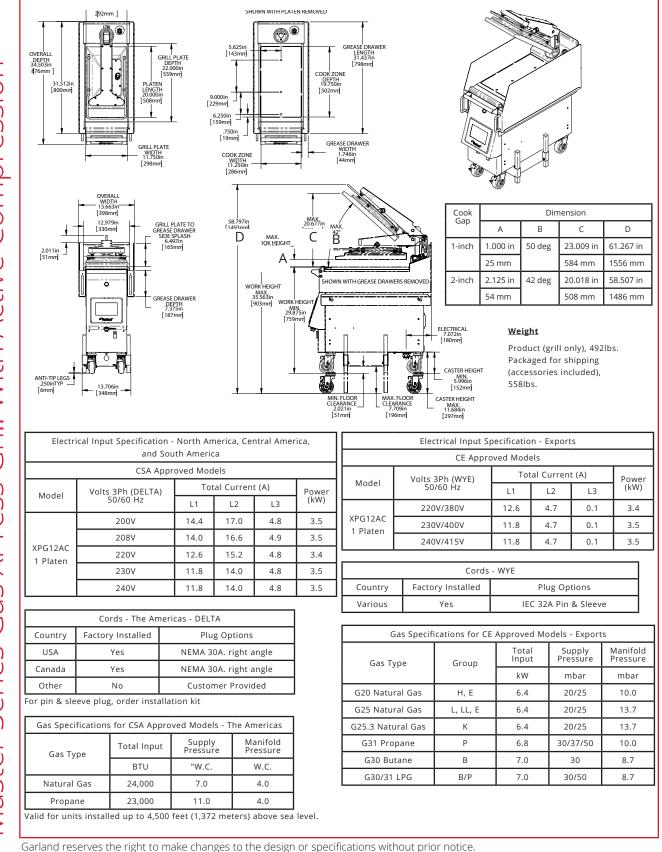
Garland Commercial Ranges Ltd. 1177 Kamato Road. Mississauga, Ontario L4W 1X4 CANADA

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 8061A 01/25



GARLAND



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 8061A 01/25

