

Heavy Duty Gas Radiant Char-Broilers w/Adjustable or Non-Adjustable Grates

Models

- GTBG24-AR24
- GTBG36-AR36
- GTBG48-AR4
- GTBG60-AR60
- GTBG24-NR24
- GTBG36-NR36
- GTBG48-NR48
- GTBG60-NR60



Model GTBG24-AR24

Standard Features

GTBG72-NR72

- SS front, sides and back
- 4" SS adjustable legs
- 3/4" NPT gas regulator on all 24" to 60" wide models with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- 1" NPT gas regulator for GTBG72-NR72 model only. Has "T" gas manifold connection for straight through or nearly flush-mount gas connections.
- SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- SS 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 grates or fixed-position non-adjustable grates
- One cast iron radiant over a 18,000 BTU stainless steel tube burner for every 6" of broiler width.
- One two position hi/lo valve control for each burner.

Options & Accessories

Quantity

- 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 and holding shelves, and adjustable feet
- Stainless stand with solid top and holding shelves, and casters, (locking front)
- Set of revisible 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 radiant broilers are available with adjustable or non-adjustable cooking racks, in five nominal imperial widths from 24"(600mm) to 60"(1500mm), and with model GTBG72-NR72 only 72"(1800mm), 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 18,000 BTU burner with individual valve control per 6" of broiler width. Large stainless steel catch tray, stainless steel front, sides, and back.

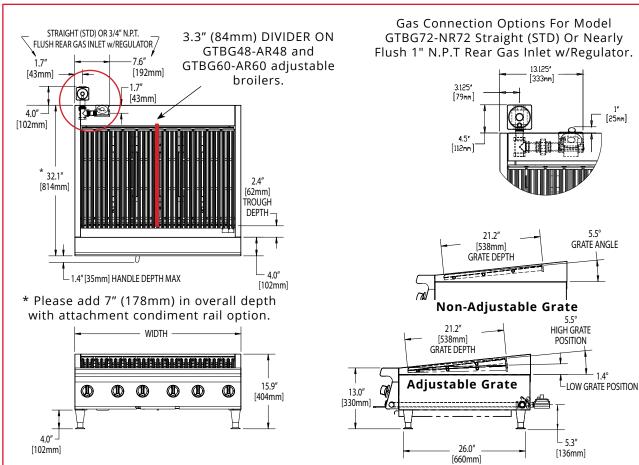












For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft. (610m), above sea level. Please specify altitudes over 2000 ft. and gas type when ordering.

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.

Model #	Width In (mm)	Height (w/std legs)	Donth In (mm)	Total Input (BTU)	Shipping Information						
			Depth In (mm)		Lbs/Kg	Cu Ft					
With Adjustable Grates											
GTBG24-AR24	23-5/8 (600)	13 (330)	32 (814)	72,000	283/129	19					
GTBG36-AR36	35-7/16 (900)			108,000	391/178	26					
GTBG48-AR48	47-1/4 (1200)			144,000	514/283	34					
GTBG60-AR60	59-1/16 (1500)			180,000	635/288	41					
With Non-Adjustable Grates											
GTBG24-NR24	23-5/8 (600)	13 (330)	32 (814)	72,000	283/129	18					
GTBG36-NR36	35-7/16 (900)			108,000	391/178	25					
GTBG48-NR48	47-1/4 (1200)			144,000	514/283	33					
GTBG60-NR60	59-1/16 (1500)			180,000	635/288	40					
GTBG72-NR72	70-7/8(1800)]		216,000	690/313	47					

Supply Operating Pressure			Manifold Operating Pressure				Installation Clearances		
Natural Gas Propane		Natural Gas		Propane		Clearance: 0" For Installation			
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	In Non-Combustible Surroundings Only	
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.



