

U Series Infra-Red Salamander Broiler

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

Models

- UIR36C • UIR48
- UIR36 • UIR60



Model UIR36

Standard Features

- Standard Features:
- Range mount models – stainless steel top front, sides, backsplash, and bottom w/heat shield
- Counter mount UIR36C – stainless steel top, front, and sides – C/W 4" (102mm) legs
- 1/2" NPT top gas inlet
- Two (2) 20,000 BTU (5.86 kW) atmospheric infrared burners
- Two (2) individual Hi-Lo valve controls
- Three (3) position spring- balanced, adjustable rack assembly
- Large capacity removable grease pan
- Gas pressure regulator
- One year limited parts & labor warranty (USA & Canada only)

Options & Accessories

- Wall-mounting kit and stainless steel main bottom w/heat shield for model UIR36C
- Rear gas inlet (standard on counter model UIR36C)
- Interconnecting gas piping for range-mount, models UIR36, 48, & 60
- Available to fit all US Range U Series ranges from 36"-60" (900mm-1500mm) wide; standard on left, right optional on 60" (1500mm) ranges – specify
- Stainless steel back

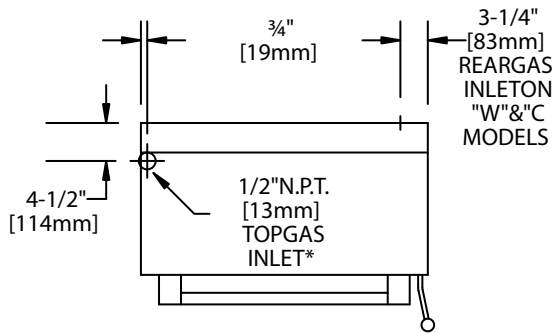
Specifications

Range mount gas infra-red salamander broiler Model UIR _____. Available to mount over US Range U Series restaurant ranges 36"- 60" (900mm -1500mm)wide also UIR36 model can be order to mount Cuisine Series Heavy Duty gas ranges. Two (2) 20,000 BTU (5.86 kW) atmospheric infra-red burners. Three (3) position adjustable rack. Stainless steel top, front, sides, backsplash, and bottom w/heat shield. 40,000 BTU (11.72 kW) total. Natural or proapane gas. Certified to Canadian and US Standards, listed by NSF.

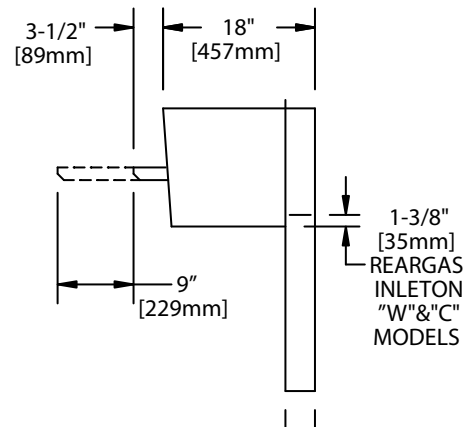
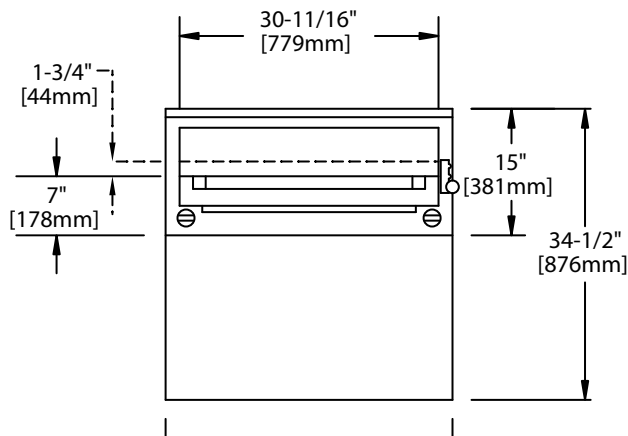


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*Note: TOP GAS INLET pipe extension adds 4" (258mm) to overall height.



Rack Position	Opening Height to Cook Surface (A)
3 Highest	2-3/4" (70mm)
2 Middle	3-1/2" (87mm)
1 Lowest	4-3/8" (111mm)

Model	Width	Use With U Series Model	Shipping Information		Entry Clearances: In (mm)	
			Cu Ft	lbs/Kg	Crated	Uncrated
UIR36C	34" (864mm)	N/A	21	170/77	29(737)	21(533)
UIR36	35-1/2" (900mm)**	U36	38.2	200/91	29(737)	21(533)
UIR48	47-1/4"(1200mm) (35-1/2" /900mm center mounted broiler with 47-1/4"/1200mm flue riser)	U48	60.6	230/105	29(737)	21(533)
UIR60*	59" (1500mm) (35-1/4" /900mm broiler + 24"/610mm flue riser w/shelf)	U60	60.6	260/118	29(737)	21(533)

* Note Salamander Broiler on Left Side. Right Side Optional. **Note UIR36 on Cuisine series ranges is 36" (914mm)

Operating Pressure		Installation Clearances		Total Input
Natural	Propane	Sides	Rear	
6"WC (15mbar)	10"WC (25mbar)	6"(152mm)	6"(152mm)	40,000 BTU/HR (11.7Kw)

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.

Garland/US Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland/US Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

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

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