

Garland's Master Series char broiler consists of heavy duty rack sections which are easily moved for flat or tilt position broiling.

Garland's cast-iron burners combine speed with precision and even heat distribution to improve efficiency and control. All of the burners in the range are made of cast-iron for better heat retention and lasting durability.

Featuring stainless steel construction front and sides with an aluminised steel main back, large front 191mm deep 2.5mm thick 'plate rail' The 'plate rail' and backguard matches other Master Series units giving a sleek finish.

Cast-iron burners for every 144mm section and heavy duty long lasting ceramic briquettes sitting on horizontal bars distribute heat evenly. Protected individual pilot lights, piezo spark ignition, flame failure and constant burning pilots as standard. Large removable dual sided broiling grates (13mm rounded bar or diamond fine pattern). Exclusive lift-off hopper. Hi-Lo Valves.

Large easy-to-use control knobs sit flush to the 'plate rail' and the unit can sit on top of the optional stainless steel stand with storage shelf.

OPTIONAL FEATURES

- Stainless steel left, right, or both sides; main back
- Rear gas connection; 3/4"
- Gas regulator 3/4" or 1/4"
- Gas flex hose & quick disconnect
- End caps and cover (NC, specify)
- 152mm stainless steel adjustable legs
- Dais base
- Swivel casters (4) w/front brakes



DIMENSIONS

External Dimension: 610W x 962D x 1174H mm

Working height : 924mm

Combustible wall clearance: Side: 152mm, Rear: 152mm

TECHNICAL DATA

Gas Type: Natural or LP

Total Output:	Natural	LP
	132MJ	132MJ

Burner Ratings:	Natural	LP
Char Burner	33MJ	33MJ

Gas Connection: 1 1/4"

Shipping weight: 150kg

AGA approval number

SC384

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

