

Garland HE Broiler Specifications:

Broiler Models: Available in 24" (610mm) [HEEE-24CL], 34" (864mm) [HEEE-36CL], 48" (1219mm) [HEEE-48CL] and 58" (1473mm) [HEEE-60CL] widths

- Stainless steel exterior and front rail with 1/3 size food pan cut outs
- Heavy-duty removable cast iron grates
- Large capacity, removable drip pans/water pans
- Cast iron energy efficient burners with individual cast iron radiants
- Power switch operation

- Fully protected burner controls
 - Continuous electric spark ensuring consistent main burner flame during operation
 - 3/4" gas regulator
 - 6' cord & NEMA 5-15P plug
- NOTE:** Broiler is designed to be silicone mounted onto noncombustible work surfaces. Stands are available see form HEST.

Model #	Dimensions: In. (mm)			No. Of Burners	Total BTU*		Gas Broiling Grid: In. (mm)	
	Width	Depth	Height		Natural	Propane	Width	Depth
HEEE-24CL	24(610)	37-1/4(946)	17-13/16(453)	4	54,000	50,000	20-1/8 (511)	23-1/2(597)
HEEE-36CL	34(864)	37-1/4(946)	17-13/16(453)	6	70,000	72,000	30-1/8(765)	23-1/2(597)
HEEE-48CL	48(1219)	37-1/4(946)	17-13/16(453)	9	105,000	105,000	44-1/8(1121)	23-1/2(597)
HEEE-60CL	58(1473)	37-1/4(946)	17-13/16(453)	11	115,000	138,000	54-1/8(1375)	23-1/2(597)

* Manifold operating pressure as per table shown below

Gas Manifold 3/4" NPT on all models

Gas Input ratings shown here are for installations up to 2000 ft. (610m)

Models	Manifold Operating Pressure		Minimum Supply Pressure	
	Natural Gas	Propane	Natural Gas	Propane
	"w.c.(Mbar)	"w.c.(Mbar)	"w.c.(Mbar)	"w.c.(Mbar)
All Models	4.0(10)	10.0(25)	5.0(12.5)	11(27.5)

SHIPPING INFORMATION	
MODEL	Weight Lbs/Kg
HEEE-24CL	338/153
HEEE-36CL	391/177
HEEE-48CL	505/229
HEEE-60CL	620/281



SOLUTIONS

Garland provides many of the operational solutions from Enodis, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits and efficiency.

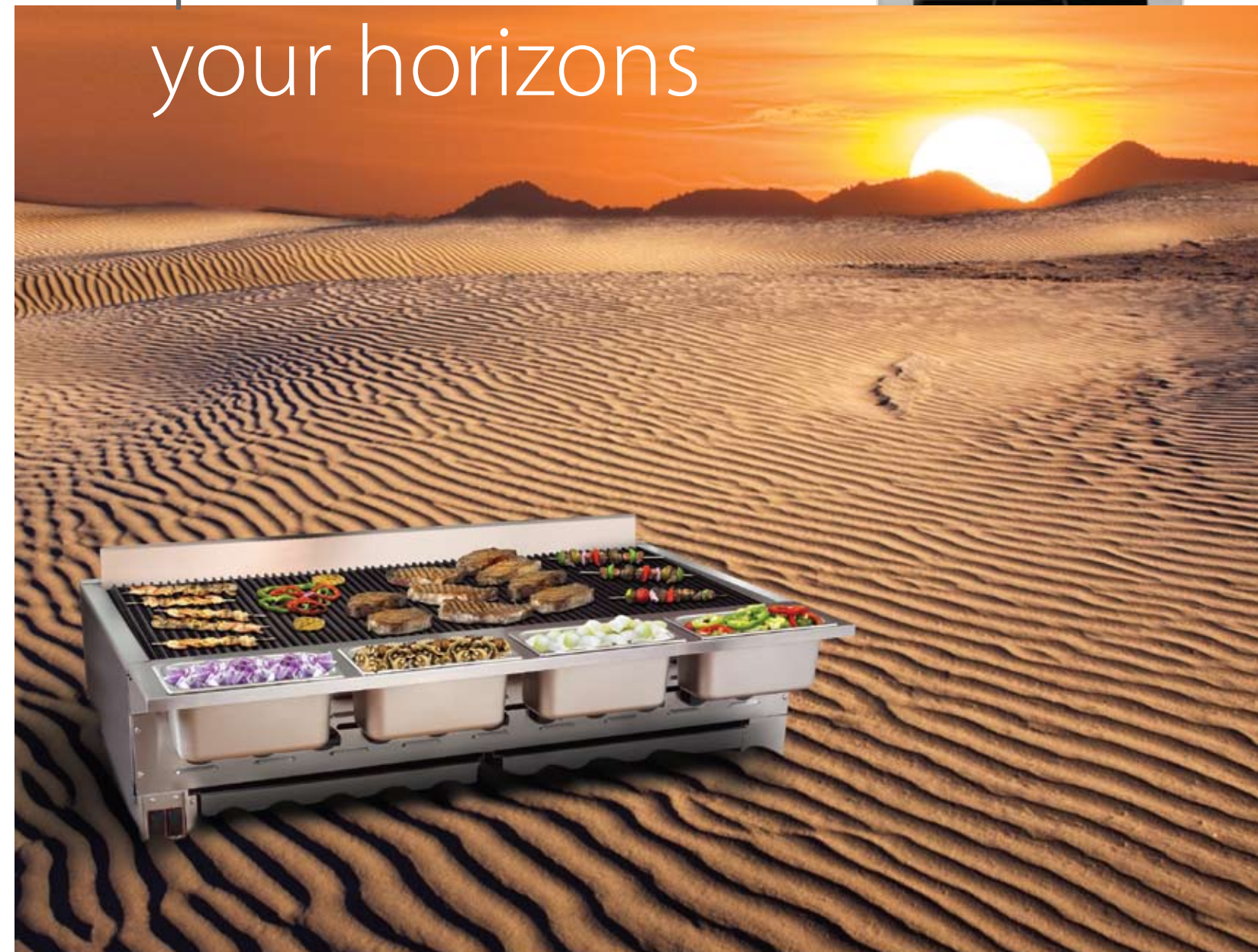


FINANCING

Enodis offers low-rate, fast-approval financing on equipment from Enodis brands and on other equipment when purchased with Enodis brands. Preserve capital, simplify budgeting and get the equipment you need today, from Enodis Authorized Dealers with Enodis financing.

For more details on kitchen solutions from our leading Enodis brands, low-rate financing or for installation and start-up assistance from our STAR service network, consult your dealer or visit www.enodisusa.com

Expand your horizons



A NEW Horizon of Performance, Durability and Efficiency

Expand your horizon with the new high efficiency Garland Broiler. With less variation in surface temperatures, Garland delivers everything from improved productivity to better, more consistent food quality. With easy-to-use controls and even easier operation there are fewer food safety concerns, far less operator training required and improved energy consumption.



Winner of the prestigious 2008 KI Award



Broil a complete menu of food items to perfection

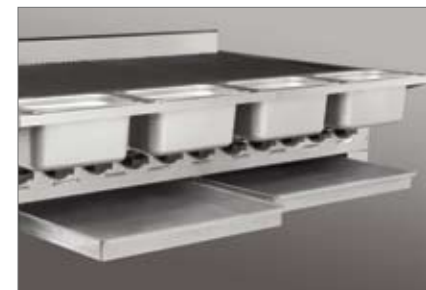
Convenient High low valves allow you to configure your broiler perfectly for your menu. Once set, no adjustment is necessary. Simply use the Quick Switch to start the unit. Training is kept to a minimum.



High-Low controls for each section for the perfect set-up

Easy to clean and maintain

Grill sections are modular to allow for easy removal and handling. Large capacity drip trays slide out for easy cleaning and maintenance.



Easy to clean and maintain with removable drip trays

Electronic Ignition - less energy, greater convenience

There are no pilot lights in the new Garland HE Broiler. Instead, an electronic sparking mechanism is used to fire up the burners. Should gas flow be interrupted or the flame extinguish for any reason, the spark sequence automatically attempts to re-fire the broiler allowing for trouble free, continuous operation.



Continuous sparking ignition keeps the flame alive

Simple Quick-Switch Start-up

Garland has made the HE Broiler so easy to use that starting or stopping the broiler is as easy as flipping a switch. The switch automatically starts the sparking sequence and opens the gas valve allowing the unit to fire up almost instantly. Further, the broiler is divided into zones (each with individual controls) to provide flexibility and assist in energy savings.



A simple flip of the Quick-Switch is all it takes to fire the unit up



Up to 130° temperature variation across the entire surface

Maximize Productivity

More even heat distribution across the entire surface is the key to improving productivity. With the entire surface producing like results, shuffling product position and trying to find hot or cooler zones is no longer necessary. Experience consistent results with less training. Because the unit is zoned, you control the temperature for ultimate flexibility.

Heavy-duty construction performance assured

The robust grill and radiant plates are made from durable cast iron. Beneath the burners, stainless steel deflectors help with heat efficiency and reduce flare up. Solid stainless steel exterior and commercial grade components throughout ensure a robust, durable product built to last.



Easy to handle cast iron grates remove in sections

Additional Features



Cleaning Scraper-Brush
Made to fit the grill plate perfectly, clean-ups are made easy with the Garland Grill Scraper-Brush.

1/3 size food pans
1/3 size food pans can be used at the front of the grill for bastes, oils or other ingredients.



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