

Broilers

COUNTER TOP AND MASTER SERIES HEAVY-DUTY BROILERS

MASTER SERIES



The Garland Master series range-match charbroiler is the perfect way to give all of your food a delicious flavor and tantalizing grill marks! The front rail and backguard are designed to match other Master Series ranges and fryers, keeping spacing consistent, and maintaining a uniform appearance throughout your busy kitchen.

- Piezo spark ignition with constant burning pilots
- 15,000 BTU burners
- Long-lasting ceramic briquettes
- Adjustable grates to flat or sloped position for added versatility!
- Large capacity grease drawers
- Sturdy stainless-steel body with 6" adjustable chromed steel legs

OPTIONAL ACCESSORIES

Dual-Sided Diamond-Edge Rack:

- Broiler rack with dual-sided steel diamond edge (fine) for all three Master Series charbroiler sizes

Split Grid:

- Grates with ½ rounded bar pattern on one side and a diamond (fine) pattern on the other to give an appetizing look to all your charbroiled foods

Model#	Description	Total Input
M17	17" wide stand	
M17B	17" wide on storage base	45,000 BTU
M17BT	17" wide modular top	45,000 BTU
M24	24" wide stand	
M24B	24" wide on storage base	60,000 BTU
M24BT	24" wide modular top	60,000 BTU
M34	34" wide stand	
M34B	34" wide on storage base	90,000 BTU
M34BT	34" wide modular top	90,000 BTU

Accessories/ Options	Model#	Description
Backs	For models M17B, M17BT, M24B, M24BT, M34B, M34BT	Stainless steel main backs
Split Grid	For models M17, M24, M34	1/2 round-1/2 diamond 2-sided grates
17" Dual-Sided Rack	DIA-M17B	Dual-sided diamond-edge (fine) broiler rack for 17" broiler
24" Dual-Sided Rack	DIA-M24B	Dual-sided diamond-edge (fine) broiler rack for 24" broiler
34" Dual-Sided Rack	DIA-M34B	Dual-sided diamond-edge (fine) broiler rack for 34" broiler
Rear Gas		3/4" rear gas connection (end/caps and covers available - must specify)

HD COUNTER TOP SERIES



Ceramic Briquette Broilers:

- With a temperature range from a low of 300 °F to a high of 660 °F, this broiler can do it all
- Reversible cast iron broiler racks in 3” wide sections
- Adjustable broiler rack grates
- 30,000 BTU cast iron burners come one per 12” of broiler width
- Long-lasting ceramic briquettes

Radiant Broilers:

- With a temperature range from a low of 300 °F to a high of 720 °F, this broiler can do it all
- Reversible cast iron broiler racks in 3” wide sections
- Adjustable and non-adjustable grates
- Two stainless steel 18,000 BTU tube burners with cast iron radiants, per 12” of broiler width

Model#	Description	Total Input
GTBG24-AR24	24” wide, cast iron radiants, adjustable grates	72,000 BTU
GTBG26-AR36	36” wide, cast iron radiants, adjustable grates	108,000 BTU
GTBG48-AR48	48” wide, cast iron radiants, adjustable grates	144,000 BTU
GTBG60-AR60	60” wide, cast iron radiants, adjustable grates	180,000 BTU
GTBG24-NR24	24” wide, cast iron radiants, non-adjustable grates	72,000 BTU
GTBG36-NR36	36” wide, cast iron radiants, non-adjustable grates	108,000 BTU
GTBG48-NR48	48” wide, cast iron radiants, non-adjustable grates	144,000 BTU
GTBG60-NR60	60” wide, cast iron radiants, non-adjustable grates	180,000 BTU
GTBG72-NR72	72” wide, cast iron radiants, non-adjustable grates	216000 BTU
GTBG24-AB24	24” wide, ceramic briquettes, adjustable grates	60,000 BTU
GTBG36-AB36	36” wide, ceramic briquettes, adjustable grates	90,000 BTU
GTBG48-AB48	48” wide, ceramic briquettes, adjustable grates	120,000 BTU
GTBG60-AB60	60” wide, ceramic briquettes, adjustable grates	155,000 BTU

The Garland Heavy-Duty Counter Series broilers come in four widths and perform equally as well alone or banked with other HD Series equipment. Built to last with an easy clean all stainless body and interior, and cast iron burners and grates. Non-adjustable and adjustable broiler rack grate models are available in width sizes from 24” up to 60”. All models are available in natural or propane gas from 60,000 up to 180,000 BTU versions.

OPTIONAL ACCESSORIES

Splatter Guard:

- Prevent grease from splattering to surrounding surfaces, easy to install

Holding Shelf:

- Place food that is ready on the holding shelf to keep warm prior to plating

Fish Grate:

- The shape of each bar ensures your fish is light and flaky every time you broil

Fajita Plate Rack:

- Replaces 3 standard grate sections to keep your Fajita pans warm for immediate use, 9” wide

Accessories/Options	Model#	Description
Splatter Guard	A4528826	3-sided splatter guard for 24” broiler
Splatter Guard	A4528827	3-sided splatter guard for 36” broiler
Splatter Guard	A4528828	3-sided splatter guard for 48” broiler
Splatter Guard	A4528829	3-sided splatter guard for 60” broiler
Splatter Guard	A4530217	3-sided splatter guard for 72” broiler
Holding Shelf	24in-SHELF	Nickel-plated wire holding shelf for 24” splatter guard
Holding Shelf	36in-SHELF	Nickel-plated wire holding shelf for 36” splatter guard
Fajita Plate Rack Holder	A4528833	9” wide fajita place rack holder (replaces 3 standard grate sections)
Cleaning Tool	A4529722	Broiler grate cleaning tool
Fish Grate	For 24”, 36”, 48”, 60”, and 72” models	Cast iron broiler fish grate (in lieu of standard cast iron racks at the time of sale)
Condiment Rail	A4529531	Stainless steel removable condiment rail for 12” models
Condiment Rail	A4529532	Stainless steel removable condiment rail for 24” models
Condiment Rail	A4529533	Stainless steel removable condiment rail for 36” models
Condiment Rail	A4529534	Stainless steel removable condiment rail for 48” models
Condiment Rail	A4529535	Stainless steel removable condiment rail for 60” models
Condiment Rail	A4529536	Stainless steel removable condiment rail for 72” models

Bring Your Passion to the Surface