

Garland HE Broiler Specifications:

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

 - Stainless steel exterior and front rail with 1/3 size food pan cut outs
 - Heavy-duty removable cast iron grates (Optional reversible cooking cast 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
 - Stainless steel stands available with casters see specification sheet form HEMST

Model #	Dimensions: In. (mm)			No. of Burners	Total BTU*		Gas Broiling Grid: In. (mm)	
	Width	Depth	Height		Natural	Propane	Width	Depth
HEEGM-24CL	24 (610)	38 1/16 (967)	18 1/16 (458)	4	58,000	52,000	19 7/8 (506)	23 1/2 (597)
HEEGM-36CL	34 (864)	38 1/16 (967)	18 1/16 (458)	6	87,000	78,000	29 7/8 (706)	33 1/2 (851)
HEEGM-48CL	48 (1219)	38 1/16 (967)	18 1/16 (458)	9	130,500	117,000	43 7/8 (1115)	47 1/2 (1207)
HEEGM-60CL	58 (1473)	38 1/16 (967)	18 1/16 (458)	11	159,500	143,000	53 7/8 (1369)	57 1/2 (1461)

* 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		Shipping Information	
	Natural Gas	Propane	Natural	Propane	Model #	Weight lbs/kg
	"w.c. (Mbar)	"w.c. (Mbar)	"w.c. (Mbar)	"w.c. (Mbar)		
All Models	4.5 (11.2)	10.0 (25)	7.0 (17.4)	11 (27.5)	HEEEM-24CL	280/127
					HEEEM-36CL	420/191
					HEEEM-48CL	560/254
					HEEEM-60CL	700/318



Performance,
Durability, High Efficiency

HE Broiler



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Crem™**, **Delfield®**, **fitkitchenSM**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

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High Efficiency Broiler – HE

Performance, Durability and High Efficiency

The Garland high efficiency broiler has more even heat distribution across the entire surface, less variation in surface temperature results in improved productivity and 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.



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.



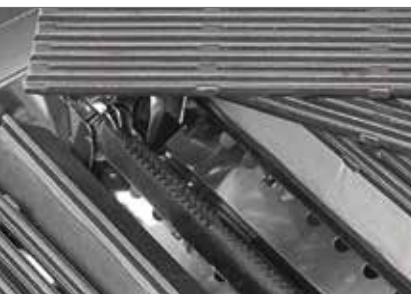
High-Low controls for each section for the perfect set-up

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



Continuous sparking ignition keeps the flame alive

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.



Even cooking temperatures across entire cooking broiler 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



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

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.

Additional Features

Cleaning Scraper-Brush

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



Optional Broiler Grates

Fajita pan holder grates are available.



Stainless Steel Construction

Stainless steel construction front rail with cut out to hold 1/3 size food pans. Can be used at the front of the grill for bastes, oils or other ingredients.

