



Item #: _____
Model: M17B/BT, M24B/BT, M34B/BT
Product Name: Master Series Range-Match
Char-Broiler



Specification:

Model M34B Master Series Char-broiler is designed for large quantity production line broiling or individual a la carte needs. A 33-1/2" wide by 23" (851 mm x 584mm), deep broiling area consists of four heavy duty rack sections. Steel rack section is easily moved for flat or tilt position broiling. Six 15,000 BTU (4.39 kW) burners are controlled by individual Hi-Lo valves. Aluminized steel burner box is designed with radiation shields to maximize grease run off and drainage. Grease is directed to removable large capacity full length grease drawers. Top and racks lift off for through cleaning. Heavy-weight, long lasting briquettes provide even heat and true char-broiled flavor. A solidly constructed cabinet, 17" (432mm), 24" (610mm), or 34" (864mm), wide by 34" (869mm) deep, attractively designed with two stainless steel full-sized hinged doors and front. Storage base encloses easily accessible grease drawer(s). Natural gas or propane. AGA. CGA certified and NSF listed. MST prefix-models carry CE mark for Europe.

Standard Features:

- Stainless steel front doors (B Models)
- Heavy duty rack sections
- High Back splash with sloping sides
- Top racks lift off for easy cleaning
- 15,000 BTU (4.39 kW) burners, each w/Hi-LO gas valve
- Permanent refractors- briquettes supported by high temperature steel grate rods
- Piezo spark ignition with constant burning pilots
- Storage base interior of aluminized steel (B Models)
- Modular top broiler only (BT models)
- Large capacity grease drawers collect excess grease for convenient and easy disposal
- 6" (152mm) chromed steel adjustable legs (B Models)
- 1 year limited parts & labor warranty, (USA & Canada only)

Optional Features:

- Stainless steel left, right, or both sides
- Stainless steel main back
- Rear gas connection; 3/4" NPT, exterior mount left or right, (add 4"/102mm to overall width).
- 10" (254mm) high stainless steel backguard
- 17" (432mm) high stainless steel backboard
- 33" (838mm) high stainless steel backguard
- Toe Base
- Swivel casters (4) w/front brakes
- Polyurethane non-marking swivel casters (4) w/front brakes
- 6" (152mm) stainless steel adjustable legs
- 4" (102mm) chrome steel adjustable legs
- MS - model prefix - burners with pilot shut-off valve, e.g. MS34B, MS24B, MS17B
- MST - model prefix - Sentry total flame failure protection on all burners, e.g. MST34B, MST24B, MST17B
- E - model suffix - electric spark ignition on all pilots for MS and MST models only
- 230 volt, 50 cycle components, electric ignition, (export)
- Stainless steel main top
- Stainless steel main bottom
- Brackets for wall mounting (order model #MIR34WL)
- Interconnecting gas piping for range-mount

NOTE: Broilers supplied with casters must be installed with an approved restraining device.



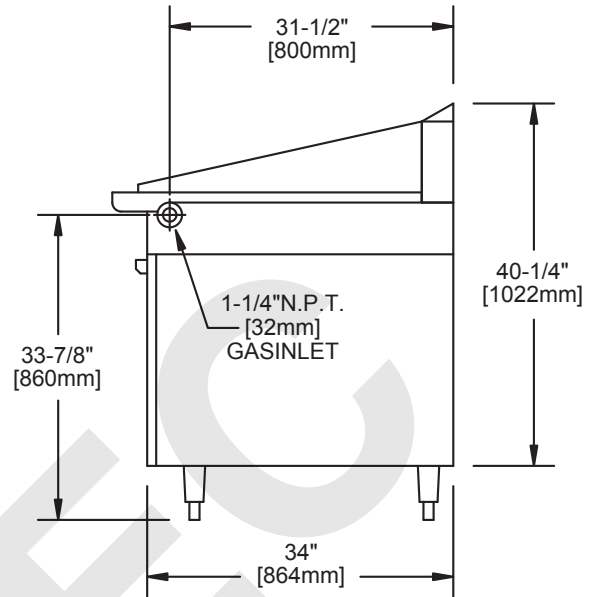
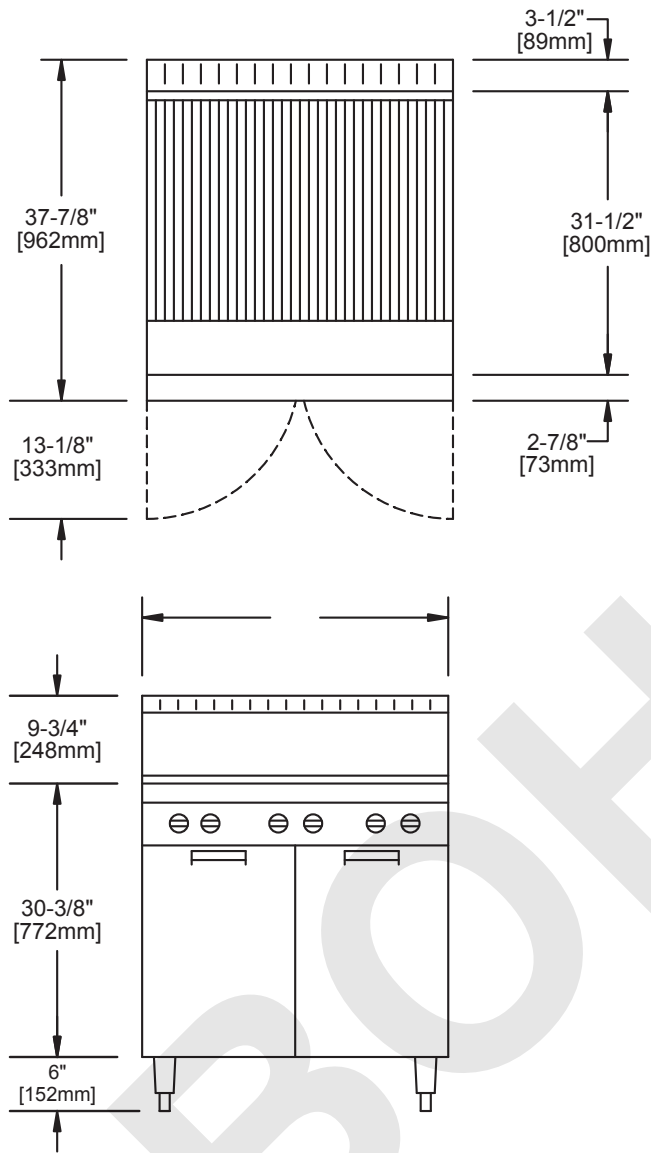
Garland Commercial Industries, Inc.
185 East South Street
Freeland, Pennsylvania 18224
Phone: (570) 636-1000
Fax: (570) 636-3903

Garland Commercial Ranges Ltd
1177 Kamato Road, Mississauga, Ontario
L4W 1X4 CANADA
Phone: 905-624-0260
Fax: 905-624-5669

Enodis UK LTD
Swallowfield Way, Hayes, Middlesex
UB3 1DQ ENGLAND
Telephone: 081-561-0433
Fax: 081-848-0041



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PRODUCT	Width: In(mm)	Depth: In(mm)	Shipping Wt: (Lb/Kg)
M17B	17(432)	38(965)	235(107)
M24B	24(612)	38(965)	330(150)
M34B	34(864)	38(965)	510(231)

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard NFPA96. (for North American only)

Please specify gas type when ordering.

INPUT SPECIFICATIONS	M17B/BT	M24B/BT	M34B/BT
Input	45,000 BTU (13.2 kW)	60,000 BTU (17.6 kW)	90,000 BTU (26.4 kW)
Inlet/Manifold Size	1-1/4" NPT	1-1/4" NPT	1-1/4" NPT

INSTALLATION NOTES		
Combustible Wall Clearances ¹	Entry Clearances	Manifold Pressure
Sides: 6" (152mm) Back: 6" (152mm)	Crated: 39-1/4" (997mm) Uncrated: 34-1/4" (870)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)

¹NOTE: Installation clearance reductions are applicable only where local codes permit.

Data applies only to North America

Gas input ratings shown here are for installations up to 2,000 ft. (610m) above seal level. Specify altitudes over 2,000 ft.

Continuous product improvement is a Garland policy. Specifications and design are subject to change without notice.

Printed in USA

Form #M17B,24B,M34B (02/05)