



*H280-24B with Optional
BF280-24 Stand*

Specification:

Range match Broilers in four sizes: 18" (457mm), Model H280-18B; 24" (610mm), Model H280-24B; 30" (762mm), Model H280-30B and 36" (914mm), Model H280-36B designed to match Starfire series ranges. Standard finish stainless steel front, sides and backguard. Exclusive lift off mild steel grease hopper. Cast iron broiler racks with 1/2" (13mm) round bar broad banding on one side and fine diamond branding pattern on reverse in 6" (152mm) wide sections. In lieu of standard broiler racks dual diamond pattern stainless steel racks are available. Simple set Hi-Lo valves-away from heat and protected. 24" and 36" broilers can be banked in any combination with modified sides for continuous broiling surface. 15,000 BTU cast iron burners for every 6" (152mm) of broiling space, natural or propane gas. Optional MC280 Series modular floor cabinets or BF280 open frame stands.



Standard Features:

- Stainless steel front, sides
- Stainless steel low profile backguard to match the Starfire series ranges
- Exclusive lift off hopper top
- Removable broiling grates in 6" (152mm) sections.
- Dual sided cast iron broiler racks, with 1/2" (13mm) rounded bar (broad) and diamond (fine) patterns on opposite sides, in of 6" (152mm) sections.
- Long lasting heavy duty briquettes
- 4" (102mm) sanitary legs on counter models
- Simple set Hi-Lo valves-away from heat and protected.
- Piezo Spark Pilot Ignition
- Gas Pressure Regular
- 3/4" N.P.T. rear gas connection
- 15,000 BTU cast iron burners for every 6" (152mm) of broiler space.
- Natural or Propane gas, specify when ordering

Optional Features:

- Diamond branding rack in lieu of standard rack, No Charge, specify when ordering.
- Swivel casters W/front locks (set of 4)
- Stainless steel splatter guide (G80) 18" (457mm), to 48" (1219mm), specify width
- Nickel plated holding shelves 18" (457mm), 24" (610mm) and 36" (914mm), specify width
- Modified sides for banking broilers (36" (914mm) and 24" (610mm) broilers only)

Optional Broiler Floor Bases

- MC280 Series modular cabinets, 4 models. Stainless steel fronts and sides, aluminized interiors, 6" (152mm) high chrome legs with adjustable feet. Base size: Broiler width x 29" (737mm) deep x 21-1/2" (546mm) high. Specify width when ordering (i.e. 36" (914mm) wide cabinet is MC280-36)
- BF280 Series open frame stand models (4), for all broilers. Black enamel frame and legs, with adjustable feet. Specify width when ordering (i.e. 24" (610mm) wide stand is BF280-24)

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

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Item #: _____

Model: H280-18B,-24B,-30B & 36B

Product Name: Starfire Range Match Broiler

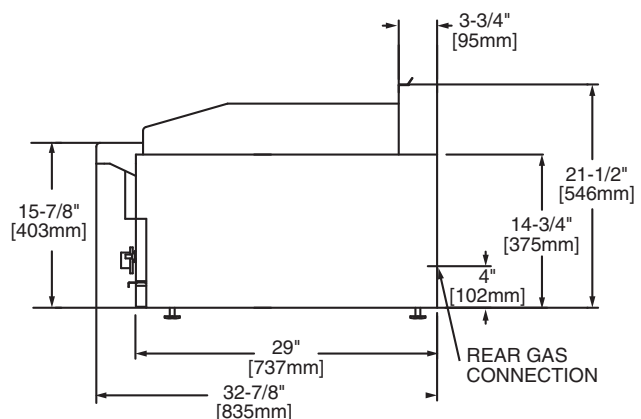
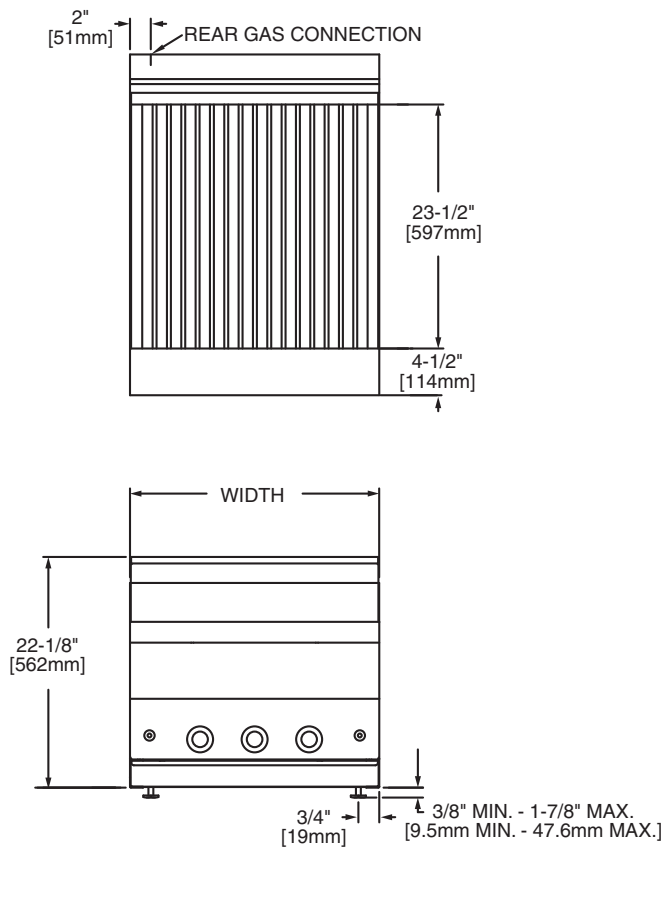
MODEL	Exterior Dimensions			Total Input Rating (Natural Gas)		Shipping Wt
	Height w/O Legs	Width	Depth	BTU	kW	lb/Kg
H280-18B	22-1/8" (562mm)	18" (257mm)	33" (838mm)	45,000	13.2	190/86
H280-24B	22-1/8" (562mm)	24" (610mm)	33" (838mm)	60,000	17.6	240/109
H280-30B	22-1/8" (562mm)	30" (762mm)	33" (838mm)	75,000	22	290/131
H280-36B	22-1/8" (562mm)	36" (914mm)	33" (838mm)	90,000	26.4	340/154

MODEL	Installation Clearances		Operating Pressure "WC/mbar		Gas Inlet
	Sides	Rear	Natural	Propane	
All Models	6" (152mm)	6" (152mm)	7/17	11.0/27.5	3/4"

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

When ordering specify gas type, natural or propane and elevation if over 2,000 ft (610m).

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