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INSTALLATION AND OPERATION MANUAL

GARLAND G-BRL & GF-BRL SERIES BROILERS



Includes Models: G18-BRL, G24-BRL, G30-BRL, G36-BRL, G48-BRL, GF18-BRL, GF24-BRL, GF30-BRL and GF36-BRL

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FOR YOUR SAFETY:
DO NOT STORE OR USE GASOLINE
OR OTHER FLAMMABLE VAPORS OR
LIQUIDS IN THE VICINITY OF
THIS OR ANY OTHER
APPLIANCE

WARNING:
IMPROPER INSTALLATION, ADJUSTMENT,
ALTERATION, SERVICE OR MAINTENANCE
CAN CAUSE PROPERTY DAMAGE, INJURY,
OR DEATH. READ THE INSTALLATION,
OPERATING AND MAINTENANCE
INSTRUCTIONS THOROUGHLY
BEFORE INSTALLING OR
SERVICING THIS EQUIPMENT

PLEASE READ ALL SECTIONS OF THIS MANUAL AND RETAIN FOR FUTURE REFERENCE.

THIS PRODUCT HAS BEEN CERTIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED.

IN THE COMMONWEALTH OF MASSACHUSETTS THIS PRODUCT MUST BE INSTALLED BY A LICENSED PLUMBER OR GAS FITTER.

For Your Safety:
Post in a prominent location, instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supplier.

Users are cautioned that maintenance and repairs must be performed by a Garland authorized service agent using genuine Garland replacement parts. Garland will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorized parts or by unauthorized service agents. For a list of authorized service agents, please refer to the Garland web site at <http://www.garland-group.com>. The information contained herein, (including design and parts specifications), may be superseded and is subject to change without notice.

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IMPORTANT INFORMATION

WARNING:

This product contains chemicals known to the State of California to cause cancer and/or birth defects or other reproductive harm. Installation and servicing of this product could expose you to airborne particles of glass wool/ceramic fibers. Inhalation of airborne particles of glass wool/ceramic fibers is known to the State of California to cause cancer. Operation of this product could expose you to carbon monoxide if not adjusted properly. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

Keep appliance area free and clear of combustibles.

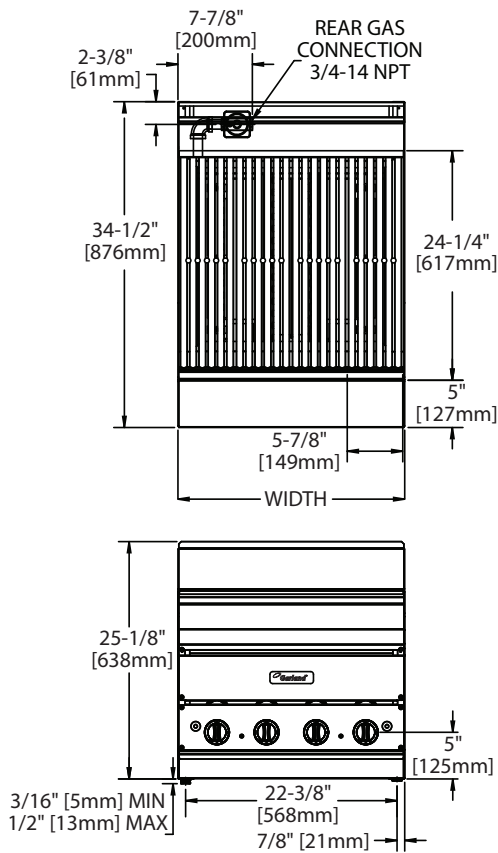
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DIMENSIONS AND SPECIFICATIONS – BROILERS

Product Dimensions and Shipping Specializations						North American and CE ¹ Inputs		
Model	Width	Height W/O Legs	Depth	Shipping		No of Burners	Total Input Ratings	
				lbs/kg	Cu Ft		BTU/Hr	kW/Hr
G18-BRL	18" (457mm)	25-1/8" (636mm)	34-1/2" (876mm)	190/86	21	3	45,000	13.2
G24-BRL	24" (610mm)	25-1/8" (636mm)	34-1/2" (876mm)	240/109	21	4	60,000	17.6
G30-BRL	30" (762mm)	25-1/8" (636mm)	34-1/2" (876mm)	290/131	29.5	5	75,000	22
G36-BRL	36" (914mm)	25-1/8" (636mm)	34-1/2" (876mm)	340/154	29.5	6	90,000	26.4
G48-BRL	48" (1219mm)	25-1/8" (636mm)	34-1/2" (876mm)	375/170	37	8	120,000	35.2
¹ GF18-BRL	18" (457mm)	25-1/8" (636mm)	34-1/2" (876mm)	190/86	21	3	45,000	12.0
¹ GF24-BRL	24" (610mm)	25-1/8" (636mm)	34-1/2" (876mm)	240/109	21	4	60,000	16.0
¹ GF30-BRL	30" (762mm)	25-1/8" (636mm)	34-1/2" (876mm)	290/131	29.5	5	75,000	20.0
¹ GF36-BRL	36" (914mm)	25-1/8" (636mm)	34-1/2" (876mm)	340/154	29.5	6	90,000	24.0

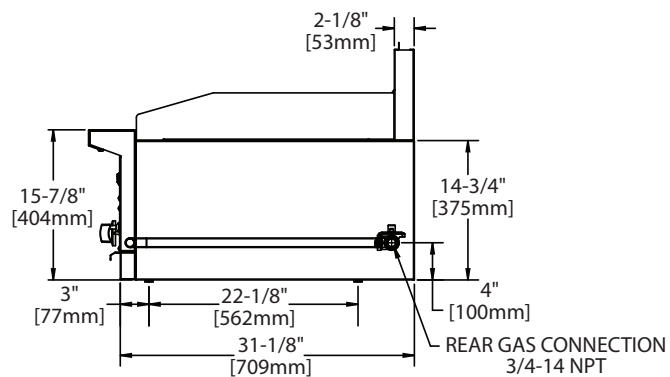
¹NOTE: Only GF series broilers with flame failure features are CE approved.



G-BRL Models

For use in non-combustible locations only.

Installation Clearances From Non Combustible Materials (all models)	
Rear	Sides
0"	0"



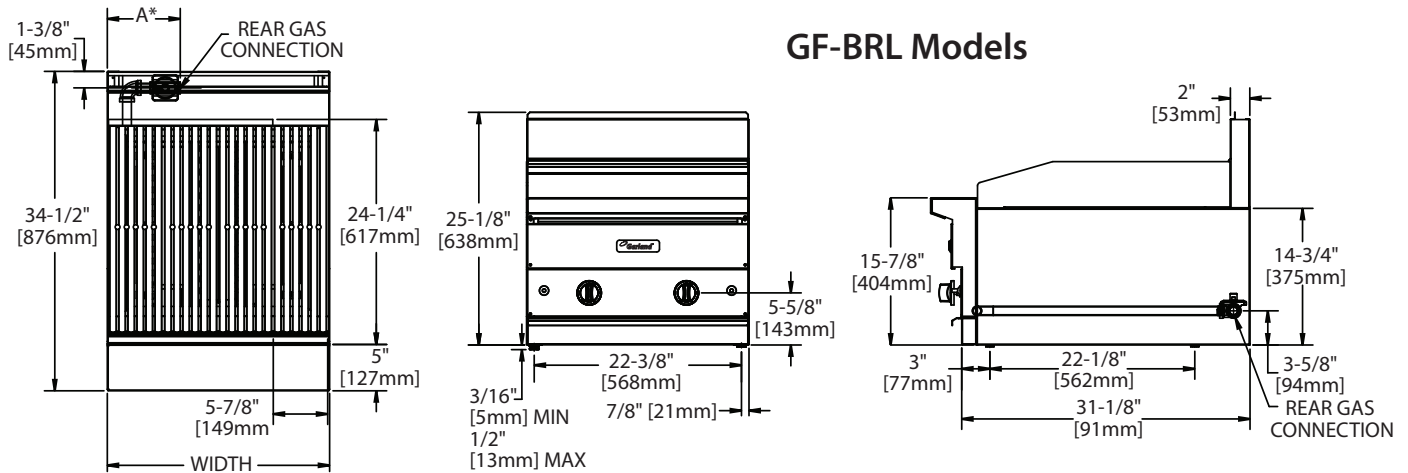
North America & General International Markets

Operating Manifold Pressure			
Natural (G20)	4.5" wc (11.2mbar)	LPG (G31)	10" wc (24.9mbar)

Australian Market

Operating Manifold Pressure			
Natural 4" wc (1.0kPa)		LPG 10" wc (2.49 kPa)	
Input Per Burner			
MJ/H	Injector Dia.	MJ/H	Injector Dia.
15.8	1.9 mm	15.8	1.1 mm

DIMENSIONS AND SPECIFICATIONS – BROILERS continued



*For units supplied with regulator dimension 'A' is 7-7/8" (200mm) with a 3/4" – 14 NPT connection. European (CE) units are not supplied with regulator, but include with an adaptor 3/4" – 14 BSPT.

CE Approved Models

Pressure Settings/Injector Size

MODEL	2nd Family, Groups H, L & E						3rd Family, Group 3P			
	Setting Pressure				Injector Size		Setting Pressure		Injector Size	
	G20 @ 20 mbar inlet		G25 @ 25 mbar inlet				G31 @ 37/50 mbar inlet			
	mbar	"WC	mbar	"WC	DMS	mm	mbar	"WC	DMS	mm
GF18-BRL	11.2	4.5	14.9	6	50	1.78	24.9	10	58	1.07
GF24-BRL	11.2	4.5	14.9	6	50	1.78	24.9	10	58	1.07
GF30-BRL	11.2	4.5	14.9	6	50	1.78	24.9	10	58	1.07
GF36-BRL	11.2	4.5	14.9	6	50	1.78	24.9	10	58	1.07

Heat Input

MODEL	2nd Family, Groups H & E		2nd Family, Group L		3rd Family, Group 3P		# Of Burners
	(G20 @ 20/25 mbar) NAT		(G25 @ 25 mbar) NAT		(G31 @ 37/50 mbar) PROPANE		
	Per Burner / Total		Per Burner / Total		Per Burner / Total		
	kW	BTU/HR	kW	BTU/HR	kW	BTU/HR	
GF18-BRL	4.0 / 12.0	15,000 / 45,000	4.0 / 12.0	15,000 / 45,000	4.0 / 12.0	15,000 / 45,000	3
GF24-BRL	4.0 / 16.0	15,000 / 60,000	4.0 / 16.0	15,000 / 60,000	4.0 / 16.0	15,000 / 60,000	4
GF30-BRL	4.0 / 20.0	15,000 / 75,000	4.0 / 20.0	15,000 / 75,000	4.0 / 20.0	15,000 / 75,000	5
GF36-BRL	4.0 / 24.0	15,000 / 90,000	4.0 / 24.0	15,000 / 90,000	4.0 / 24.0	15,000 / 90,000	6

Gas Inlet Size

Model Width	Connection	Connection CE Models (ISO7-1)
23-5/8" (600mm) & 35-1/2" (900mm)	3/4" NPT Rear Gas Connection	3/4" (19.1mm) BSPT

GF Series CE Approved Gas Categories

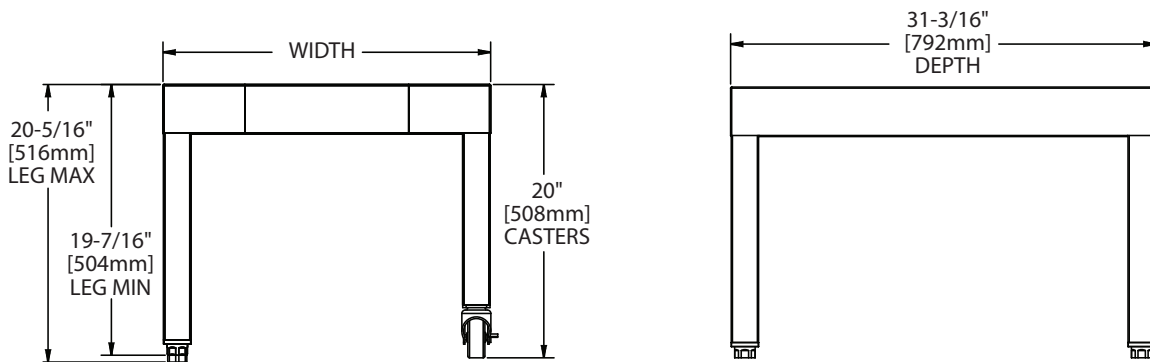
Country	Gas Category	Gas Type	Pressure (mbar)
GB, IE, ES, PT, GR	I2H	G20	20
BE, FR	I2E+	G20	20/25
DE	I2E	G20	20
GB, IE, ES, PT, BE, FR	I3P	G31	37
GB, FR, NL, DE, ES	I3P	G31	50
NL	I3P	G31	30

Approximate Total Input Ratings With All Burners Operating At Low

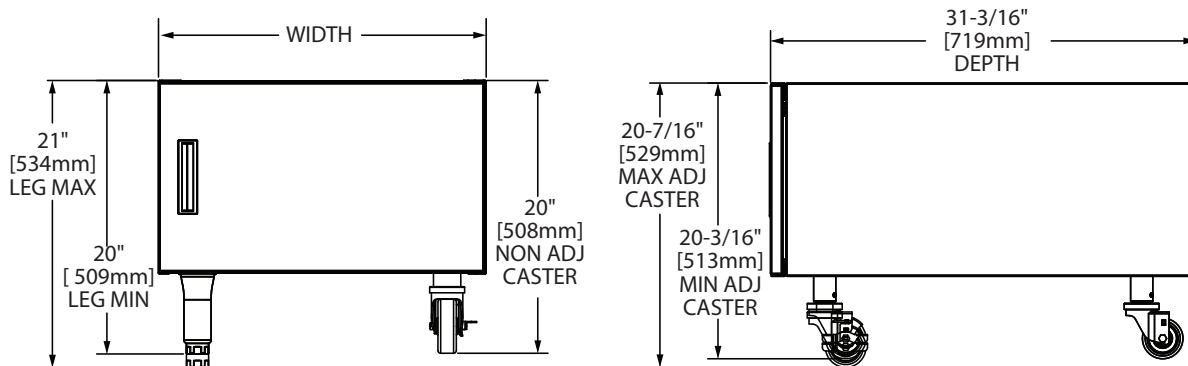
	kW	BTU/h
GF18-BRL	4.5	16,875
GF24-BRL	6.0	22,500
GF30-BRL	7.5	28,125
GF36-BRL	9.0	33,750

DIMENSIONS AND SPECIFICATIONS – STANDS

Model Number	Description	Use With Broiler Model	Cu. Ft.	Ship Weight Lb/ Kg
G18-BRL-STD	Floor Stand 18" (457mm) Wide	G18-BRL & GF18-BRL	4.5	30/14
G24-BRL-STD	Floor Stand 24" (610mm) Wide	G24-BRL & GF24-BRL	4.5	40/18
G30-BRL-STD	Floor Stand 30" (762mm) Wide	G30-BRL & GF30-BRL	4.5	50/23
G36-BRL-STD	Floor Stand 36" (914mm) Wide	G36-BRL & GF36-BRL	4.5	55/25
G48-BRL-STD	Floor Stand 48" (1219mm) Wide	G48-BRL	5.5	58/26
G18-BRL-CAB	Closed Cabinet 18" (457mm) Wide	G18-BRL & GF18-BRL	21	40/18
G24-BRL-CAB	Closed Cabinet 24" (610mm) Wide	G24-BRL & GF24-BRL	21	45/20
G30-BRL-CAB	Closed Cabinet 30" (762mm) Wide	G30-BRL & GF30-BRL	29.5	50/23
G36-BRL-CAB	Closed Cabinet 36" (914mm) Wide	G36-BRL & GF36-BRL	29.5	60/27
G48-BRL-CAB	Closed Cabinet 48" (1219mm) Wide	G48-BRL	37	65/29.5



G24-BRL-STD



G24-BRL-CAB

- Many local codes exist, and it is the responsibility of the Owner and the Installer to comply with those codes.
- Garland reserves the right to change or improve product specifications without notification.
- Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

PRE INSTALLATION

Unpacking

GARLAND strongly recommends this unit be inspected for possible freight damage while carrier driver is on site.

1. Remove carton. In case of damage, all packing materials must be retained for carrier inspection.
2. Carefully inspect the broiler for any physical signs of damage, such as scratches, dents and missing knobs.
3. With carrier driver on your site, note damage on freight bill. Call carrier for inspection.

If you are checking equipment after carrier has departed, you have approximately fifteen (15) days to request a freight damage inspection be made by the carrier's agent.

If concealed damage claim is filed with carrier beyond 15 days, GARLAND cannot be held responsible and carrier will make it incumbent upon the consignee to offer reasonable evidence that the carrier was at fault.

Safety Information

WARNING: Accessible parts may become hot during use. Young children should be kept away.

This appliance is for professional use and should only be used by qualified personnel.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

INSTALLATION

When corresponding with the factory or your local authorized factory service center regarding service problems or replacement parts, be sure to refer to the particular unit by the correct model number (including the prefix and suffix letters and numbers) and the warranty serial number. The rating plate affixed to the unit contains this information.

We suggest installation, maintenance, and repairs should be performed by your local authorized service agency listed in your information manual pamphlet.

In the event you have any questions concerning the installation, use, care or service of the product, write or call our Product Service Department.

This product must be installed by professional personnel as specified. Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance, or support of any kind other than in commercial applications.

Rating Plate Location

The rating plate is located by removing the grease tray, it is located on left hand side grease slide support.

Statutory Regulations

Installation must be carried out by a competent person and in accordance with the relevant regulations, codes of practice and the related publications of the country of destination.

In European countries, installation must be carried out by a competent person and in accordance with the relevant regulations, codes of practice and the related publications of the country of destination.

In The United States of America, the installation must conform to the National Fuel Gas Code ANSI Z223.1, or latest edition, NFPA No.54 - latest edition/or local code to assure safe and efficient operation. In Canada, the installation must comply with CSA B149.1 and local codes.

Australia Specific Regulation

This appliance must be installed in accordance with the manufacturer's instructions, local gas fitting regulations and requirements of AS 5601/AG 601 installation code. All burner adjustments and setting should be made by a qualified gas technician.

INSTALLATION continued

Gas Supply

- A. The type of gas for which the unit is equipped is stamped on the rating plate. Connect a unit stamped "NAT" only to natural gas; connect those stamped "PRO" only to propane gas.
- B. If it is a new installation, have gas authorities check meter size and piping to assure that the unit is supplied with sufficient amount of gas pressure required to operate the unit.
- C. If it is additional equipment or replacement, have a qualified gas technician check the gas pressure to make certain that existing gas facilities (meter, piping, etc.) will deliver the BTU'S of gas required at the unit with no more than 1/2" water column pressure drop. When checking pressure, be certain that other equipment on the same gas line is on at full rate.

NOTE: When checking pressure, be sure that all other equipment on the same gas line is on. If the broiler has been supplied with a regulator it has been preset to match specifications on the unit's rating plate. All units require regulators and should be adjusted accordingly to manufacturer specifications.

- D. The appliance and its individual shut off (supplied by others) must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 PSI (3.45 KPa).
- E. Gas supply connection is made in back lower left hand corner of unit. A readily accessible approved type of hand valve should be installed on each supply line. Test for leaks – Do Not Use An Open Flame.
- F. A pressure tap plug is supplied with the units and it is installed on the manifold. The valve panel must be removed to use the pressure tap. The gas pressure must be checked when the unit is installed, to insure that the unit gas pressure is the same as specified on the rating plate. If necessary, pressure adjustments must be made at the pressure regulator.
- G. If it is a completely new installation, have gas lines, meter size piping and piping installed and checked by a qualified gas technician.
- H. Make certain that the new piping, joints, and connections have been made in a clean manner and have been purged, so that the piping compound, chips, etc., will not clog pilots, valves, and/or controls. Use pipe joint sealant that is resistant to liquefied petroleum gas.

WARNING: Check gas connections for leaks. Use a soap solution or similar means. **Do Not Use An Open Flame!**

Gas Connections

All broilers have a rear gas 3/4" NPT or 3/4"-14NPT connections. CE models have 3/4"-14 BSPT thread adapter.

NOTE: Adequate clearance must be provided for servicing and proper operation.

Counter Line Installations

Location

Unpack units carefully and provide the necessary space on counter or back bar. All units must be installed in non-combustible locations.

- A. Location of the unit should be in an area where make-up air is available to support proper combustion. Make-up air should be supplied in such a manner as to pass through the front of the unit. Do not obstruct front-air flow.
- B. In accordance with standard gas appliance operation, the unit should be located under a ventilation hood of applicable size and capacity. See ventilation instructions.

Sanitary Counter Top Seal

When the broiler is installed on a counter top, the National Sanitation Foundation, (NSF), recommends that it be sealed in accordance with NSF standards per the following instructions:

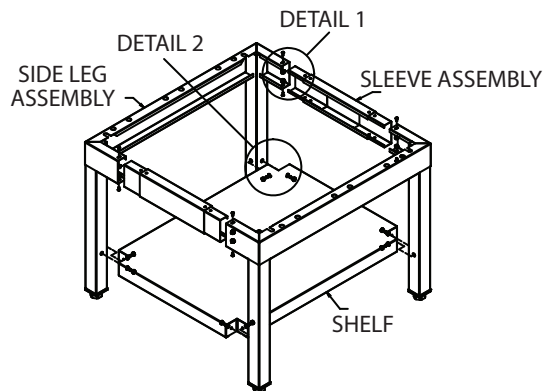
1. Unit should be located on a non-combustible, level counter top surface.
2. Thoroughly clean the bottom perimeter of the broiler and the counter top around the bottom of the broiler.
3. Apply a generous bead of silicone sealant around the entire outside perimeter of the broiler bottom.
4. The broiler can be secured to the counter top by inserting the 3/8-inch diameter crating bolts through the counter from the bottom, (via predrilled 1/2" diameter holes), and threading them into the nut inserts in the bottom of the unit.
5. Smooth the silicone sealant with a finger or tool to provide a cover seal.

INSTALLATION continued

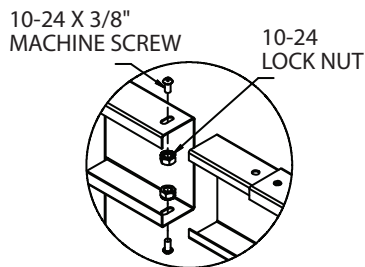
Leg Installation

1. All units are shipped with N.S.F. approved legs. These legs must be installed to provide a minimum clearance of four (4) inches between the counter top and bottom of the unit in order to meet National Sanitation Foundation requirements.
2. When using the legs described above, raise front of unit and screw leg into leg retaining nut provided at each corner of unit, repeat at rear.
3. Unit may be leveled by adjusting legs. Use a spirit level and level unit (by cooking grids) four (4) ways: across the front and back and down the sides.

Assembly Of Counter Stand

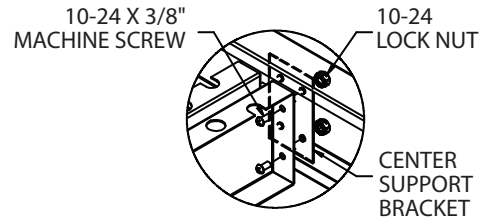


1. Slide the side leg assembly into the sleeve assembly and fasten with a screw and a nut in 8 places (2 per joint) as shown in detail 1.



DETAIL 1

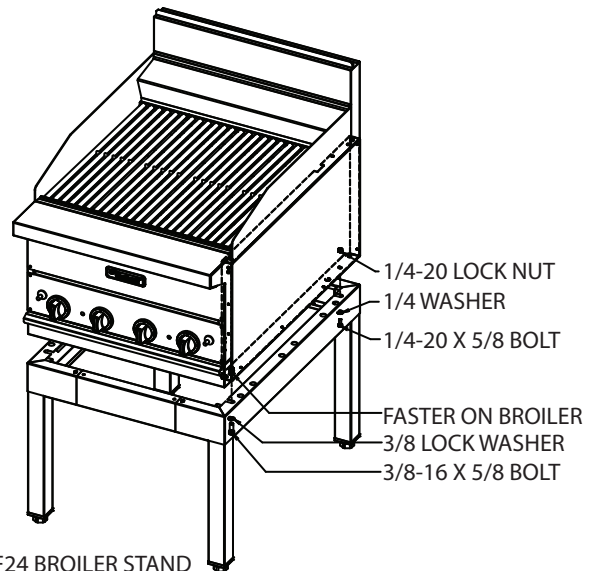
2. Place the center support bracket inside of the sleeve assembly. Mount the center support to the bracket with 2 screws and nuts (detail 2). Repeat for the other side. Sleeve assemblies should be sandwiched between the center support and center support bracket. Repeat for other center support.



DETAIL 2

3. Prior to placing the unit on the stand:
 - a. Remove levelling feet from unit.
 - b. Remove grates/rods/burners etc. to lighten unit and team lift onto stand.
4. Attach the broiler to the stand at the back with (2) 1/4" bolts, washers and lock nuts as shown. (One for each corner.)

NOTE: for 48" broiler there are (4) mounting locations at the back.



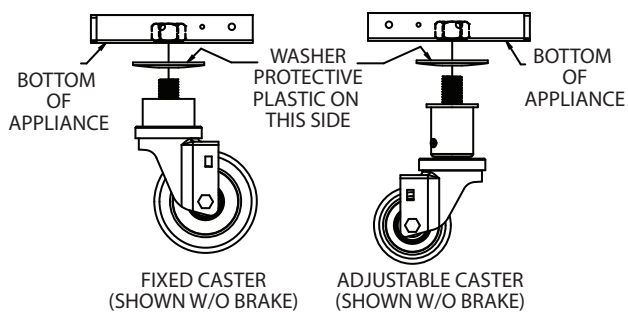
5. Attach the broiler to the stand at the front with (2) 3/8" bolts & lock washers as shown. Bolt with thread into fasteners attached to the bottom side of the broiler (one for each corner).

NOTE: for 48" broiler there are (4) mounting locations at the back.

INSTALLATION continued

Installation for Units Equipped with Casters

- The installation shall be made with a connector that complies with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.69/CSA 6.16, Addenda Z21.69B-2006/CSA 6.16B-2006 (or latest edition), and a quick-disconnect device that complies with the Standard for Quick Disconnects for Use with Gas Fuel, ANSI Z21.41/CSA 6.9, Addenda Z21.41A-2005/CSA 6.16A-2005 (or latest edition).
- Raise the front of the appliance and block. Do not lay the appliance on its back.
- Caster are threaded to be easily screwed into the holes provided on the bottom of the range. It is important to add the washers supplied to help distribute force on the range when being moved.



- Place the washer on the caster stem as shown. Since the washer is slightly cupped, it is critical that the side with the plastic is up and mates with the bottom of the appliance. With the washer in place, thread the caster onto the appliance tightly. It is not necessary to remove the plastic from the washer.
- The front casters of the unit are equipped with brakes to limit the movement of the unit without depending on the connector and any quick-disconnect device or its associated piping to limit the appliance movement.
- Please be aware, there is a restraint on the unit and if disconnection of the restraint is necessary, be sure to reconnect the restraint after the unit has been returned to its originally installed position.

Cabinet Bases

Cabinet base options are available for all broiler models. Cabinets are pre-assembled at time of delivery except legs or casters.

Assembly Of Broiler

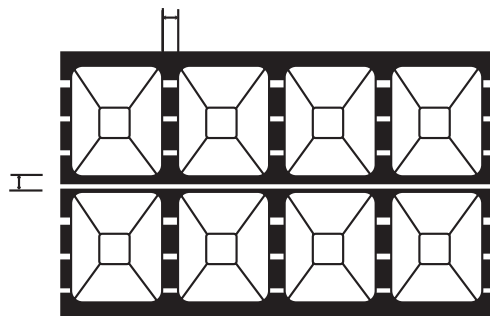
Steel Grate Rods

Each broiler is supplied with (14) 15"/381mm, (18-BRL), 21"/533mm, (24-BRL), 26"/660mm, (30-BRL), 31"/787mm, (36-BRL) or 2 sets of 21"/533mm (48-BRL) long steel rods. These rods are to be installed in the grooves on the support brackets, which are atop the burners.

Briquettes

For best cooking results, it is recommended that the correct amount of briquettes are installed in the broiler. Refer to the table and drawing below for the proper arrangement of briquettes. When all the briquettes have been placed as instructed, install the top grate sections.

MODEL	18-BRL	24-BRL	30-BRL	36-BRL	48-BRL
Rows front to rear	7	7	7	7	7
Rows left to right	7	11	14	17	22



Ventilation

The following notes are intended to give general guidance. For detailed recommendations, refer to the applicable code(s) in the country of destination. These appliances shall be installed in a room with sufficient ventilation to prevent the occurrence of hazardous concentrations of combustion by-products.

A good ventilation system is important for satisfactory performance and it is recommended to install the broiler under a power vented canopy.

Local and/or National Codes dictate the need of ventilation system to be used with this type of equipment. The following information is provided to give examples of available ventilation system concepts.

INSTALLATION continued

Two basic types of power ventilations are in use today. One type is the overhead hood or canopy and the other is the under shelf exhaust system. The latter offers simplicity of installation and minimum cleaning expense. Both require flame-proof filters for easy grease removal.

The ventilator must be connected to a duct of suitable size with an exhaust blower capable of removing a minimum of 325 CFM'S of air per square foot of broiler surface.

OPERATION

Grid Rack Seasoning Instructions

To insure long life and service, it is imperative that the cooking surface be carefully broken in or seasoned in the following manner:

1. Remove all factory applied protective material by washing with hot water and a mild detergent or soap solution. Rinse and dry thoroughly.
2. Apply a thin coat of olive oil or other high grade salt free cooking oil to the cooking surface. Wipe away excess.
3. Turn all valves to a low setting and allow grid racks to heat slowly for thirty (30) minutes. Allow oil to remain on cooking surface three (3) to four (4) minutes, then wipe off.
4. Reset valves to desired operating temperature and apply a second coat of oil and leave for two (2) or three (3) minutes after grid rack reaches temperature. Then wipe off surplus.

Your broiler is now ready to use.

NOTE: Unless products contain sufficient fat, grid racks must be seasoned before each use. Re-season after thorough cleaning of the cooking surface.

Lighting Instructions

Models G(18,24,39,36,48)-BRL

1. One pilot serves two burners and is located between those burners.
2. Push red spark buttons several times to ignite pilot burners.
3. Ensure pilots are lit by viewing through pilot view hole on front of unit.

Models GF(18,24,30,36)-BRL

1. Push in the valve knob and turn counter-clockwise to the ignition position.
2. While holding the knob fully in, depress the ignitor button and visually confirm that the pilot lights are on. If the pilot does not light, repeatedly press the ignitor button until ignition is achieved.
3. After the pilot is lit, continue to hold the valve knob in for at least 20 seconds, then release it. If the pilot goes out, wait five, (5), minutes, then repeat the procedure.
4. When the pilot is established, push in the valve knob again and turn it counter-clockwise to the full flame position, igniting the main burner.
5. For low flame or simmer, push in the valve knob and turn it to the low flame position.
6. To turn the burner off, push in and turn the valve knob to the circular "OFF" symbol.

Shut down

1. Turn all gas valves off.
2. If the unit is to be shut down for an extended period of time, turn the in-line service valve to the "OFF" position, (this valve is not factory supplied).

CLEANING AND MAINTENANCE

Cleaning Care of the Grid Racks

Establish a regular cleaning schedule. It is necessary to avoid obstruction and to allow proper combustion and performance.

1. Grid racks should be wiped daily while still warm, using a heavy cloth or other grease absorbing material to remove grease and burnt food before they burn into the grid. Remove burnt materials, such as carbonized grease or food, with a stiff wire brush. Do Not use Any Type Of Steel wool. Small particles may be left on the grid surface and get into food products.
2. Grid racks should be washed thoroughly using a wire brush and a hot, mild detergent or soap solution. Rinse with clear, warm water.
3. Dry thoroughly.
4. Re-season grid racks as outlined in seasoning instructions.
5. Empty grease tray(s) frequently and wash daily in hot, mild detergent or soap solution.
6. Do not waste gas or abuse equipment by leaving valves at high temperature settings while not in use. Throughout all idling periods, set valves as low temperature setting to keep grids warm. Re-set valves as required for periods of heavy load. Turn valves to OFF at end of daily operation.
7. When the grill is running, never use objects such as sheet pans to cover the grill in order to hold in heat in an attempt to burn off grease or other debris.

Exterior Finish Cleaning

Establish a regular schedule. Any spills should be wiped off immediately.

1. Wipe exposed, clean-able surface when cool with a mild detergent and hot water. Stubborn residue spots may be removed with a light weight non-metallic scouring pad. Dry thoroughly with a clean cloth.
2. Stainless steel should be cleaned using a mild detergent, a soft cloth, and hot water. If it is necessary to use a non-metallic scouring pad, always rub in the direction of the grain in the metal to prevent scratching. Use a water based stainless steel cleaner (such as Drackett Twinkle), if you want a high shine.
3. The side splash or main top of the broiler can be cleaned with hot water and a soap solution. A degreaser may be used as well. To make the cleaning easier, you may remove the main top assembly. To remove the main top, first lift and remove all grids, then lift the main top off. When finished cleaning, dry thoroughly and lightly coat with cooking oil or spray with cooking oil such as PAM. If not coated, rust will form.