

Included Accessories

- 2 in 1 Cleaning brush/grate scraper
- Ignitor cleaning roll



Shown with optional slow cook shelf

Garland XHP Broiler Specifications

Broiler Model: Available in 36"

- Stainless steel construction for all outer panels and burner box
- Heavy duty removable cast iron grates
- Slow cook shelf
- Each burner has complete flame failure protection
- Two burners - Each burner is rated 27,000 BTU's
- Easy to operate. Each burner is independently controlled, with a power switch to turn the flame on/off and a knob to adjust height of the flame
- 6ft power cord with NEMA 5-15P plug
- Garland stainless steel stand available

Model #	Overall Dimensions: In. (mm)			No. of Burners
	Width	Depth	Height	
GTXHP36	34.50 (876)	32.53 (826)	20.65 (525)	2

Total BTU		Cook Surface: In. (mm)	
Natural	Propane	Width	Depth
54,000	54,000	30.72 (780)	21.69 (551)

Please contact your Garland representation for any further information. For more information about Garland products visit www.garland-group.com

Equipment Stand

Install it directly on the counter, on a Garland stand or a refrigeration base.



Shown with optional slow cook shelf



XHP Broiler

High Performance, Efficiency,
Energy Savings & Durability



Shown with optional slow cook shelf



Bringing innovation to the table
welbilt.com

Bring Your Passion to the Surface

What is a **XHP** Broiler?

XHP - Extra High Performance is a Garland 36" Heavy-Duty counter broiler using patented, award winning Synergy technology.

It is revolutionizing the industry through high power but low-energy consumption.

XHP enables you to prepare food faster with **using as much as 50% less gas than a standard Charbroiler.**

How does the **XHP** Broiler work?

Patented gas burner system, where air mixes with the gas, delivering focused and exceptionally high heat using a natural ceramic heat bed.

- **Results in significant energy savings**
- **No grease tray, just vacuum up the ash when the broiler is cool**

Water vapor that's naturally released from the fat and oils during cooking is also absorbed back into the food.

Burner system reduces cross flavoring of food so your vegetables won't taste of meat or fish.

Cool air circulates around the grill to produce temperate surfaces, protecting the operator from high heat.



Eight reasons why you need a **XHP** Broiler



1. **Cooks Food to a Higher Quality**

It produces more succulent food with a higher yield. **Not just steak and burgers, but amazing for fish and vegetables too.**



2. **Unsurpassed Energy Savings**

51.3% cooking energy efficiency making the XHP the most efficient Charbroiler in the market today



3. **XHP Broiler will pay for itself**

You will save money on the amount of gas you use.



4. **Simple to operate**

Just turn the burner on a simple flick of a switch whilst an LED lets you know there is power. Use the knob to adjust to the desired temperature.



5. **Safety is paramount**

It is a **safe unit to operate.** It comes with flame failure. If no flame is detected, they will automatically cut off the gas supply



6. **No fat means no grease tray**

Because all the fat is atomized there is no need for a grease tray. Not only is cleaning easier and quicker, it also means you have no risk of grease blockages in drains, inside or outside your premises.



7. **Easy to clean**

You can leave the unit until it's cold, then **simply vacuum out the dust that's left.**



8. **Easy on your hood and ventilation system**

It requires less extraction. It reduces the amount of grease that pass through the ventilation system, so it requires less cleaning.

