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<https://garland.nt-rt.ru> || gyb@nt-rt.ru



Upright Broilers



The Essence of Broiling

The essence of broiling a great steak or chop is in the quality of the broiler that prepares it. Invisible, infra-red rays create super heated energy that quickly sears the outside of the meat, sealing in natural juices, and leaving the interior at just the perfect degree of doneness. But as new age menus evolve, the essence of delicious broiled food has grown to include poultry, seafood, and even vegetables. To consistently produce that juicy, succulent flavor, texture, and appearance that only infra-red broiling can achieve, your equipment and techniques must be more flexible and controlled than ever before.



Large-capacity grease containers are located outside the heat zone of each broiling chamber, reducing the chance of splatters or smoking due to trapped grease when your operation is running at full capacity. Clean up is safe and simple.



Redesigned, filtered combustion airflow produces a cleaner burn, using less fuel. Maintenance time is reduced dramatically, while productivity and reliability increase.



New rack handle design and placement ensures the handle is out of the path of infra-red rays. The handle stays cool-to-the-touch, enhancing ease of use and operator safety.



Model
M110XM

The Master Series Infra-Red Double Broiler from Garland captures the essence of great broiling, giving you power and control on another level. Every load, from any menu can now be broiled to perfection each and every time!

The Garland M110XM Master Series Infra-Red Double Broiler

The Garland M110XM Master Series Infra-Red Double Broiler has a strong developmental pedigree. Innovative technology and constant product improvement are the keys to the future for Garland. The M110XM takes the learning of the past and blends it with the needs of the future to give you a product that is designed to give you flexibility, durability, productivity, and efficiency.

Enclosed Broiling Chambers

2 Enclosed broiling chambers and efficient use of infrared heat result in a cooler working space around the new M110XM. Cooler, more comfortable employees will be happier, more productive, and more efficient!



High-performance, infra-red burners

New Rack Handles

New rack handle design and placement ensures the handle is out of the path of infra-red rays. The handle stays cool-to-the-touch enhancing ease of use and operator safety.



New offset rack adjustment handle design keeps the handle, and your hand, out of the heat zone.

Removable Air Filter

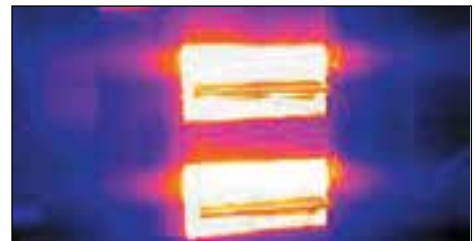
Redesigned, filtered combustion airflow features filters that are front-mounted far away from the broiling chambers for safe, easy removal and cleaning. Regular maintenance is fast and simple.



Easy to clean, removable air filter.

Infra-Red Broilers

Infra-red broilers heat instantly, (start broiling in 2 minutes), and burn very efficiently. Studies show that fuel costs are reduced by up to 50%, when compared to conventional broilers.



Thermal imaging demonstrates that despite intense, infra-red broiling power, the outer surfaces of the M110XM stay cool and safe.

Proven Performer

The right combination of power and control opens up a world of menu possibilities, making this broiler multi-functional and more versatile than traditional broilers. Your entire staff can do more with the M110XM than with a traditional infra-red broiler. The M110XM is a proven performer in any application. It's the perfect à la carte broiler for hotel or restaurant dining rooms, yet heavy duty enough to function as a steak and chop broiler in a steak house or banquet environment.



The M100XM features the standard oven, a warming oven and a broiler.

Model
M100XM

High Performance

- Four burners per broiling chamber apply an even concentration of infra-red energy on the cooking surface.
- Meats are instantly seared, producing the distinct flavor, texture, and eye-appeal of infra-red broiling.
- Burners are manufactured with a stainless steel mesh for protection of the delicate ceramic tiles in the burner and to increase efficiency by having more "red" surface. This all means longer life and higher rack temperatures.
- Fan-assisted, filtered, primary air supply ensures clean combustion air, efficient burner performance, and extended burner life.



Model
C2100MX

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