

864mm WIDE MASTER SERIES SALAMANDER

The state-of-the-art Garland Heavy Duty Master Series is a commercial range that has been engineered for unmatched performance and durability.

Garland's cast-iron burners combine speed with precision and even heat distribution to improve efficiency and control. All of the burners in the range are made of cast-iron for better heat retention and lasting durability.

Featuring stainless steel construction front and cabinet giving a sleek clean finish. This model is available in counter top or wall mountable versions.

Simple to operate and high performing atmospheric burners each controlled by Hi-Lo valves. Flame failure as standard.

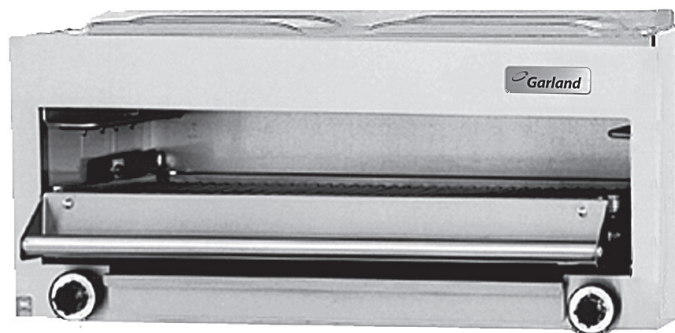
Fixed position roll-in and roll-out broiling rack with flat or tilt positions and large capacity removable grease pan.

**STANDARD FEATURES**

- 102mm adjustable legs for counter top
- Rear Gas Connection
- Gas regulator

**OPTIONAL FEATURES**

- Stainless Steel back, bottom
- Brackets for wall mounting
- Top gas connection



DIMENSIONS		
External Dimension: 864W x 514D x 414H mm		
Combustible wall clearance: Side: 356mm		
TECHNICAL DATA		
Gas Type: Natural or LP		
Total Output:	Natural 42MJ	LP 42MJ
Burner Ratings:	Natural 21MJ	LP 21MJ
Gas Connection: 3/4"		
Shipping weight: 61kg		
AGA approval number		
5711		
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.		

