

XHP Broiler™

Model : GTXHP36

Installation, Operation and Maintenance Manual

For your safety:

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



 **Caution**

Read these instructions before operating this equipment and retain for future reference.

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Safety Notices

DEFINITIONS

As you work on Garland equipment, be sure to pay close attention to the safety notices in this manual. Disregarding the notices may lead to serious injury and/or damage to the equipment.

Throughout this manual, you will see the following types of safety notices:

DANGER

Indicates a hazardous situation that, if not avoided, will result in death or serious injury. This applies to the most extreme situations.

Warning

Indicates a hazardous situation that, if not avoided, could result in death or serious injury.

Caution

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

Notice

Indicates information considered important, but not hazard-related (e.g. messages relating to property damage).

NOTE: Indicates useful, extra information about the procedure you are performing.

DISCLAIMERS

DANGER

Improper installation, adjustment, alteration, service, or maintenance of this appliance or installation of a damaged appliance can result in DEATH, INJURY, EQUIPMENT DAMAGE, and void the warranty. NEVER install damaged appliances, equipment, or accessories.

ALWAYS have installation and service performed by trained and authorized personnel.

DANGER

Do not install or operate equipment that has been misused, abused, neglected, damaged, or altered/modified from that of original manufactured specifications.

DANGER

All utility connections and fixtures must be maintained in accordance with local and national codes.

DANGER

It is the responsibility of the equipment owner to perform a Personal Protective Equipment Hazard Assessment to ensure adequate protection during maintenance procedures.

DANGER

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating this equipment.

NOTE: Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website <https://www.garland-group.com/> for manual updates, translations, or contact information for service agents in your area.

Warning

Do Not Store Or Use Gasoline Or Other Flammable Vapors Or Liquids In The Vicinity Of This Or Any Other Appliance. Never use flammable oil soaked cloths or combustible cleaning solutions, for cleaning.

Warning

It is very important to not spray aerosols, or any other flammable gases, near this appliance whilst it is in operation; doing so may cause injury to user.

Warning

Do not store combustible materials on the appliance. Keep appliance area free and clear from combustibles.

Warning

Warning labels mounted directly on the equipment must be observed at all times and kept in a fully legible condition.

Warning

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

⚠ Warning

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 concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

⚠ Warning

This product contains chemicals known to the State of California to cause cancer and/or birth defects or other reproductive harm. Operation, installation, and servicing of this product could expose you to airborne particles of glass-wool or ceramic fibers, crystalline silica, and/or carbon monoxide. Inhalation of airborne particles of glass-wool or ceramic fibers is known to the State of California to cause cancer. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

⚠ Caution

Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

Notice

Routine adjustments and maintenance procedures outlined in this manual are not covered by the warranty.

LOCATION

⚠ Warning

DO NOT attempt to lift the unit on your own. Use a "team lift" or lifting device to move and position the unit.

⚠ Warning

To avoid instability the installation area must be capable of supporting the combined weight of the equipment and product. Additionally the equipment must be level side to side and front to back.

⚠ Caution

This unit can generate large amounts of smoke. It must be installed under an appropriate ventilation hood.

Notice

Install the unit in close proximity to a grounded power outlet. Maximum allowable cord length for counter appliances is 6 ft. and use of an extension cord is not permitted.

⚠ Warning

No structural material on the appliance should be altered or removed to accommodate placement of the appliance under a hood.

⚠ Warning

The appliance and its individual shutoff valve must be disconnected from the gas supply system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).

ELECTRICAL

⚠ DANGER

Check all wiring connections, including factory terminals, before operation. Connections can become loose during shipment and installation.

⚠ DANGER

Do not operate any appliance with a damaged/pinched cord or plug. All repairs must be performed by a qualified service company.

⚠ DANGER

Failure to disconnect the power at the main power supply could result in serious injury or death. The power switch DOES NOT disconnect all incoming power.

⚠ Warning

If the power supply to the appliance fails in events such as a power-cut, please switch off the appliance at the front switch. Do not walk away from a grill that has no power but with the switch turned on. Doing so could cause a fire if something flammable is left unattended near the appliance and the power then comes back on and reignites the grill.

⚠ Warning

This appliance must be grounded and all field wiring must conform to all applicable local and national codes. Refer to rating plate for proper voltage. It is the responsibility of the end user to provide the disconnect means to satisfy the authority having jurisdiction.

⚠ Warning

Do not use electrical appliances or accessories other than those supplied by the manufacturer.

⚠ Warning

This equipment must be positioned so that the plug is accessible unless other means for disconnection from the power supply (e.g., circuit breaker or disconnect switch) is provided.

⚠ Warning

Disconnect electric power at the main power disconnect for all equipment being serviced. Observe correct polarity of incoming line voltage. Incorrect polarity can lead to erratic operation.

⚠ Warning

Ensure the input power cable has a slight curve, and is not ever stretched.

⚠ Warning

Never touch anything that runs on electricity when your hands are wet.

⚠ Warning

Electrical Grounding Instructions
This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

Notice

Wiring diagram is located behind the front control panel on the appliance.

CODE

⚠ Warning

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

⚠ Warning

For an appliance equipped with casters, (1) the installation shall be made with a connector that complies with the Standard for *Connectors for Movable Gas Appliances ANSI Z21.69 • CSA 6.16*, and a quick-disconnect device that complies with the Standard for *Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 • CSA 6.9*, (2) adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement and (3) the location(s) where the restraining means may be attached to the appliance shall be specified.

CLEARANCE

⚠ DANGER

To reduce the risk of fire, the equipment is to be installed in non-combustible surroundings only, with no combustible material within 18" (457 mm) of the sides, front or rear of the appliance or within 40 " (1 m) above the appliance. The appliance is to be mounted on floors/counters of noncombustible construction or applicable equipment stand or refrigerated base.

⚠ DANGER

Risk of fire/shock. All minimum clearances must be maintained. Do not obstruct vents or openings.

⚠ Warning

Slipping Hazard: Grease from food products will splatter. The areas surrounding the grill are a slipping hazard due to the splatter zone. Clean the area surrounding the grill regularly. Care needs to be taken as equipment may be hot.

⚠ Warning

Failure to maintain required clearances and additional distances as needed can result in INJURY and EQUIPMENT DAMAGE.
Consult manufacturers' literature, and sales and service agencies as needed.

⚠ Caution

Do not block the supply and return air vents or the air space around the air vents. Keep plastic wrappings, paper, labels, etc. from being airborne and lodging in the vents. Failure to keep the air vents clear will result in unsatisfactory operation of the system.

⚠ Caution

Do not position the air intake vent near steam or heat exhaust of another appliance.

CLEANING

⚠ Caution

Quenching hot grates in cold water may cause them to crack or bow. Pouring cold water on unit to clean may cause ceramics to crack.

⚠ Warning

When cleaning interior and exterior of unit, care should be taken to avoid front power switch and the power cord(s). Keep water and/or cleaning solutions away from these parts.

⚠ Warning

Turn grill off and unplug the unit before cleaning the side/back panels. Do not remove any panel during cleaning.

⚠ Warning

Never cover the cook surface as a method of cleaning the unit. The unit is equipped with a temperature sensor that will detect this condition and shut the unit down.

⚠ Warning

Interior cleaning must be performed by a qualified service technician only.

⚠ Warning

Never use a high-pressure water jet for cleaning or hose down or flood interior or exterior of units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

⚠ Caution

Use a commercial-grade cleaner formulated to effectively clean and sanitize food contact surfaces. Read the directions for use and precautionary statements before use. Particular attention must be paid to the concentration of cleaner and the length of time the cleaner remains on the food-contact surfaces.

⚠ Caution

Never use an acid based cleaning solution on exterior panels! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces.

⚠ Caution

Do not use caustic or alkaline cleaners on any part of the equipment or equipment cavity. Use mild, non abrasive soaps or detergents, applied with a sponge or soft cloth. Never use sharp instruments or harsh abrasives on any part of the equipment.

PERSONAL PROTECTION

⚠ DANGER

Use appropriate PPE during installation and servicing.

⚠ DANGER

Never stand on the unit! They are not designed to hold the weight of an adult, and may collapse or tip if misused in this manner.

⚠ DANGER

Keep power cord AWAY from HEATED surfaces. DO NOT immerse power cord or plug in water. DO NOT let power cord hang over edge of table or counter.

⚠ Warning

DO NOT use the unit for storage. DO NOT leave paper products, cooking utensils, or food on the unit when not in use.

⚠ Warning

Allow heated equipment to cool down before attempting to clean, service or move. Unit must be cool to touch and disconnected from power source.

⚠ Warning

Always wear some type of protective covering on your hands and arms when opening the unit.

⚠ Warning

Remove all removable panels before lifting and installing.

⚠ Warning

When using cleaning fluids or chemicals, rubber gloves and eye protection (and/or face shield) must be worn.

⚠ Warning

Use caution when handling all metal surface edges of the equipment, use appropriate safety glove if necessary.

⚠ Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

⚠ Warning

All covers and access panels must be in place and properly secured, before operating this equipment.

⚠ Warning

Risk of burns from high temperatures. Surfaces close to the cooking surface including side panels may get hot enough to burn skin. Use extreme caution to avoid coming in contact with hot surfaces or hot grease. Wear personal protective equipment.

⚠ Warning

When checking for burner ignition or performance, do not get too close to the burners. Slow ignition can cause possible flashback, increasing the potential for facial and body burns.

⚠ Warning

This appliance must be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to the health of personnel in the room in which it is installed.

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Section 1

General Information

Read This Manual

Garland has developed this manual as a reference guide for the owner/operator and installer of this equipment. Please read this manual before installation or operation of the appliance. A qualified service technician must perform installation and start-up of this equipment, consult Section 5 within this manual for troubleshooting assistance.

If you cannot correct a service problem, call your Service Agent or Distributor. Always have your model and serial number available when you call.

Your Service Agent _____

Service Agent Telephone Number _____

Your Local Garland Distributor _____

Distributor Telephone Number _____

Model Number _____

Serial Number _____

Installation Date _____

Unit Inspection

Thoroughly inspect the unit upon delivery. Immediately report any damage that occurred during transportation to the delivery carrier. Request a written inspection report from a claims inspector to document any necessary claim.

Purchaser's Responsibility

It is the responsibility for the purchaser:

1. To see that the gas and electric services for the grill are installed on site in accordance with the manufacturer's specification.
2. To see that the gas and electric services are connected properly by a qualified installer of your choice. For installation in the State of Massachusetts: Installation of this grill must be performed by a licensed plumber or gas fitter. All such connections must be in accordance with applicable code requirements. Refer to "Installation Requirements" section for specific information.
3. Garland advises that you season the cooking bars before placing any food on them; this will remove any manufacturing oils and also smooth the natural pitting created from freshly cast mouldings. Seasoning your cooking bars with a light oil, such as vegetable oil, can smooth out the pitting and stop any food from sticking. Fresh, uncoiled cast iron cooking bars are also prone to rust if you do not season them from the start. Rusting of cooking bars from lack of seasoning will not be covered by warranty.

4. Arrange for an Authorized Service Technician to inspect and confirm correct operation of the unit. Do not attempt to operate the grill until connection of utility service has been fully inspected by an Authorized Service Technician or a Garland Foodservice Products, LLC Service Representative. This service is required by Garland Foodservice Products, LLC in order to assist the purchaser in proper start-up of the grill on site. Please note the specific details on the Warranty and make certain connections are made to proper utility services.
5. The warranty shall not apply if the unit is operated prior to installation being inspected by an Authorized Service Technician or a Garland Foodservice Products, LLC Service Representative.

Additional Requirements

- It is required that the unit be installed under a ventilation hood to provide for adequate air supply and ventilation.
- Minimum clearances must be maintained from all walls and combustible materials. See "Clearance Requirements" section for more information.
- Keep the grill free and clear of combustible material.
- Do not obstruct ventilation holes on the unit, as these provide cool air for the electronics and fresh air for combustion.
- Only connect and operate the unit on the type of gas and/or electricity listed on the rating plate.
- This manual should be retained for future reference.
- This appliance is for professional use only and should be used by qualified people.

Items included with the purchase of your new grill from manufacturer:

1. One Grill includes the following list;

Description	Qty
Completed Grill Assembly	1
Cleaning Brush/Scraper Tool	1
Installation/Operation Manual	1
Sandpaper Roll (to clean ignitor rod)	1
Slow Cook Shelf	1
Slow Cook Racks	2
Appliance Regulator	1

Items NOT INCLUDED from the manufacturer:

1. Flexible gas hose.
2. Manual shutoff valve.
3. Optional stand and/or condiment rail are available. Contact your dealer for more information.

Serial Plate Numbers

The serial plate is affixed to the inner left side of the unit and can be accessed by removing the front lower panel. Important information such as the unit’s model number, serial number, and electrical/gas specifications can be found on the serial plate.

SERIAL CODE	2101100100001	ANSI Z83.11-2016 / CSA 1.8-2016			INPUT PER BURNER IN BTU/H PUISSANCE PAR BRULEUR EN BTU/H
MODEL MODELE	GTXHP36	GAS FOOD SERVICE EQUIPMENT			OVEN FOUR
ITEM ARTICLE	GTXHP36-00D1				OPEN TOP DESSUS OUVERT
MANIFOLD PRESSURE PRESSION A L'APPAREIL	4.5	"W.G. "C.D.E.	GAS GAZ	NAT	GRIDDLE PL. A. FRIRE
FOR INSTALLATION WITH THE FOLLOWING MINIMUM CLEARANCES POUR INSTALLATION AVEC LES DISTANCES MINIMUM.					
COMBUSTIBLE: SIDE COTES	N/A	BACK ARRIERE	N/A	FLOOR PLANCHER	2.2
NON - COMBUSTIBLE: SIDE COTES	0	BACK ARRIERE	0	FLOOR PLANCHER	0
				N/A	AMPS
				120	VOLTS
				1	PHASE
				60	HZ
INTENDED FOR OTHER THAN HOUSEHOLD USE/DÉSTINE A UN USAGE AUTRE QUE DOMESTIQUE GARLAND COMMERCIAL RANGES LTD., MISSISSAUGA, ONT., CANADA					

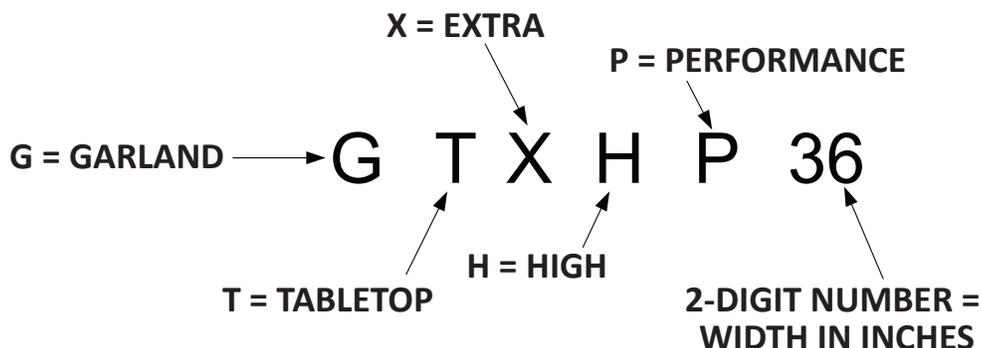
Example of serial plate for 36" wide unit for use with Natural Gas.

Marketing: Model Number Key Description

The marketing identifiers, which are used in brochures and other marketing communications, indicate the type of function and size of your appliance.

Model Number Key Description

Example: GTXHP36



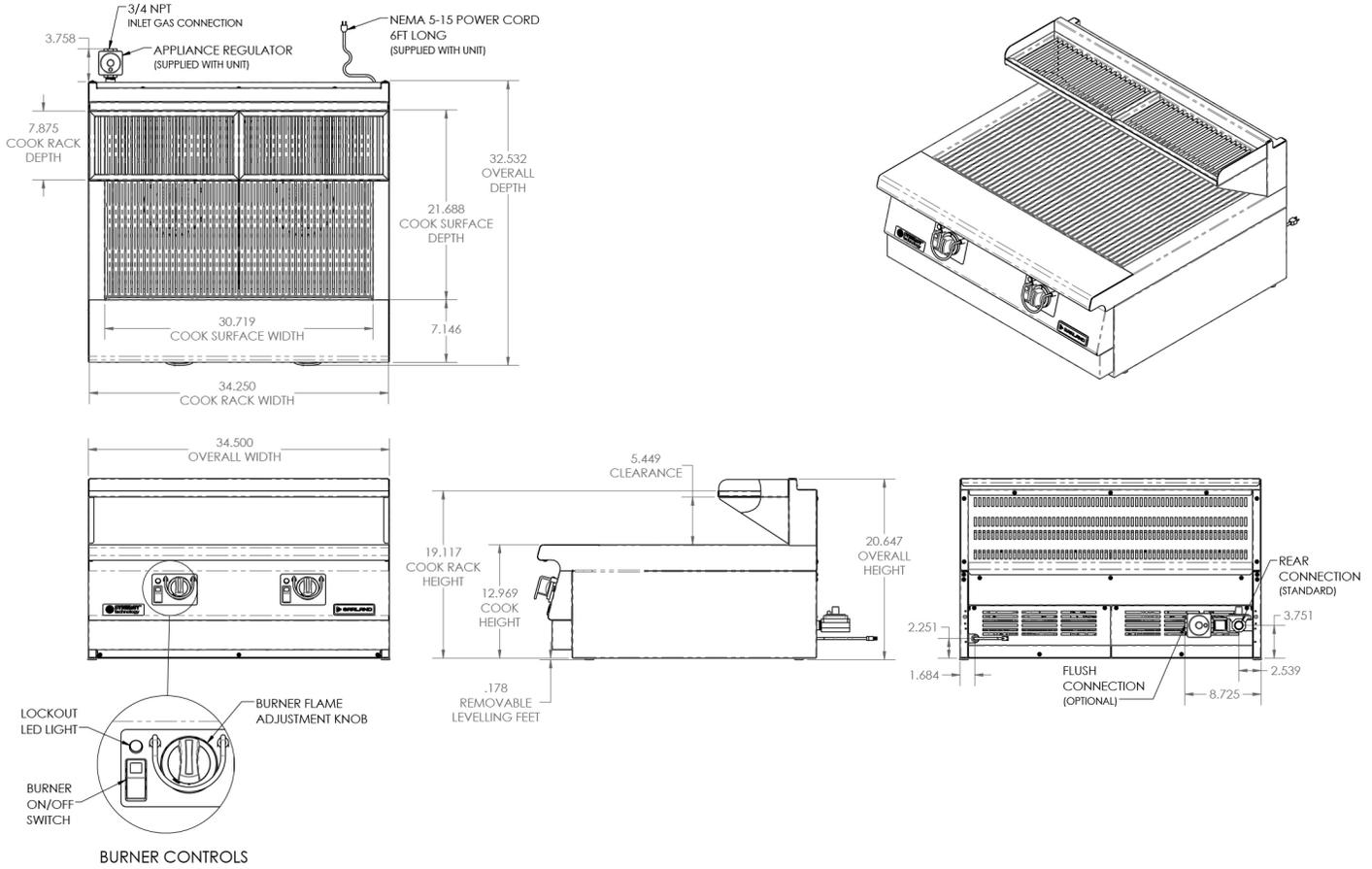
Shipping Damage Claim Procedure

Please note that Garland equipment is carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the equipment. What to do if the equipment arrives damaged:

1. File a claim immediately regardless of the extent of damage.
2. Be sure to note, "visible loss or damage," on the freight bill or express receipt and have the person making the delivery sign it.
3. Concealed loss or damage: if damage is unnoticed until the equipment is unpacked, notify the freight company immediately, (within 15 days), and file a concealed damage claim.

Overall Dimension

Model: GTXHP36



Technical Specification			
	Width	Depth	Height
Packaged Dimensions	41.000"	41.000"	30.250"
Overall Dimensions	34.500"	32.532"	20.647"
Cook Surface Area	30.719"	21.688"	-
Cook Rack Area	34.250"	7.875"	-

Technical Information:

Gas Specification							
Gas Type	"Input/ Burner (BTU/h)"	No. of Burners	"Total Input (BTU/h)"	Supply Pressure ("W.C.)	Working Pressure ("W.C.)	Injector Size	Gas Connection
Natural Gas or Propane	27,000	2	54,000	7.0	4.5	N/A	3/4" MALE NPT

Electrical Specification					
Type	"Voltage (V)"	"Frequency (Hz)"	"Current (A)"	"Power (W)"	Electrical Connection
Single Phase	120	60	2.2	264	6FT, NEMA 5-15 Power Cord

Clearance to Combustibles

- For indoor installation only
- For use in non-combustible locations only
- Install under Exhaust hood (see "Exhaust Hood Requirements" in Installation Section)

Controls

- Power Switch for each burner to control on/off status individually
- Knob for each burner to control flame height individually
- LED indicator for each burner to indicate lockout condition



Section 2 Installation

Removing Grill From Wood Crate

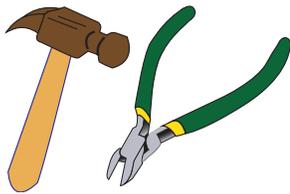
Important! Upon delivery of your appliance, carefully remove all the protective plastic and keep any documentation.

Warning

The unit is **HEAVY**. Use “team lift” or mechanical assistance to lift and position the appliance.

Warning

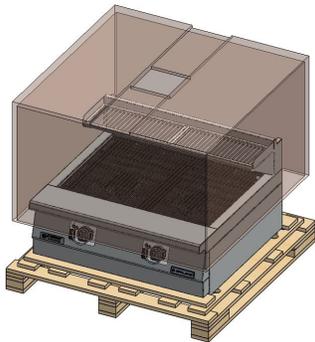
Personal Protective Equipment (PPE) required. This means safety glasses to protect your eyes and gloves to protect from sharp metal edges.



Tools required.

Wear safety glasses or face shield - risk of flying wood chip.

1. The unit is packaged on a wood pallet then covered by a large cardboard carton (24, 36 sizes) or wood boards (48, 60 sizes). There will be other dunnage inside to protect the unit during transport.



2. Remove the cardboard carton and recycle or the top part of the wood skid for larger unit.



3. Carefully remove and recycle the plastic cover and soft dunnage on top of the unit.

Warning

Keep plastic cover away from small children. The thin film may cling to nose and mouth preventing breathing, causing suffocation.

4. Ask for help and use the proper techniques to remove the grill from skid.

Important

Ensure all packaging material and protective film covering panels has been removed before operating unit.

5. Check the grill for damages after unpacking it. Do not connect the appliance if it has been damaged during transport.

NOTE: See **Shipping Damage Claim Procedure** Section 1 in this manual

Transporting Grill To Location

Transporting your new grill to the kitchen requires the following:

- Plan first before anything else. Lower your risk of encountering problems during the transport process.
- Keep top grill up during transportation.
- Match transportation speed to conditions.
- Make an appropriate plan of transportation, if stability becomes uncertain on slope or ramp.
- Do not push/pull or lift by power cable or gas line.

Location

The location selected for the equipment must meet the following criteria. If any of this criteria is not met, select another location.

- This appliance must be positioned under an exhaust hood in a draft free position. Excessive draft blowing onto the grill can affect the vortex air and the heat distribution.
- The location **MUST** be level and capable of supporting the weight of the equipment:
 - Grill GTXHP36 weight - 115 kg (253 lbs) approximately.
- The location **MUST** be free from and clear of combustible materials. Non-combustible installation only!
- Equipment **MUST** be level both front to back and side to side.
- Position the equipment so it will not tip or slide.
- The air temperature must be at least 40°F (4.4°C) and must not exceed 95°F (35.0°C).
- Proper air supply for ventilation is **REQUIRED AND CRITICAL** for safe and efficient operation. Refer to Clearance Requirements.
- Do not obstruct the flow of ventilation air. Make sure the air vents or louvers of the equipment are not blocked.
- The location must not be near heat-generating (broiler, dishwashers, etc) equipment or in direct sunlight and must be protected from weather.
- Do not install the equipment directly over a drain. Steam rising up out of the drain will adversely affect operation, air circulation, and damage electrical / electronic components.
- Do not store anything on top of the unit.
- The grill may be mounted on: Counter, Refrigerated base or stand (optional). Contact your local distributor for more information.

Clearance Requirements

- This unit is for non-combustible installation only and does not require a minimum safety distance from surrounding non-combustible surfaces.
 - Bottom and Sides – 0 inches
 - Rear – 0 inches
 - Above – 48 inches
- Ensure the front panels are kept clear to allow critical airflow and access to the Grill. Do not block air intake openings under the lower front panel under any circumstance.

Leveling

Position the unit under the hood and in its normal operational position.

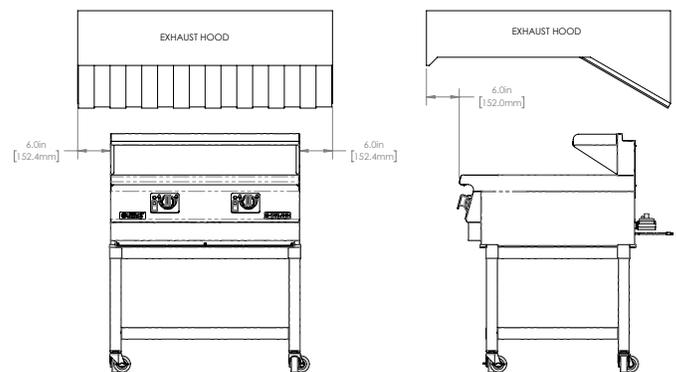
- Level the grill front to back and side to side by adjusting the levelling feet on the unit or adjusting whatever is supporting the grill (ie: refrigerated base).

Exhaust Hood Requirements

Adequate ventilation must be provided to ensure capture and removal of combustion by-products and smoke generated by the cooking process.

1. Install the equipment under an Exhaust Hood.
2. The exhaust hood should:
 - A. Be sized for the cumulative ventilation requirements of all the appliances in the area under the hood.
 - B. Be large enough to cover the appliance (including clearances) and extend over the front of the appliance to ensure adequate smoke capture.
 - C. If the hood doesn't meet these requirements, we recommend installing a new one that does.

NOTE: Always turn ON the exhaust hood when the unit is running.



NOTE: The drawing shown is a typical installation and is intended to be a guideline. It is not a rigid specification. Hood dimensions and the positioning of the hood over the grill will vary with hood manufacturers.

Positioning

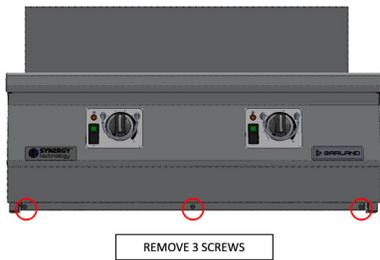
The unit is very heavy and mechanical assistance may be required to lift and position the appliance.

The unit is designed to be installed on a smooth and level surface built to withstand the weight of the fully laden appliance.

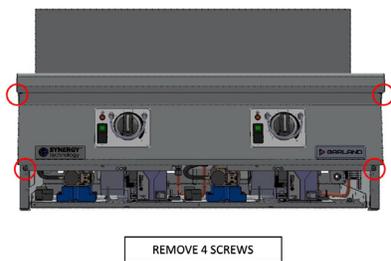
To comply with NSF, the unit should be siliconed to the installation surface to prevent debris from accumulating under the unit. The levelling feet can be removed if required.

If possible, we recommend moving and positioning the unit without removing the ceramic bricks, however, if the bricks must be removed, follow the steps below.

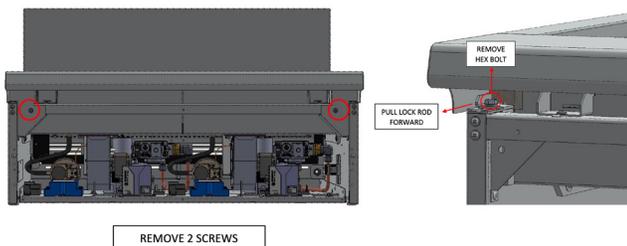
- Remove the lower front panel, by removing the screws on the underside and popping it off the catches on the top side. Be sure to disconnect the cooling fan wires before setting the lower panel aside.



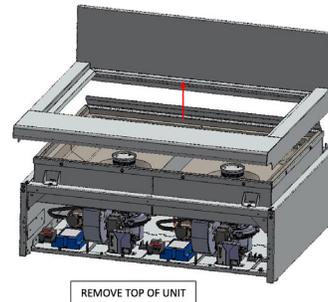
- Remove the valve panel by removing the screws on the underside and the screws under the front rail. Disconnect the potentiometer(s) and power switch(es) at their connectors, and the quick connects on the indicator light(s). Once all the wiring is disconnected, remove the ground strap screws to free the valve panel from the unit.



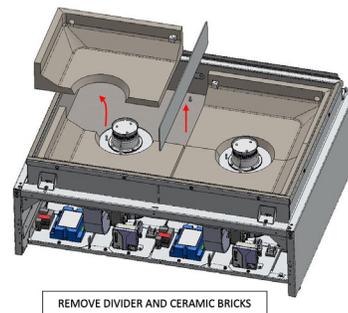
- Remove the shields in the corners of the unit under the front rail by removing the screw. Remove the insulation as needed behind the shield, to gain access to the hex bolt.



Remove the entire top of the unit by removing the hex bolt, then sliding the lock rods forward to release the catch at the back. Lift straight up to remove the top assembly from the unit. This can all be done from the front of the unit (back panels DO NOT need to be removed).



- With the top assembly removed, the stainless steel divider(s) (if any) and ceramic bricks can be removed. Take care not to drop the ceramic bricks and be sure to store them somewhere they won't get dropped or damaged. The ceramic bricks are somewhat fragile and must be handled with care.



- DO NOT REMOVE INSULATING PAPER UNDER THE CERAMICS. LEAVE IT IN PLACE.
- Once the unit has been moved into position, re-install the components in reverse order. The ceramics have features to ensure they are only installed in the correct location, so look for these features and re-install them carefully. Also, be sure the insulating paper is in position as the ceramics are being installed. The air holes in the insulating paper must match the air holes in the metal box and the air holes in the ceramics.
- When done, you should be able to look through any air hole in the ceramics and see the smaller air hole in the metal box unobstructed by insulation paper.

Important

If for some reason the insulating paper is removed, be careful to re-install it correctly. That means you must ensure the air holes in the paper align with the air holes in the metal box and that no holes are being blocked.

Remove Stainless Steel Plastic Film

Removing this film is one of the things that must be done once the unit is in place. The film covers external components (e.g. side panels) and must be removed before turning on the unit.

1. Using a plastic scraper, wedge the film away from the stainless steel.
2. Grasp and pull the film very gently away from the stainless steel.

Temporary Storage

Garland provides adequate protection under normal conditions in transit and storage. The unit may need additional protection if it is stored near salt water, a tropical area, or other unfavorable conditions. Please contact your Garland representative if the unit will be stored in these conditions.

National Codes Requirements

- Installation should follow the local recommendations related to building standards codes and/or regulations applicable at the time.
- The installation must conform to the National Fuel Gas Code ANSI Z223.1-1998 or latest edition, NFPA No. 54 – latest edition and National Electrical Code ANSI/NFPA 70-1990 or latest edition and/or local code to assure safe and efficient operation. In Canada, the installation must comply with CSA B149.1 and local codes where applicable.
- In Canada, electrical connection must comply with applicable sections of the Canadian Electrical Code, C22.1 - 1990, latest edition, "Safety Standard for Installation, Part 1" and C22.2- No. O-M 1982 latest edition.

Installation Store Responsibilities

- Keep the front of the appliance free and clear of obstructions to ensure the unit has adequate ventilation.
- Not intended to be installed where excessive vibration occurs. Excessive vibration can affect the performance of the unit, leading to malfunction and/or other problems.
- Not intended to be installed adjacent to combustible walls or on combustible floors.
- Ensure the plug and cord supplied with the unit are not damaged and are plugged directly into a power outlet (Do not use an extension cord).
- Ensure the unit has been installed by a competent trained installation person.
- Do not store anything on top of the unit

- Do not use water jets/power washer to clean the unit.
- Ensure store readiness of utilities, product & personnel.

Electrical Connection

- The type of electrical power for which the unit is equipped is stamped on the rating plate. Connect the unit to the electrical type stamped on the rating plate only.
- The unit is supplied with a 6ft power cord with a NEMA 5-15 plug for connection to a properly grounded standard 120V outlet.
- All electrically operated appliances must be electrically grounded in accordance with local municipal building codes; or in the absence of local codes, with the latest edition of National Wiring Regulations (ANSI/NFPA 70 or CSA 22.1/22.2).

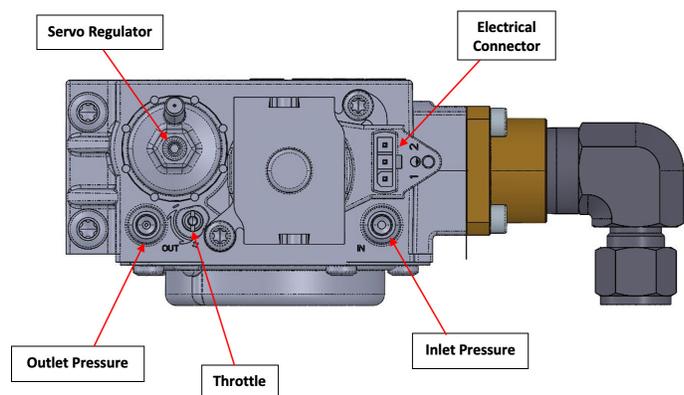
NOTE: This unit has flame safety and must be properly grounded to work. The unit uses flame rectification to detect whether the burner is on or off which won't function correctly if the unit is not grounded properly.

- A wiring diagram is provided in this manual. Check the rating plate mounted on the inside of the left panel for proper voltages.
- The entry point for the electrical connection is located on the rear of the appliance.
- **Do not** cut or remove the grounding prong from the plug.
- **Do not** place a strong electromagnetic field close to the unit as it may interfere with the electric controls.
- Adequate means of disconnection of the supply must be provided and the circuit must be protected by proper breaker/fuse.
- IN CANADA: All electrical connections are to be made in accordance with CSA C22.1 – Canadian Electrical Code and/or local codes.
- It is recommended to allow enough slack on the electrical cord to allow the appliance to be pulled out for proper cleaning and maintenance.
- Train your personnel on how to use the unit including:
 - turning the unit on and off
 - adjusting the temperature
 - safety precautions
 - cleaning the unit during operation and at the end of the day
 - effective use of the slow cook shelf
- The Garland XHP Charbroiler is like no other and cooks differently than a traditional broiler. Contact your local Garland distributor if you have any questions, or for guidance about how to use your broiler effectively.

Gas Connection

- Check the rating plate to determine the type of gas to connect to the unit. Only connect the gas type listed on the rating plate to this unit.
- If connecting the unit to gas with a flexible gas hose, a restraining device must also be installed. The flexible gas hose should be a minimum of 3/4" diameter.
- The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system in excess of 1/2 PSIG (3.45 kPa)
- The size of the main gas line is important. We recommend using a main gas line with a pipe diameter of 1-1/2" minimum to avoid pressure drop or gas volume issues. Connect to the appliance with a 3/4" diameter pipe or approved flexible gas hose.
- Before connecting new pipe, it must be blown out to dispose of any foreign particles. These particles can contaminate or block openings and cause equipment failures.
- When using thread compound, use small amounts on male threads only. Use a compound that is not affected by the chemical action of LP gases. Avoid applying compound to the first two threads to prevent clogging of the burner orifices or gas valve.
- Have installer check all gas connections for leaks with a soap solution. DO NOT USE matches, candles or other ignition sources when checking for leaks.
- Check the "Gas Specification Chart" to determine the recommended incoming supply pressure based on gas type.
- The unit is supplied with an appliance regulator. Be sure to connect this to the back of the unit.
- The gas valve inside the unit has a gas pressure test port that can be used to verify manifold/working pressure. Check the "Gas Specification Chart" to determine the manifold/working pressure based on gas type. After installing the unit, be sure to verify this pressure is correct by connecting a manometer to the test port on the gas valve. If necessary, adjust the appliance regulator as required to get the correct manifold/working pressure at the test port.
- Gas pressures should only be checked by the local Gas Company or an authorized service technician.
- If connecting the appliance with a quick disconnect, ensure the fittings are installed in the correct orientation (based on the flow of gas) and that the male coupler is fully inserted (and snaps into) the female connector. Only use approved quick connect fittings.

- If there is a momentary power failure (ie: power turns off but comes right back on) when you are operating the appliance, the internal gas valves will stop the flow of gas for your safety. However, the appliance will restart automatically on restoration of power; you do not need to take any action.
- If there is a sustained power outage, be sure to turn off the appliance at the front switch(es). Do not walk away from a unit that has no power but has the front switch(es) turned on because if power is restored, the burners will automatically light and can start a fire if flammable materials have been left on or near the appliance.



Inlet Pressure – Loosen screw and connect a manometer to this port to read the manifold/working pressure. Manifold/Working pressure must be 4.5" WC for both Natural Gas and Propane. If not, adjust the appliance regulator supplied with the unit to get the correct value.

Servo Regulator – Used to adjust the low flame setting. Set at the factory; **DO NOT adjust**.

Throttle – Used to set the main flow through the valve. Set at the factory; **DO NOT adjust**.

Outlet Pressure – Used to set the vacuum pressure of the valve at the factory during initial set up of the unit. **DO NOT use**.

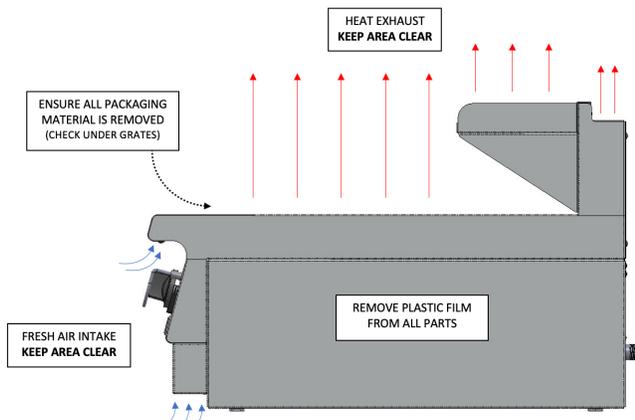
Section 3 Operation

Important

The cook grates on this unit have been coated with an organic FDA approved, food safe anti-rust oil at the factory. Be sure to burn off all the oil on the grates before cooking. With the unit in position under the exhaust hood, run the unit on high for approximately 30 minutes to burn off all the oil. This only needs to be done when the unit is new, before cooking for the first time.

Before Turning on the Grill

- Ensure it has been installed correctly by a trained/licensed technician.
- Check that all packaging material has been removed from the cook area (including under the cook grates) and that the plastic film has been removed from all stainless steel panels.
- Ensure the ceramic ring is in place on the locating pin and the burner cap is installed on top of the burner.
- Cook grates are in position and have been cleaned and seasoned.

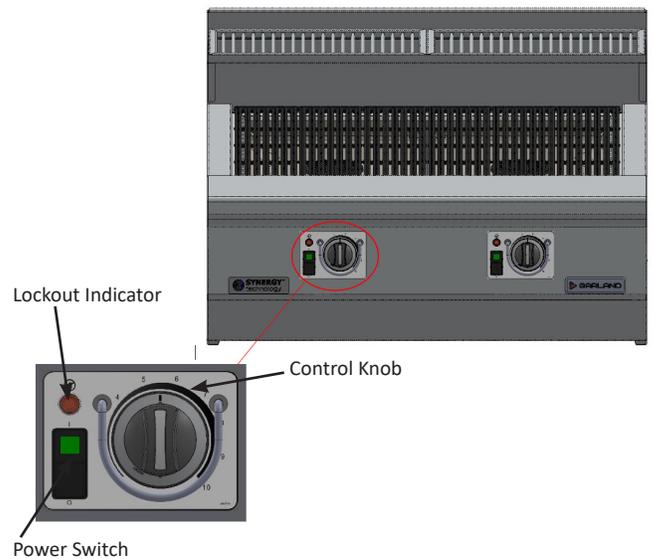


Turning on the Grill

- To turn on the grill, simply hit the power switch. Most units have multiple switches and each switch turns on the burner directly in front of it. When a switch is activated, the grill will automatically light the burner. This can take between 10 and 30 seconds. If the red indicator light above the switch comes on, the burner has "locked out" and the power switch needs to be toggled to try lighting the burner again. If the burner locks out a second time, check the troubleshooting section of this manual.
- Once the burner is on, it can be adjusted by turning the control knob. The low setting will hold a temperature between 500-550°F and the high setting will hold a

temperature of 700-750°F. It will take approximately 30-45 minutes for the unit to heat up and be ready to cook on.

- For optimal ignition performance it is best to set the knob to the middle position when starting the unit.



Shutting off the Grill

- To turn off the unit, toggle the rocker switch to the off position. If there are multiple switches, be sure to turn them all off when shutting down the grill.
- For units with multiple burners, one or more burners can be shut off during slow times to conserve energy; however, keep in mind that sections of the grill that are shut down will need 30-45 minutes to heat up once turned back on again.
- In the event of a power outage, the gas valve(s) will close immediately and all burner(s) will turn off. Be sure to toggle off the power switch(es) on the unit to prevent the unit from automatically coming back on when power is restored.

Warning

If the power supply to the appliance fails/power-outage/power-cut, please switch off the appliance at the front switch. Do not walk away from a grill that has no power but with the switch turned on. Doing so could cause a fire if something flammable is left unattended near the appliance and the power then comes back on and reignites the grill.

Operation of the Grill

- The temperature of the cook surface can be controlled by adjusting the control knob. Each section of the grill can be adjusted and/or turned on or off individually.
- Heat is distributed evenly across the entire cook surface with cooler spots directly above the burner.
- Use the scraper and brush combination tool provided to clean the cook grates as needed during operation.
- While cooking, any grease drippings from product on the grill will be vaporized by the ceramic bed under the cook grates; therefore, this unit has no grease collection drawer to empty.
- In order for grease/drippings to be vaporized effectively, the ceramic bed must be hot. This is one reason we recommend a 30-45 minute heat up time before cooking, as it will allow the ceramic bed to get hot enough to vaporize grease/drippings.
- We do not recommend turning on the unit, cooking before heat up and immediately turning off the unit, as the grease/drippings will stick to the ceramic bed and make the ceramics difficult to clean. If you must cook before the grill is properly heated, we recommend running the unit for at least 30 minutes after cooking to vaporize grease/drippings stuck to the ceramics.

 **Caution**

When cooking on the grill, care should be taken not to touch hot surfaces. Stainless steel panels close to the grates, such as the front rail, will become hot and can burn skin.

- Charbroilers are prone to flare ups when cooking fatty foods such as hamburger patties. Keep hands/arms away from the cook surface when possible. If flipping or adding/removing product, do so quickly and promptly remove hand/arms from the area directly over the cook grates. If necessary, use long-sleeved flame-retardant gloves to protect against burns from flare ups.
- Charbroilers generate smoke as part of the cooking process. The smoke helps to impart a unique flavor into the food. This unit will generate more smoke than a traditional broiler because it vaporizes fat/oil drippings. Be sure to install this unit under a ventilation hood with enough suction to capture all the smoke generated by the grill. If necessary, wear safety goggles to protect your eyes from smoke when cooking on the grill.

Section 4 Maintenance

Maintenance

⚠ DANGER

To prevent risk of electrical shock, disconnect power cord before attempting to clean any part of the unit.

Notice

We DO NOT recommend covering components with aluminum foil. Instead, we recommend following the Daily Cleaning Summary to keep the grill clean. However, if aluminum foil is used, it is imperative that the foil DOES NOT block the air holes in the ceramics under the cook grates.

Notice

Never cover the cook surface (eg: with sheet pans) as a method of cleaning the unit. The heat generated by doing so can damage the electronics in the unit. As a result, the unit is equipped with a temperature sensor that will detect this condition and shut the unit down before any components/electronics can be damaged by heat.

Please read this section carefully prior to undertaking any cleaning or maintenance on the unit.

To maintain maximum efficiency of the grill, it is necessary to keep it clean. Grill use and type of product will actually determine the frequency of cleaning.

Cleaning the Flame Sense/Igniter Probe

- If you notice that the burner has started shutting off during operation, and that it has gotten worse over time; the flame sense probe (also igniter probe) needs to be cleaned.
- This unit relies on flame rectification to determine whether or not the burner is lit. The ignition module inside the unit monitors the flame rectification circuit for safety. When the burner is on, AC current is rectified by the flame causing a small DC microamp current to flow back to the ignition module so it knows a flame is present. If the flame sense probe is dirty, the flame rectification circuit is broken (even if a flame is present) and the ignition module will shut off the flow of gas for safety. If this happens 3 times in a row, the burner will “lock out” and the unit will need to be powered off and on before the unit will attempt to light the burner again. To prevent this problem, the flame sense probe needs to be kept clean.

- During normal operation and cooking with this unit, the flame sense probe can become contaminated with salts, fats and oils; therefore we recommend cleaning it daily as follows:

Cleaning Under Grates

Notice

Ensure the unit has cooled before removing parts and cleaning ceramics.

Notice

Quenching hot grates in cold water may cause them to crack or bow.

Notice

Pouring cold water on hot ceramics may cause the ceramics to crack.

- At the end of the day, the cook grates should be cleaned in place using the brush and scraper that were provided with the unit.
- Then remove the grates from the unit and wash them in the sink. The cast iron caps can also be removed and washed in the sink.
- Remove the ceramic ring(s) and vacuum underneath. Be careful not to hit the flame sense/igniter probe or bend it out of place.
- Clean the flame sense/igniter probe by using a piece of abrasive strip to remove the salts and oils from the portion of the flame sense rod - as per picture below.

Notice

The flame sense rod is somewhat delicate. Do not use a lot of force when cleaning the flame sense rod and take care not to bend it out of place.

- Wipe off the flame sense rod (including white ceramic portion) with a DRY cloth..



- Vacuum the large ceramic bricks to remove all loose debris. A damp cloth or non-metallic scour pad can be used to clean any fats/oils that are stuck to the ceramics.

Notice

Use only a damp cloth/pad (not a wet one) and water with mild detergent. Do not use cleaning chemicals, metal scour pads or scrape/chip at the ceramics with tools.

- Wipe down the ceramics to clean any fats/oils that were dislodged during cleaning and to dry the ceramics if they are damp.
- When done, replace the ceramic ring(s), cast iron cap(s) and cook grates.
- To prevent corrosion and food from sticking during cooking, we recommend you season the grates with cooking oil after they have been cleaned. This can be done by dipping a cloth in cooking oil and rubbing the surface of the grates.
- If your grill is working sporadically, you should clean the flame sense probe using the instructions above. If the problem persists after cleaning, contact your authorized service agent. If there is a service call within the warranty period for this issue, and the flame sensor hasn't been cleaned per the instructions above, the warranty claim will be rejected and the call will be billed.

Cleaning During Operation

- After each product load is removed, use the brush and scraper tool to remove burned food particles and crumbs from cook grates.

Cleaning The Stainless Steel Panels

⚠ Warning

Turn off power to unit before cleaning outer panels. If unit has multiple power switches, ensure they are all turned off before proceeding.

⚠ Warning

Refrain from touching anything electrical when you've got wet hands or bare feet.

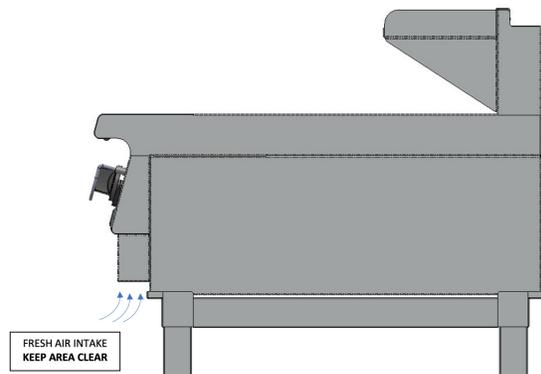
⚠ Warning

Do not remove any panel for cleaning.

Notice

Never wash the appliance with direct, high pressure jets of water.

- Once the unit has cooled, external stainless steel panels should be cleaned using a mild detergent and/or a food-safe liquid cleaner designed to clean stainless steel. For best results use hot water and a soft cloth.
- If required to use a nonmetallic scouring pad, but always rub in the direction of the grain in the metal to prevent scratching.
- Wash a small area at a time and rinse the washed area with a clean sponge dipped into a disinfectant. Wipe dry with a soft clean cloth.
- Do not spray chemicals into any openings (ie: slots under lower front panel). Doing so can damage critical components, resulting in a non-warranty service call.
- Ensure the area in front of the lower front panel is kept clear to allow critical airflow and access to the grill.



- Keep water and/or cleaning solution away from the front power switch(es) and the end of the power cord. Do not spray any solution on these parts.
- If the unit is on a stand or has been moved for cleaning, be sure to reattach the restraining cable if gas is connected to the unit with a flexible gas hose.

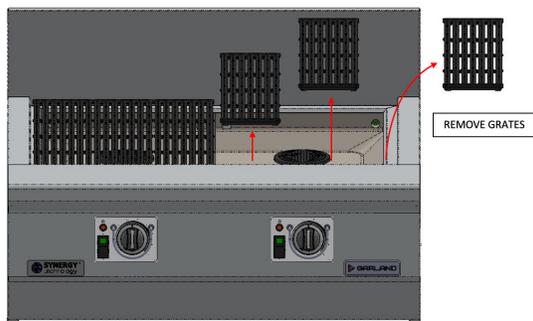
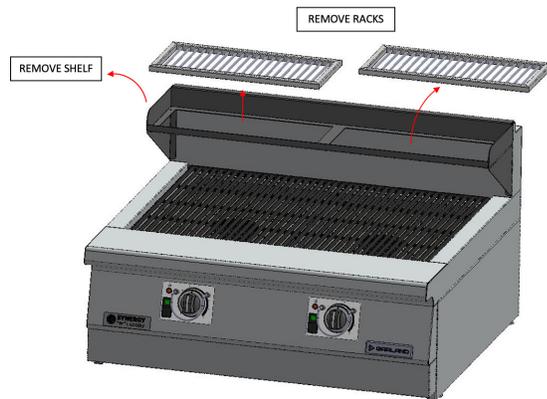
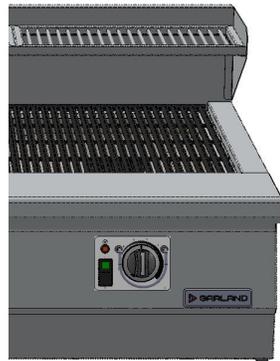
Daily Cleaning Summary

Notice

Never clean the inside of the grill with cleaning chemicals or excessive amounts of water. Never remove the base stone.

1. Let the grill cool down for at least 20 minutes before cleaning.

NOTE: Turn main switch(es) OFF when cleaning the grill, and ensure parts have cooled before touching them.



2. Remove slow cook racks and then slow cook shelf from the grill. Remove the cook grates. The cleaning tool supplied with the grill can be used to pry up the grates. Cook racks and grates can be washed in the sink.

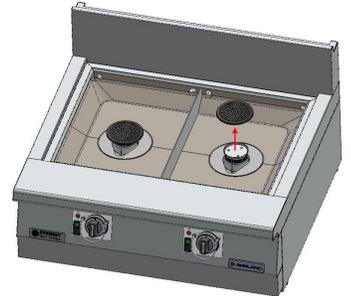
NOTE: Be sure to season cook grates after washing to prevent rust.



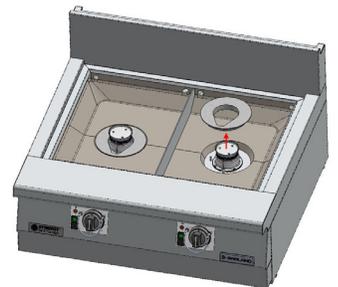
Combination brush and scraper tool.

3. Remove the burner cap and wash in the sink.

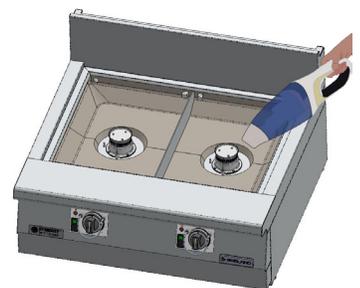
NOTE: Be sure to season burner cap after washing to prevent rust.



4. Remove the ceramic ring. Place the ceramic ring somewhere safe, as it is fragile and can break if dropped.



5. Vacuum all debris from the ceramics and around the burner and the flame sense/igniter probe. Take care not to hit the flame sense probe or bend it out of place.



6. Use a piece of abrasive strip to remove the salts and oils from the metal portion of the flame sense rod.



7. Wipe the white ceramic and metal portion of the flame sense probe with a "DRY" cloth.
8. Clean any fats/oils stuck on the ceramics with a damp cloth or non-metallic scour pad. Cloth must be damp (not wet) and use only mild detergent. Use a dry cloth to wipe clean.
9. Wash cook grates in the sink, then season with cooking oil to prevent corrosion.
10. Replace the ceramic ring, cast iron cap and cook grates.
11. Clean the outside surfaces of the unit with soft cloth and mild detergent. If required use a non-metallic scouring pad and rub in the direction of the grain. Never spray water/cleaning solution into openings on the grill and never use high pressure jets to clean the unit.

Section 5 Troubleshooting

Troubleshooting

 **Caution**

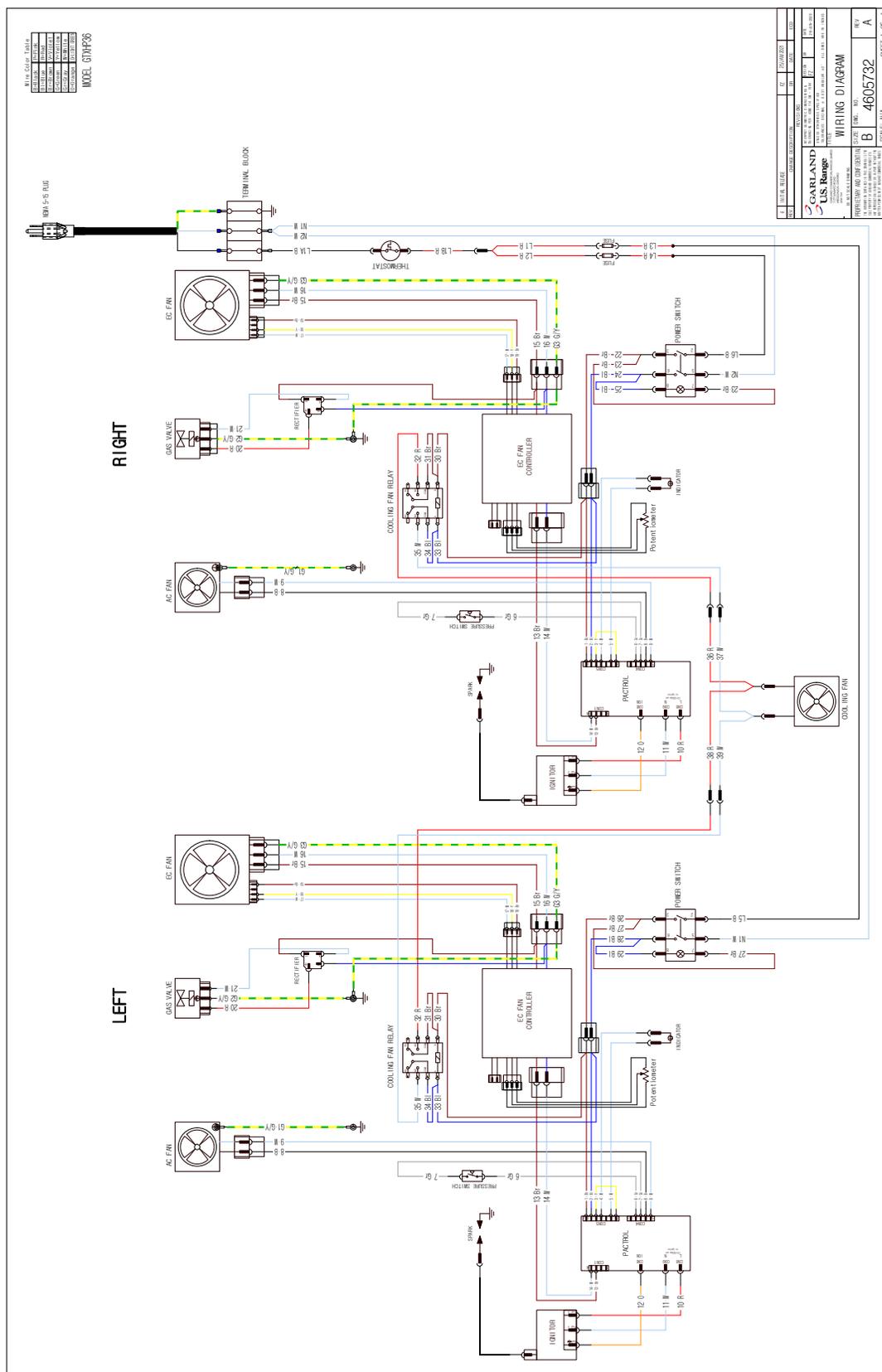
The intention of the following troubleshooting diagnostic process is to aid in resolving basic problems. If the problem persists contact a Garland authorized service technician.

 **Warning**

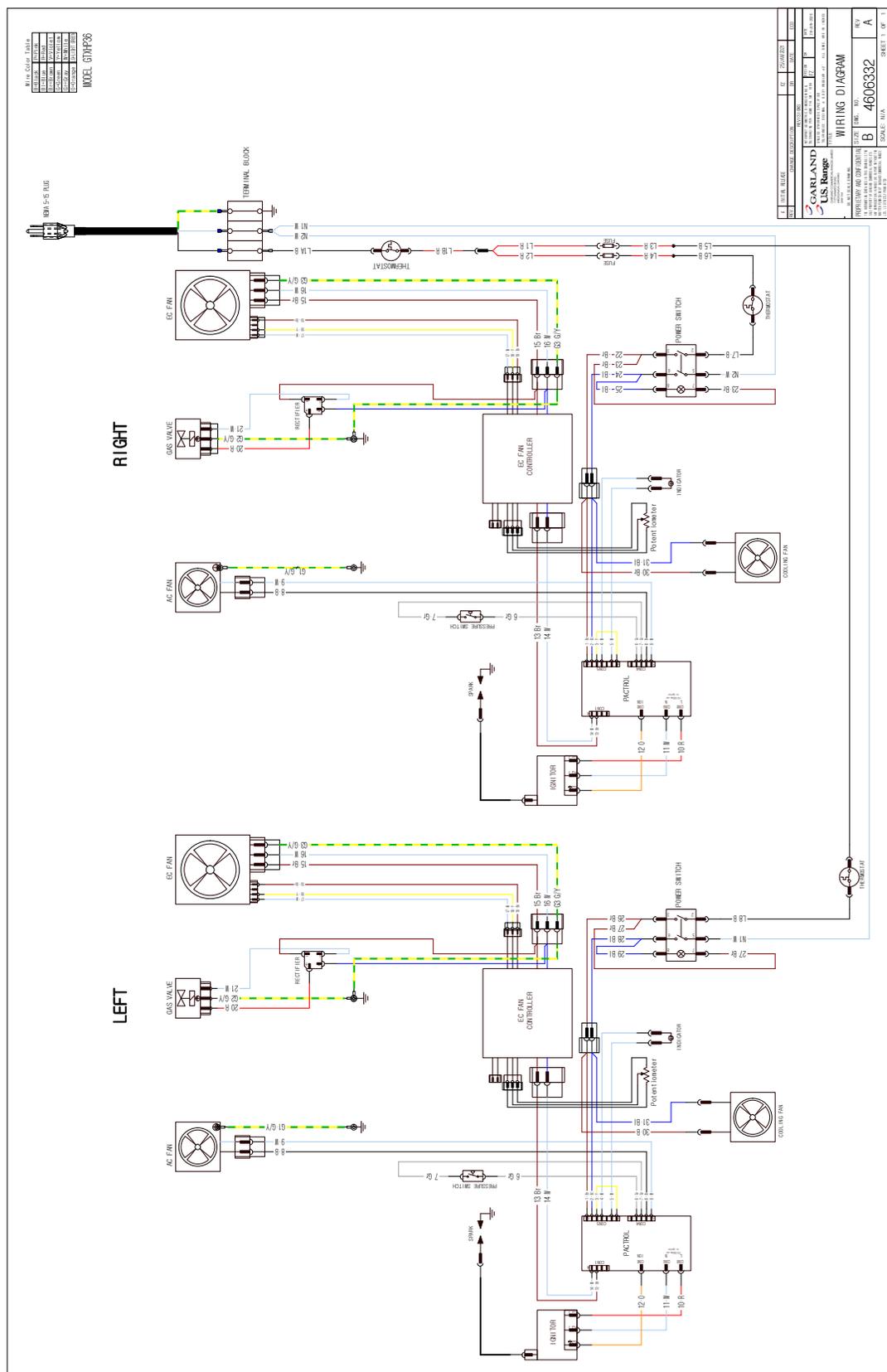
Interior testing must be performed by a qualified service technician only. Do not remove any panel during basic troubleshooting.

Problem	Cause	Correction
Grill does not turn on	No power to unit	Check circuit breaker Check power supply connection to the outlet, ensure cord is fully plugged in. If using GFI outlet, ensure it has not tripped
	Main switch on grill is not working	Check the voltage and if necessary replace main switch
Burner not sparking	Unit “locked out” (Red indicator light on)	Cycle power with main power switch
Burner sparks but doesn’t light	No gas	Ensure main gas is turned on Ensure gas hose is connected (quick connect fully seated)
Burner won’t stay on	Flame sense probe is dirty	Clean probe (reference “Cleaning the Flame Sense/Igniter Probe”, in the Maintenance section of this manual)
	Unit not grounded properly	Verify power cord has ground prong Ensure wall outlet is grounded properly and/or try different outlet

Wiring Diagram (Single Cooling Fan)



Wiring Diagram (Dual Cooling Fans)



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