

Models:

S280-18B

S280 Sentry Series Range Match Broiler

S280-24B

Item:	
Quantity:	
Project:	
Approval:	
Date:	

☐ ST280-18B	☐ ST280-24B

Model S280-24B with MC280-24 Cabinet Base

Standard Features:

S280-30B

☐ ST280-30B

- Stainless steel front, sides, front rail, hopper and side splash guards.
- Stainless steel low profile backguard
- Exclusive lift off hopper top
- Removable broiling grates in 6" (152mm) sections.
- Dual sided cast iron broiler racks, 1/2" (13mm) rounded bar (broad) or diamond patterns (fine) on opposite sides in 6" (152mm) sections.
- Heavy duty ceramic briquettes
- 4" (102mm) sanitary legs on counter models
- Simple set Hi-Lo valves-away from heat and protected.
- Piezo Spark Pilot Ignition
- 3/4" N.P.T. rear gas connection
- · Gas Pressure Regular

- 15,000 BTU cast iron burners for every 6" (152mm) of broiler space.
- Models with prefix ST have total flame failure protection, these models are "CE" approved.

Optional Features:

ີ S280-36B

ST280-36B

- Diamond branding rack in lieu of standard rack, No Charge, specify when ordering
- Swivel casters (4) W/front locks
- Stainless steel splatter guide (G80) 18" (457mm), to 48" (1219mm), specify width
- Nickel plated holding shelves 18" (457mm), 24" (610mm) and 36" (914mm), specify width
- Modified sides for banking broilers (36" (914mm) and 24" (610mm) broilers only)

Note: Stands and floor bases available see form BF/MC280

Specification:

Range match Broilers in four sizes: 18" (457mm), 24" (610mm), 30" (762mm), and 36" (914mm), Standard finish stainless steel front, sides & backguard (less cap), hopper, side splashguard. Black porcelain sloped back guard designed to match S280 series ranges. Exclusive lift off stainless steel grease hopper. Dual sided cast iron broiler racks, 1/2" (13mm) rounded bar (broad) or diamond patterns (fine) on opposite sides in 6" (152mm) sections. In lieu of standard broiler racks dual diamond pattern racks are available. Simple set Hi-Lo valves-away from heat and protected. 24" and 36" broilers can be banked in any combination with modified sides for continuous broiling surface. 15,000 BTU cast iron burners for every 6" (152mm) of broiling space, natural or propane gas. Pilot shut off valve, Piezo ignition. Optional MC280 Series modular floor cabinets or BF280 open frame stands see form BF/MC280.







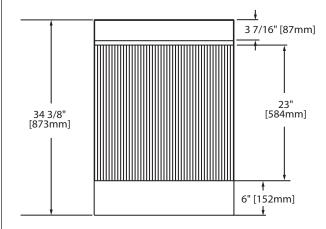
NOTE: CE certification applies only to ST models

NOTE: Broilers supplied with casters must be installed with an approved restraining device.



MODEL	Exterior Dimensions			Shipping		Total Input Rating (Natural Gas)	
	Height w/O Legs	Width	Depth	Cu Ft	lb/Kg	BTU	kW
S(ST)280-18B	24-7/8" (632mm)	18" (257mm)	34-3/8" (873mm)	16	190/86	45,000	13.2
S(ST)280-24B	24-7/8" (632mm)	24" (610mm)	34-3/8" (873mm)	18	240/109	60,000	17.6
S(ST)280-30B	24-7/8" (632mm)	30" (762mm)	34-3/8" (873mm)	21	290/131	75,000	22
S(ST)280-36B	24-7/8" (632mm)	36" (914mm)	34-3/8" (873mm)	26	340/154	90,000	26.4

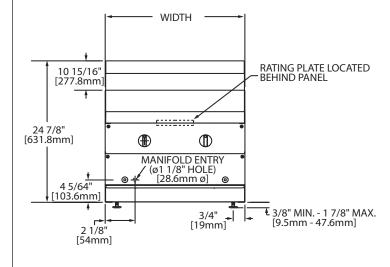
MODEL	Installation Clearances		Operating "WC/	Gas Inlet	
	Sides	Rear	Natural	Propane	
All Models	6" (152mm)	6" (152mm)	7/17	11.0/27.5	3/4"

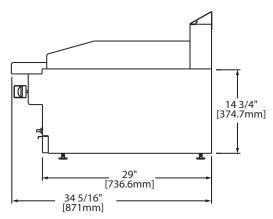


NOTE: Installation clearance reductions are applicable only where local codes permit.

When ordering specify gas type, natural or propane and elevation if over 2,000 ft (610m).

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.





Form# S280-18B/-24B/-30B/-36B (07/07)