



XHP Broiler

High Performance, Efficiency, Energy Savings & Durability



Shown with optional slow cook shelf

Bring Your Passion to the Surface



XHP is part of the existing Garland Heavy Duty Counter Series

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Why you need a XHP Broiler?

Cooks Food to a Higher Quality

Because of the way the XHP Broiler atomizes fat, natural oils are returned to the food, providing continual self-basting.

Less moisture during the cooking process, giving you more succulent food and boasting 50% less shrinkage than a standard Charbroiler.

The XHP Broiler gently smokes the food giving it incredible flavour and clear sear marks.

Cooks food to a Higher Quality which will lead to Higher Customer Satisfaction.

Unsurpassed Energy Savings

XHP Broiler has patented award-winning technology designed around its gas burner system.

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

Simple to Operate

Just turn the burner on a simple flick of a switch while an LED lets you know there is power.

Use the knob to adjust to the desired temperature.

Safety is Paramount

The XHP Broiler is a **safe unit to operate**. Clever air-cooled panels ensure the side panels remain cool to touch when in use.

XHP offers a constant restrained non-flame based heat which helps reduce flare-ups.

XHP comes with flame failure. If no flame is detected, the gas is automatically shut off.

It Will Pay for Itself

Use our **cost saving calculator** to see how much you can save cooking with an XHP: www.garland-group.com

No Fat Means No Grease Tray

Because all the fat is atomized, there is **no need for a grease tray or tray to clean** and best of all, it creates succulent food.

Save time and money and be environmentally responsible at the same time. There is no risk of grease getting into your drains or onto other areas of your kitchen.

Easy to Clean

With an XHP Broiler, the fat is atomized on ceramic base plates. This feature makes cleaning amazingly easy.

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

Easy on your hood and ventilation System

XHP Broiler reduces the amount of grease that passes through the ventilation system, so they require less cleaning.



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What is a XHP Broiler?

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

The XHP Broiler is revolutionizing the industry through high power but low-energy consumption.

It enables you to prepare food (meat, fish or vegetables) 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, delivers 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.



Included Accessories

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



Equipment Stand

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



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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 option
- Each burner has complete flame failure protection
- Two burners energy efficient - 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
- Each unit supplied with gas appliance regulator
- 6ft power cord with NEMA 5-15P plug
- Garland stainless steel stand available

Model #	Overall Dimensions: In. (mm)			No. of Burners	Total BTU		Cook Surface: In. (mm)	
	Width	Depth	Height		Natural	Propane	Width	Depth
GTXHP36	34.5 (876)	32.53 (826)	20.65 (525)	2	54,000	54,000	30.72 (780)	21.69 (551)

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