### GARLAND

# Master Series Electric XPress Grill

#### Models

XPE24



Model XPE24 Shown with low-profile grease cans



### Standard Features

• Programmable control for each cooking lane precisely controls:

- Automatic lifting and lowering of upper platen
- Advanced temperature control of grill plate and upper platen
  Cooking gap and time
- EasyTouch™ screen design is simple and intuitive with Press and Go interface
- Advanced temperature control, smart anticipation versus on-off
- Eliminates temperature overshoot and undershoot
- Increases temperature uniformity with five independently controlled heat zones -- three on plate and two on platen
- Each lane can be set to a different temperature for menu flexibility, eg., all-day breakfast
- Each lane can be turned Off when not required -- saving energy
- Recipes are programmed by setting grill temperature, platen temperature, cooking gap up to 2 inches (5 cm) and cook time
- USB interface to update menus

 User interface provides advanced diagnostics and error logging for ease of service and increased first-time fix

- Stainless steel front, top and sides
  Towel bar with bun pan lip
- Stainless steel dual side grease
- collectors
- Splash guards

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CSI Section 11400
Approved \_\_\_\_\_

- Swivel casters (4) with front brakes
  Hatchless cowl for protection from
- water during cleaning • IPX4 water resistant rating
- Two-year limited parts and labor (USA & Canada)
- Cleaning kit with high temperature grill cleaner and cleaning tools/ accessories, provided with every grill.

#### Optional

- Universal Tool Holder (1 or 2)
- UHC tray holder

### Specifications

The XPress Grill's upper and lower grill plates cook both sides simultaneously, reducing cook times by up to 50%. Upper grill plate is automatically raised and lowered by a lift system powered by a quiet actuator.

Lower griddle plate made of 3/4" (19mm) thick carbon steel, machine ground and highly polished.

Lower grill plate heated by three electric heating elements.

Upper platen heated by nickel plated cast aluminum electric heating elements.

Electric top heater provided with replaceable quick release Teflon sheets. Available in three phase power for Delta or Wye electrical systems. Voltage sensing detects brownouts and electrical input issues. Power calibration feature adjusts power output based on electrical system voltage.

Available with CSA or CE approvals.

All have NSF approval.

Installation with zero clearance against noncombustible surfaces.



**ISF** 

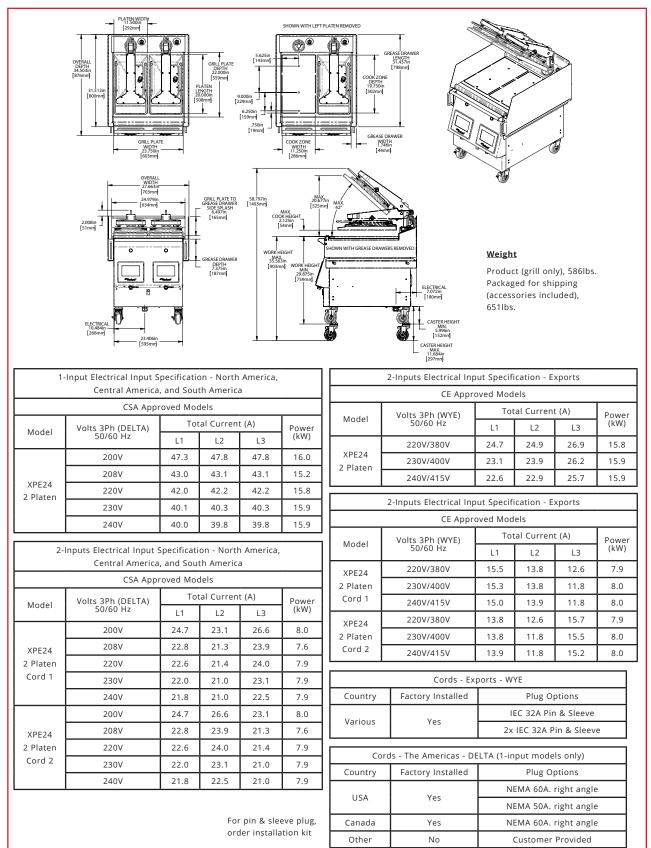


Garland Commercial Ranges Ltd. 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668

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Garland reserves the right to make changes to the design or specifications without prior notice.

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