

Master Series Electric XPress Grill

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- XPE12



Model XPE12
Shown with low-profile grease cans



Example of NEMA 30A
90 degree plug

Standard Features

- Programmable control for each cooking lane precisely controls:
 - Automatic lifting and lowering of 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
- 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
- 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.

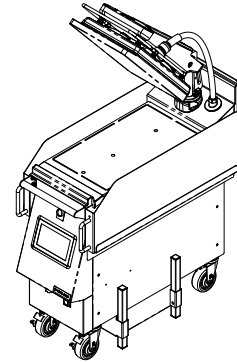
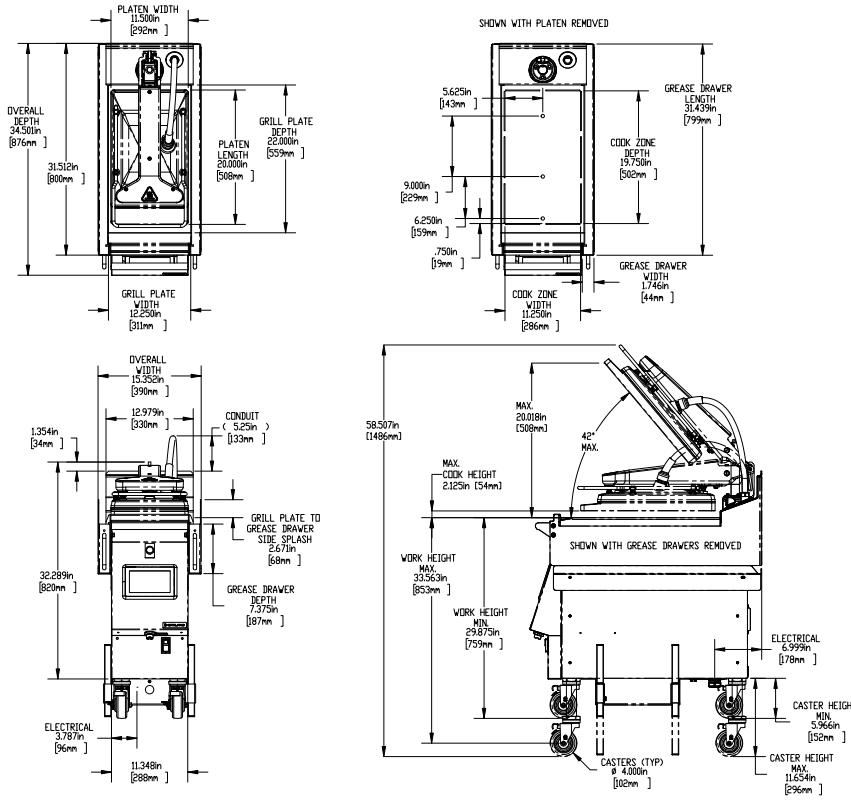
Available with CSA or CE approvals.

All have NSF approval.

Installation with zero clearance against non-combustible surfaces.



Master Series Electric XPress Grill



Weight

Product (grill only), 492lbs.
Packaged for shipping (accessories included), 558lbs.

1-Input - Electrical Input Specification - North America, Central America, and South America					
CSA Approved Models					
Model	Volts 3Ph (DELTA) 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
XPE12 1 Platen	200V	23.1	26.6	24.7	8.0
	208V	21.3	23.9	22.8	7.6
	220V	21.4	24.0	22.8	7.9
	230V	21.0	23.1	22.0	7.9
	240V	21.0	22.5	21.8	7.9

1-Input - Electrical Input Specification - Exports					
CE Approved Models					
Model	Volts 3Ph (WYE) 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
XPE12 1 Platen	220V/380V	12.6	15.5	13.9	7.9
	230V/400V	11.8	15.3	13.9	8.0
	240V/415V	11.8	15.0	13.9	8.0

Cords - The Americas -DELTA		
Country	Factory Installed	Plug Options
USA	Yes	NEMA 30A. right angle
Canada	Yes	NEMA 30A. right angle
Other	No	Customer Provided

Cords - Exports - WYE		
Country	Factory Installed	Plug Options
Various	Yes	IEC 32A Pin & Sleeve

For pin & sleeve plug, order installation kit

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

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

www.garland-group.com
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