

## G-Series 60" Gas Restaurant Range With Flame-Failure

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

### Models

- GF60-10RR
- GF60-8G12RR
- GF60-6G24RR
- GF60-4G36RR



Model GF60-10RR

### Standard Features

- Flame-failure protection: all burners
- Spark ignition on all concealed burners (open top burners manual ignition)
- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel low-profile backguard
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large phenolic knobs
- Gas regulator
- Reinforced chassis

#### Standard on Applicable Models:

- Ergonomic split cast-iron top ring grates
- 26,000 BTU/7.61 kW 2-piece cast-iron Starfire® open top burner
- 5/8" (15mm) thick steel griddle plate with thermostatic griddle control 175° to 425° F ( 79° to 218°C), 23" (584mm) working depth surface, on right; optional on left
- Front-serviceable griddle
- 4-1/4" (108mm) wide grease trough
- 18,000 BTU/5.27 kW cast-iron "H" style griddle burner per 12"(305mm) width of griddle
- 38,000 BTU/ 11.13 kW cast-iron "H" style oven burner
- Snap-action modulating oven thermostat low to 500° F
- Easy to access oven pilot with Piezo

- spark ignition
- Nickel-plated oven rack and 3-position removable oven rack guide
- Large porcelain oven interior, fits standard sheet pans in both directions for standard ovens
- Square-cornered door design with strong, "keep-cool" oven door handle

### Options & Accessories

- Manual hi/lo valve griddle control in lieu of thermostatic control
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 BTU/5.27 kW cast-iron "H" burner standard on left side
- Stainless steel backguard with removable high shelf
- Additional oven racks
- Four 6" (152mm) levelling swivel casters w/front locking
- Flanged deck mount legs
- Celsius temperature dials

### Specifications

Gas restaurant series range with large capacity standard oven.

59-1/16" (1500mm) wide, 27" (686mm) deep worktop surfaces.

Stainless steel front, sides and 5" wide front rail.

6" (152mm) legs with adjustable feet.

Total flame-failure protection for all burners.

Ten Starfire® 2-piece, 26,000 BTU/7.61 kW (natural gas), cast-iron open burners set in split cast-iron ergonomic grates.

Griddle or optional hot top with cast-iron "H" style burners, 18,000 BTU/5.27 kW (natural gas), in lieu of open burners.

Porcelain oven interior.

Heavy cast-iron "H" oven burner rated 38,000 BtuH/11.13 kW (natural gas).

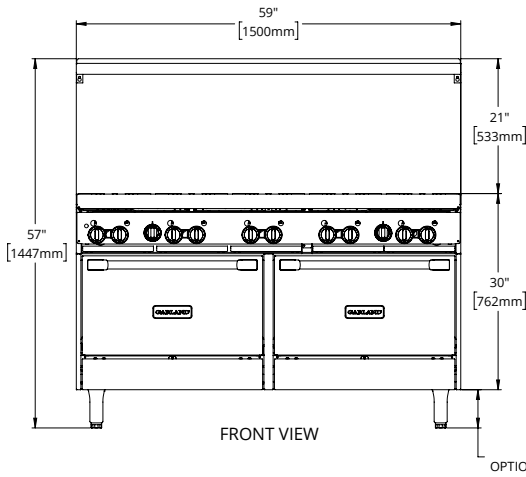
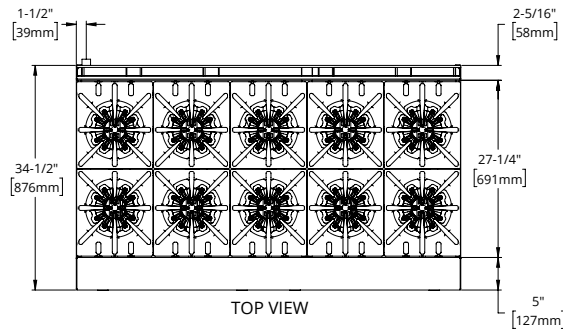
Oven controlled by even-bake, fast recovery snap-action modulating oven thermostat.

Available with storage base in lieu of oven.

NOTE: Use only Garland certified casters and approved restraining devices.



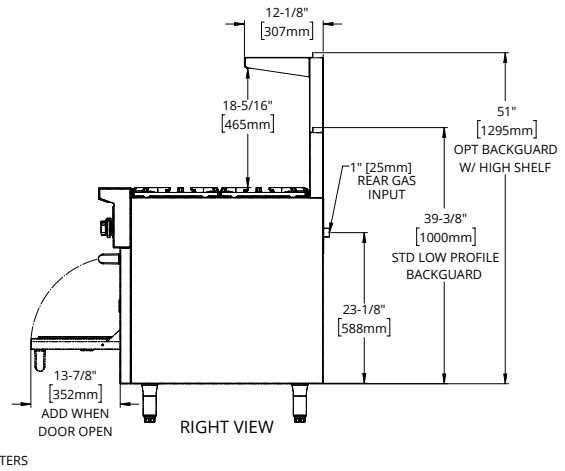
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Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

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



Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu. Ft.
GF60-10RR	Ten Open Burners w/Two Standard Ovens	336,000	726	329	79
GF60-8G12RR	12" Griddle, Eight Open Burners w/Two Standard Ovens	302,000	756	343	79
GF60-6G24RR	24" Griddle, Six Open Burners w/Two Standard Ovens	268,000	775	342	79
GF60-4G36RR	36" Griddle, Four Open Burners w/Two Standard Ovens	234,000	826	375	79

Width In (mm)	Depth In (mm)	Height w/LPBG In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	34-1/2 (876)	45-3/8 (1153)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10.0" WC 25 mbar

LPBG = Low Profile Backguard

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard Oven
Natural	26,000/7.61	18,000/5.27	38,000/11.13
Propane	26,000/7.61	18,000/5.27	32,000/9.38

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