

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

G-Series 60" Raised Griddle/Broiler Gas Range With Flame-Failure

Models

- GF60-6R24RR
- GF60-6R24RS



Model GF60-R24RR

Standard Features

- Flame-failure protection: all burners
- 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
- Ergonomic split cast-iron top ring grates
- 26,000 BTU/7.61 kW 2-piece cast-iron Starfire® open top burner
- 24" (610mm) raised griddle/broiler section on right side only w/ 3 cast-iron burners each rated 11,000 BTU/3.22 kW, w/ one manual hi/lo valve per burner
- Two broiler rack settings at 3 3/4" (95mm) and 2 1/2" (64mm)
- 5/8" (15mm) thick steel griddle plate w/ manual hi/lo valve control, 23" (584mm) working depth surface, standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 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
- Open storage in lieu of oven, (suffix S)

Options & Accessories

- 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
- stainless steel front and sides
- 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 work top surfaces.

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

6" (152mm) legs with adjustable feet.

Total flame-failure protection for all burners.

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

24" (610mm) raised griddle/broiler section on right side only with 3 cast-iron burners each rated a 11,000 BTU/3.22 kW.

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

One-piece oven with porcelain interior and heavy-duty, "keep-cool" door handle.

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

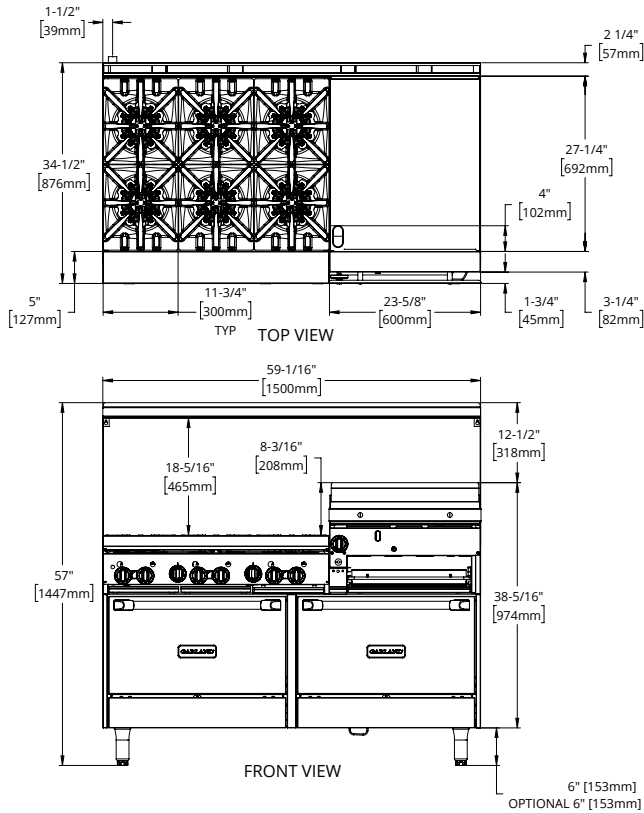
Oven controlled by even-bake, fast recovery snap-action modulating oven thermostat.

Available with storage base in lieu of standard oven.

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



G-Series 60" Raised Griddle/Broiler Gas Range With Flame-Failure



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	Shipping Information	
			Lbs./Kg	Cu Ft
GF60-6R24RR	6 Open Burners, 24" Raised Griddle/Broiler w/ (2) Standard Ovens	265,000	828/376	81
GF60-6R24RS	6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Standard Ovens & Storage Base	227,000	787/357	81

Width In (mm)	Depth In (mm)	Height w/LPBG In (mm)	Oven Interior In (mm)			Storage Base Interior In (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)	
			Height	Depth	Width	Height	Depth	Width	Sides	Rear	Crated	Uncrated
59 (1500)	34-1/2 (876)	47 (1194)	13 (330)	26 (660)	26-1/4 (667)	18-1/4 (464)	26-3/8 (670)	26-3/16 (655)	14 (3565)	6 (152)	37 (940)	36-1/2 (927)

LPBG = Low Profile Backguard

Burner Ratings (BTU/Hr/kW)					Manifold Operating Pressure
Gas Type	Open Top	Hot Top	Standard Oven	Raised Griddle/Broiler	
Natural	26,000/7.61	18,000/5.27	38,000/11.13	33,000/9.66	4.5" WC, 11 mbar
Propane	26,000/7.61	18,000/5.27	32,000/9.38	33,000/9.66	10.0" WC, 25 mbar

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

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