

# GARLAND®

## G-Series 60" Raised Griddle/Broiler Gas Range With Convection Oven

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

### Models

- G60-6R24CC • G60-6R24CR • G60-6R24CS



Model G60-6R24CC

### Standard Features

- 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
- Easy to access oven pilot
- Reinforced chassis
- Ergonomic split cast-iron top ring grates
- 33,000 BTU/9.67 kW 2-piece cast-iron Starfire Pro® 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
- Convection oven w/3 nickel-plated oven racks and removable rack guides w/ 1/3HP 120v 60 Hz single phase fan motor
- Snap-action modulating oven

- thermostat low to 500° F
- Large porcelain oven interior
- Square-cornered door design with strong, "keep-cool" oven door handle
- Open storage in lieu of oven, (suffix S)

### Options & Accessories

- Convection oven motor 240v 50/60HZ single phase
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btu/h/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 convection 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.

Six Starfire Pro® 2-piece, 33,000 BTU/9.67 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.

Porcelain oven interior.

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.



G-Series 60" Raised Griddle/Broiler Gas Range  
With Convection Oven

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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01/26



## G-Series 60" Raised Griddle/Broiler Gas Range With Convection Oven

**TOP VIEW**

**FRONT VIEW**

**RIGHT VIEW**

OPTIONAL 5" [127mm] CASTERS

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
G60-6R24CC	6 Open Burners, 24" Raised Griddle/Broiler w/ (2) Convection Ovens	307,000	828	376	81
G60-6R24CR	6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Convection Oven, (1) Std. Oven	307,000	828	376	81
G60-6R24CS	6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Convection Oven & Storage Base	269,000	787	357	81

  

Width In (mm)	Depth In (mm)	Height w/shelf 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)	38-1/2 (974)	57 (1448)	13 (330)	22 (559)	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	Hot Top	Convection Oven	Raised Griddle/Broiler
Natural	33,000/9.67	18,000/5.27	38,000/11.13	33,000/9.66
Propane	30,000/8.79	18,000/5.27	32,000/9.38	33,000/9.66

Note: Convection ovens with 120V, 60 Hz, 1-phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1-phase motors are not supplied with cord and plug and must have direct connect.

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

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