

The state-of-the-art Garland Heavy Duty Restaurant Series is a commercial range that has been engineered for unmatched performance and durability.

Garland's cast-iron burners combine speed with precision and even heat distribution to improve efficiency and control.

Featuring stainless steel construction with a large front 127mm 'plate rail' and backguard that matches the other Restaurant Series units giving a sleek clean finish.

Cast-iron burners for every 152mm section and heavy duty ceramic briquettes sitting on horizontal bars distribute heat evenly. Protected individual pilot lights, piezo spark ignition and flame failure as standard. Large 584mm deep removable dual sided broiling grates (13mm rounded bar or diamond fine pattern). Exclusive lift-off hopper. Hi-Lo Valves.

Large easy-to-use control knobs sit flush to the 'plate rail' and the unit can sit on top of the optional stainless steel stand with storage shelf.

OPTIONAL FEATURES

- Stainless steel stand with shelf and adjustable feet
- Castors for stand (Legs must be shortened by 100mm)
- Flexible gas hose with quick disconnect and restraining kit

DIMENSIONS

External Dimension: 610W x 876D x 1153H mm

Working height : 915mm

Combustible wall clearance: Side: 152mm, Rear: 152mm

TECHNICAL DATA

Gas Type: Natural or LP

Total Output:	Natural 64MJ	LP 64MJ
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Burner Ratings:	Natural 16MJ	LP 16MJ
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Gas Connection: 3/4"

Shipping weight: 114kg

AGA approval number

7497

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

GF24-BRL

610mm WIDE RESTAURANT SERIES CHAR BROILER



GF24-BRL pictured on MS-G24B Stand

