

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 exclusive cast-iron Starfire Pro® burners combine speed with precision and even heat distribution to improve efficiency and control. All of the burners in the range are made of cast-iron for better heat retention and lasting durability.

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.

2 piece burners are easy to remove and clean with protected individual pilot lights and flame failure as standard. Large 686mm deep work surface fits six 300mm pots easily and grate design allows pots to slide across the surface easily. Premium 15mm thick griddle with powerful cast iron 'H' burners for even heat distribution.

Large easy-to-use control knobs sit atop the fully porcelain interior standard ovens that accepts full sized sheet pans in both directions, has a 40MJ 'H' burner with flame failure and a strong adjustable door.

### **STANDARD FEATURES**

- Piezo ignition for all concealed burners
- Manual ignition for all open burners
- 300mm stamped drip trays w/dimpled bottom
- 108mm wide grease trough
- Gas regulator
- 152mm Adjustable stainless steel legs
- Two oven racks included as standard
- · Available in Natural or LP Gas

#### **OPTIONAL FEATURES**

- Castors
- · Grooved Griddle in 300mm sections
- Electronic ignition Specify GFE60 (240V, 1P, 10A)
- · Flexible gas hose with quick disconnect and restraining kit

#### **DIMENSIONS**

External Dimension: 1500W x 876D x 1153H mm

Working height: 915mm

Oven Interior: 667W x 660D x 330H mm

Griddle: 600W x 585D mm

Combustible wall clearance: Side: 356mm, Rear: 152mm

#### **TECHNICAL DATA**

Gas Type: Natural or LP

 Total Output:
 Natural 301.6MJ
 LP 273MJ

 Burner Ratings:
 Natural LP

 Open Burner
 30.6MJ
 28.5MJ

 Griddle per 300mm
 19MJ
 18MJ

Gas Connection: 1"

Shipping weight: 342kg

AGA approval number

7455

Oven

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

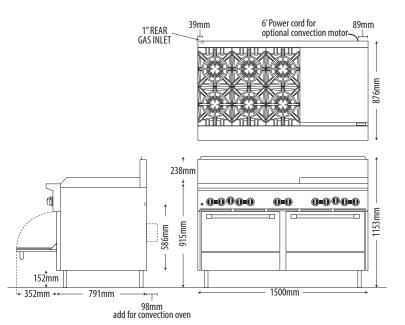
40MJ

## GF60-6G24RR

# 1500mm WIDE RESTAURANT SERIES 6 BURNER COMBINATION RANGE WITH 2 STANDARD OVENS



GF60-10RR pictured





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