

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

Dual cast-iron 'knuckle' burners sit below removable cast-iron ring and lid for concentrated heat at the target area with heat graduating further away from the target. Protected individual pilot lights and flame failure as standard. Large 686mm deep work surface fits six 300mm pots easily and the design allows pots to slide across the surface easily.

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.

Large easy-to-use control knobs sit atop the fully porcelain interior convection oven 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
- Stamped drip trays w/dimpled bottom
- Gas regulator
- 152mm Adjustable stainless steel legs
- Two oven racks included as standard
- Available in Natural or LP Gas

OPTIONAL FEATURES

- Convection oven
- Castors
- Electronic ignition Specify GFE36 (240V, 1P, 10A)
- Flexible gas hose with quick disconnect and restraining kit

DIMENSIONS

External Dimension: 900W x 876D x 1153H mm

Working height : 915mm

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

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

TECHNICAL DATA

Gas Type: Natural or LP

Total Output:	Natural	LP
	113MJ	106MJ

Burner Ratings:	Natural	LP
Knuckle Burner	36.5MJ	36.5MJ
Oven	40MJ	33MJ

Gas Connection: 3/4"

Shipping weight: 240kg

AGA approval number

7455

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

GFE36TTC

900mm WIDE RESTAURANT SERIES TARGET TOP RANGE WITH CONVECTION OVEN

