

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

All of the burners in the range are made of cast-iron for better heat retention and lasting durability.

Featuring stainless steel construction front and cabinet giving a sleek clean finish. This model is available in counter top or wall mountable versions.

Simple to operate and high performing atmospheric burners each controlled by Hi-Lo valves. Flame failure as standard.

Fixed position roll-in and roll-out broiling rack with flat or tilt positions and large capacity removable grease pan.

STANDARD FEATURES

- 102mm adjustable legs for counter top
- Rear gas connection
- Gas regulator

OPTIONAL FEATURES

- Stainless Steel back, bottom
- Brackets for wall mounting
- Top gas connection

DIMENSIONS

External Dimension: 864W x 356D x 522H mm

Combustible wall clearance: Side: 356mm

TECHNICAL DATA

Gas Type: Natural or LP

Total Output:	Natural	LP
	30MJ	30MJ

Burner Ratings:	Natural	LP
Open Burner	15MJ	15MJ

Gas Connection: 3/4"

Shipping weight: 91kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

GFIR36C

864mm WIDE RESTAURANT SERIES SALAMANDER

