

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

DIM		

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

Combustible wall clearance: Side: 356mm

TECHNICAL DATA

Gas Type: Natural or LP

LP **Total Output:** Natural 30MJ 30MJ

Burner Ratings: Natural LP 15MJ 15MJ Open Burner

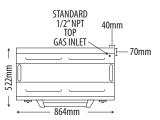
Gas Connection: 3/4" Shipping weight: 91kg

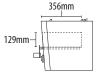
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

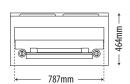
GFIR36C

864mm WIDE RESTAURANT SERIES SALAMANDER











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