GARLAND

GF36-G36T **900mm WIDE RESTAURANT SERIES GRIDDLE MODULAR TOP**

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

External Dimension: 900W x 876D x 1153H (with stand) mm

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

Natural

Natural

57M.J

19MJ

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

Propane

Propane

54MJ

18MJ

STANDARD FEATURES

- Piezo ignition for all concealed burners
- 108mm wide grease trough
- Set 4 legs for countertop mounting
- Gas regulator

DIMENSIONS

Working height : 915mm

TECHNICAL DATA

Total Output:

Burner Ratings:

AGA 7455 G

Griddle per 300mm

Gas Connection: ¾" SHIPPING DATA Shipping weight: 132kg AGA APPROVAL NUMBER

Griddle : 900W x 585D mm

Gas Type: Natural or Propane

- Available in Natural or Propane Gas
- Cooking Surface 900mm W x 584mm D

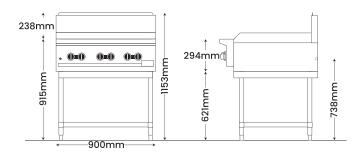
Item GF36-G36T is a 900mm griddle modular top model.

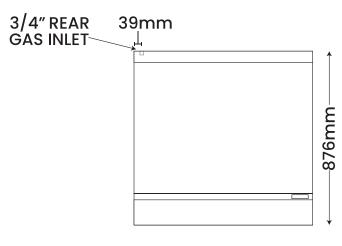
Premium 15mm thick griddle with powerful cast iron 'H' burners for even heat distribution. Large 686mm deep work surface

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.



- Stainless steel stand with shelf and adjustable feet MS-G36
- Swivel Fixed Height Castors for stand legs must be shortened by 100mm -MS-CSTR (non brake), MS-CSTRB (brake)
- Grooved Griddle in 300mm sections Specify -GRV
- Electronic ignition Specify GFE36 (240V, IP, IOA lead & plug not included)
- Flexible gas hose with quick disconnect and restraining kit 432018-1200HK





(∰)

www.comcater.com.au

comcater

 (\boxtimes) MA005A Garland GF36-G36T Specification Sheet Issue 003 | Issue Date: 01/02/2023

contactus@comcater.com.au