GARLAND

GF60-8G12RR

1500mm WIDE RESTAURANT SERIES 8 BURNER COMBINATION RANGE WITH 2 STANDARD OVENS

The 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.

STANDARD FEATURES

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

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 eight 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.

OPTIONAL FEATURES

- Fixed Height Castors GF-CSTR (Non Brake) GF-CSTRB (brake)
- Grooved Griddle in 300mm sections Specify -GRV
- Convection oven(s) Specify GFE60-8G12CC/CR/RC (240V,1P,10A lead & plug not included)
- Electronic ignition Specify GFE60 (240V,1P,10A lead & plug not included)
- Flexible gas hose with quick disconnect and restraining kit 432526-1200HK

DIMENSIONS

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

Working height : 915mm

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

Griddle : 300W x 585D mm

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

TECHNICAL DATA

Gas Type: Natural or Propane		
Total Output:	Natural 386MJ	Propane 351MJ
Burner Ratings: Open Burner Griddle per 300mm Oven	Natural 30.6MJ 19MJ 40MJ	Propane 28.5MJ 18MJ 33MJ
Gas Connection: 1"		

SHIPPING DATA

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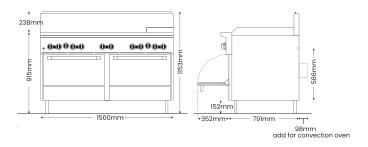
Shipping weight: 343kg

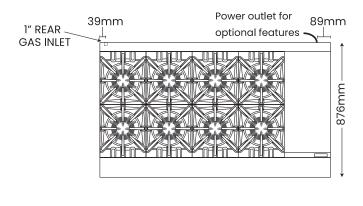
Shipping Dimensions: 1651W x 1143D x 1257H mm

AGA APPROVAL NUMBER

AGA 7455 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.





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MA005A Garland GF60-8G12RR Specification Sheet Issue 002 | Issue Date: 01/02/2023

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GF60-10RR pictured