GFE36-TTC

900mm WIDE RESTAURANT SERIES TARGET TOP RANGE WITH CONVECTION OVEN

The Garland Heavy Duty Restaurant Series is a commercial range engineered for unmatched performance and durability.

This front fired target top model features dual cast-iron 'knuckle' burners below removable cast-iron ring and lid for concentrated heat at the target area with heat graduating further away from the target. Individual pilot lights and flame failure are standard. Large 686mm deep x 900mm work surface fits multiple size pots easily.

With stainless steel construction, a large front 127mm 'plate rail' and backguard that matches the other Restaurant Series units giving a sleek clean finish.

Item GFE36-TTC comes with convection oven for even baking and high performance.

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 Propane Gas

OPTIONAL FEATURES

- Fixed Height Castors GF-CSTR (Non Brake) GF-CSTRB (brake)
- Flexible gas hose with quick disconnect and restraining kit 432018-1200HK

DIMENSIONS

External Dimension: 900W x 974D 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 Propane

Total Output: Natural Propane 113MJ 106MJ

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

Gas Connection: 34"

Power Supply: 240V 1Ph 3.5A (Cord & Plug not included)

SHIPPING DATA

Shipping weight: 240kg

Shipping Dimensions: 1143W x 1143D x 1152H mm

AGA APPROVAL NUMBER

AGA 7455 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.









