GARLAND

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

The Heavy Duty Electric Series is built to last well into the future. It is also built to suit specified requirements. Each 305mm section of this series can be customised to fit the available kitchen space and workflow.

Featuring stainless steel construction with a 87mm front 'plate rail' and 254mm backguard that matches the other Electric Series units giving a sleek clean finish and can be lined up with the 152mm high adjustable stainless steel legs.

10 all-purpose tubular electric elements in 2 sizes with the option of sealed high performance elements designed for small pot work are controlled by an infinite switch.

Large easy-to-use control knobs sit atop the fully porcelain interior standard oven that accepts full sized sheet pans in both directions on a 4-position removable rack guide, has a 4.85kW element and electro-mechanical heavy duty thermostat 66°C - 288°C and a strong adjustable door with heat resistant, cool touch door handle.

OPTIONAL FEATURES

- Additional Oven Rack
- Swivel casters with front brakes
- Convection oven base (add suffix RC) Note: Convection oven comes standard with 2 oven racks
- Sealed high performance elements with 6-heat switch (Model SS684) Note: Sealed elements are not available with all-purpose tubular elements. All top elements must be the same type.
- Marine equipment storm rails for pots, oven door latch, drip tray stop and deck fasteners



S684 1524mm WIDE 10 ELEMENT ELECTRIC RANGE Specification Sheet Issue 003 | Issue Date: 01/02/2023

