

The Garland Heavy Duty Restaurant Series is a commercial cooking range engineered for unmatched performance and durability. Garland's unique design char broiler design combines speed with precision and even heat distribution to improve great efficiency and control and is ready to deliver smoky mouthwatering sides and entrees.

Featuring stainless steel construction with a large front 127mm 'plate rail' and a backguard that matches the other Restaurant Series units giving a sleek clean finish. The dual sided cast iron grates are reversible with a rounded bar pattern on one

side with a diamond pattern on the other to give an appetising look to all your charbroiled foods.

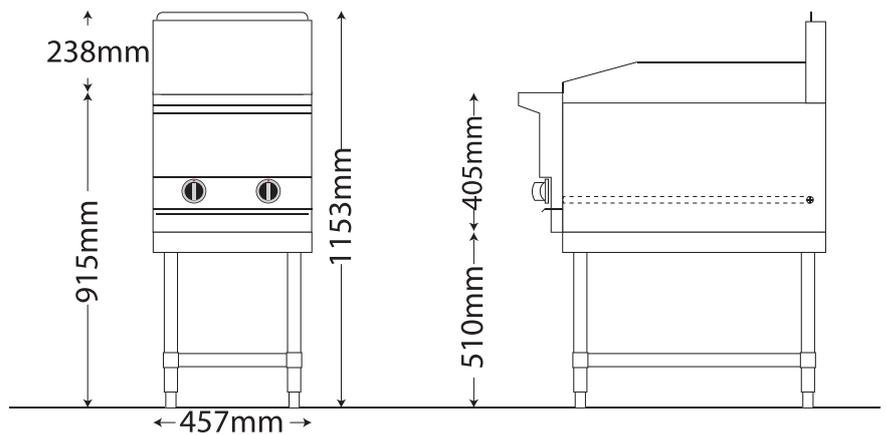
Cast-iron burners for every 152mm section and heavy duty ceramic briquettes sitting on horizontal bars distribute heat evenly. Protected individual pilot lights, piezo spark ignition and flame failure as standard. Exclusive lift-off hopper. Hi-Lo Valves. Large easy-to-use control knobs sit flush to the 'plate rail' and the unit can sit on top of the optional stainless steel stand with storage shelf.



GF24-BRL pictured with optional stand

OPTIONAL FEATURES

- Stainless steel stand with shelf and adjustable feet - MS-G18B
- Fixed Height Castors for stand (Legs must be cut 100mm) - MS-CSTR (non-brake / MS-CSTRB (brake)
- Flexible gas hose with quick disconnect and restraining kit - 432018-1200HK
- Flue Deflector



DIMENSIONS

External Dimension: 457W x 876D x 1153H (with stand) mm
Working height : 915mm
Combustible wall clearance: Side: 152mm, Rear: 152mm

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output:	Natural	Propane
	48MJ	48MJ

Burner Ratings:	Natural	Propane
Open Burner	16MJ	16MJ

Gas Connection: 3/4"

SHIPPING DATA

Shipping Weight: 86kg
Shipping Dimensions: 737W x 1041Dx 768H mm

AGA APPROVAL NUMBER

AGA 7497 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

