

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

- Manual ignition for all open burners
- 300mm stamped drip trays w/dimpled bottom
- Gas regulator
- Set 4 legs for countertop mounting
- Available in Natural or Propane Gas

Item GF36-6T is a modular top model with 6 burners.

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 six 300mm pots easily and grate design allows pots to slide across the surface easily.

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.



GF36-6T pictured with optional stand

OPTIONAL FEATURES

- 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)
- Flexible gas hose with quick disconnect and restraining kit - 432018-1200HK

DIMENSIONS

External Dimension: 900W 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
	184MJ	171MJ
Burner Ratings:	Natural	Propane
Open Burner	30.6MJ	28.5MJ

Gas Connection: 3/4"

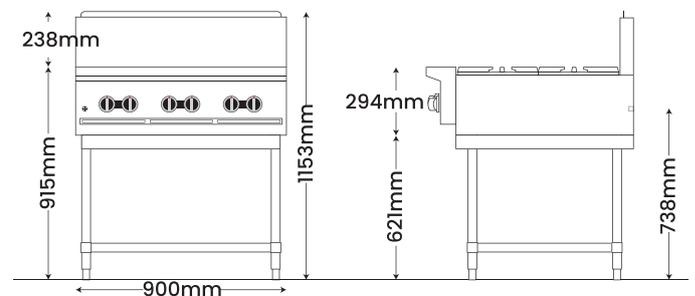
SHIPPING DAT

Shipping weight: 86kg

AGA APPROVAL NUMBER

AGA 7455 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



3/4" REAR GAS INLET

39mm

