

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.

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

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

Large easy-to-use control knobs sit atop the fully porcelain interior standard oven 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)
- Electronic ignition - Specify GFE36 (240V,IP,10A lead & plug not included)
- Convection oven(s) - Specify GFE36-TTC (240V,IP,10A lead & plug not included)
- Flexible gas hose with quick disconnect and restraining kit - 432018-1200HK

DIMENSIONS

External Dimension: 900W x 876D 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 113MJ	Propane 106MJ
Burner Ratings:	Natural 36.5MJ	Propane 36.5MJ
Knuckle Burner	36.5MJ	36.5MJ
Oven	40MJ	33MJ

Gas Connection: 3/4"

SHIPPING DATA

Shipping weight: 240kg

Shipping Dimensions: 1050W x 1050D x 1017H mm

AGA APPROVAL NUMBER

AGA 7455 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

