

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

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

- Piezo ignition for all concealed burners
- 108mm wide grease trough
- Set 4 legs for countertop mounting
- Gas regulator
- Available in Natural or Propane Gas
- Cooking Surface 900mm W x 584mm D

Item GF36-G36T is a 900mm griddle modular top model.

Premium 15mm thick griddle with powerful cast iron 'H' burners for even heat distribution. Large 686mm deep work surface.

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.



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)
- Grooved Griddle in 300mm sections - Specify -GRV
- Electronic ignition - Specify GFE36 (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 (with stand) mm

Working height : 915mm

Griddle : 900W x 585D mm

Combustible wall clearance: Side: 152mm, Rear: 152mm

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output:	Natural	Propane
	57MJ	54MJ
Burner Ratings:	Natural	Propane
Griddle per 300mm	19MJ	18MJ

Gas Connection: 3/4"

SHIPPING DATA

Shipping weight: 132kg

AGA APPROVAL NUMBER

AGA 7455 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

