

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

- Piezo ignition for all concealed burners
- Manual ignition for all open burners
- 300mm 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

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

Large easy-to-use control knobs sit atop the fully porcelain interior convection ovens 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)
- Flexible gas hose with quick disconnect and restraining kit - 432526-1200HK

DIMENSIONS

External Dimension: 1500W x 974D 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	Propane
	386MJ	351MJ

Burner Ratings:	Natural	Propane
Open Burner	30.6MJ	28.5MJ
Oven	40MJ	33MJ

Gas Connection: 1"

Power Supply: 240V 1Ph 7.0A (Cord & Plug not included)

SHIPPING DATA

Shipping weight: 329kg

Shipping Dimensions: 1651W x 1143D x 1257H mm

AGA APPROVAL NUMBER

AGA 7455 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

