## **GARLAND**

# 432mm WIDE MASTER SERIES GRIDDLE ATTACHMENT WITH STORAGE BASE

The Extra Heavy Duty Master Series' modular approach combines the convenience of custom kitchen design with proven, premium quality components to deliver world class functionality.

Featuring stainless steel construction front and sides, large front 'plate rail' 191mm deep and 2.5mm thick.

Premium 25mm thick griddle with powerful cast iron 'H' burners controlled by Hi-Lo valve for even heat distribution.

Large easy-to-use control knobs are located beneath the front rail protected from any potential spills. The modular top sits on of top the 683mm high storage base.

#### **STANDARD FEATURES**

- 152mm chrome steel adjustable legs
- Modular 1¼" front manifold
- 250mm stainless steel backguard
- Removable front-mounted s/steel grease receptacle
- Electric Spark ignition on all pilots

#### **OPTIONAL FEATURES**

- Gas regulator ¾" or 1¼"
- Rear gas connection,  $\frac{3}{4}$ ", 1", or  $\frac{1}{4}$ "
- 4 swivel casters with front brakes
- End caps and cover (NC, Specify)
- Dais base (not for use with "RC" oven)
- Stainless steel common front rail up to 1728mm wide (2 or more units in a battery)
- • Gas flex hose & quick disconnect (¾", 1" or 1¼" x 5') w/restraining device



#### DIMENSIONS

External Dimension: 432W x 962D x 1174H mm

Working height: 924mm

Modular Top: 432W x 965D x 491H mm

Combustible wall clearance: Side: 356mm, Rear: 152mm

#### TECHNICAL DATA

Gas Type: Natural or LP

Total Output: Natural LP

31.65MJ 31.65MJ

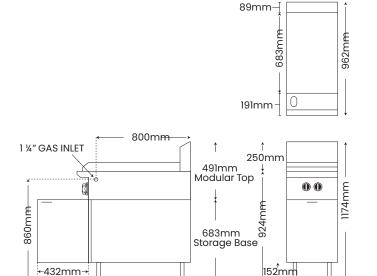
Burner Ratings: Natural LP Griddle burner 31.65MJ 31.65MJ

Gas Connection: 1¼" Shipping weight: 118kg

### **AGA** approval number

SC383

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.









-432mm→