

The state-of-the-art Garland Heavy Duty Master Series is a commercial range that has been engineered for unmatched performance and durability.

Garland's cast-iron 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 front and cabinet giving a sleek clean finish. This model is available in counter top or wall mountable versions. Simple to operate and high performing atmospheric burners each controlled by Hi-Lo valves. Flame failure as standard.

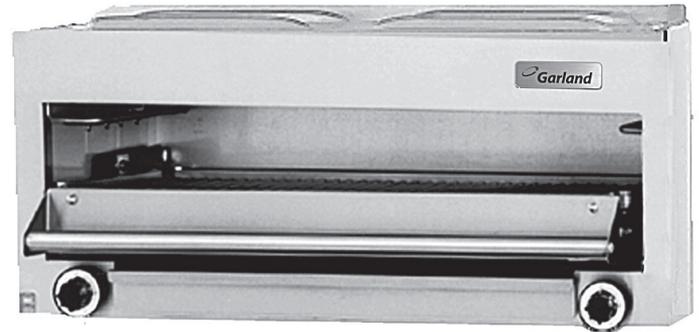
Fixed position roll-in and roll-out broiling rack with flat or tilt positions and large capacity removable grease pan.

STANDARD FEATURES

- 102mm adjustable legs for counter top
- Rear Gas Connection
- Gas regulator

OPTIONAL FEATURES

- Stainless Steel back, bottom
- Brackets for wall mounting
- Top gas connection



DIMENSIONS

External Dimension: 864W x 514D x 414H mm

Combustible wall clearance: Side: 356mm

TECHNICAL DATA

Gas Type: Natural or LP

Total Output:	Natural	LP
	42MJ	42MJ

Burner Ratings:	Natural	LP
Burner	21MJ	21MJ

Gas Connection: 3/4"

Shipping weight: 61kg

AGA approval number

5711

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

