

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

Garland's unique design char broiler design combines speed with precision and even heat distribution to improve great efficiency and control and is ready to deliver smoky mouthwatering sides and entrees.

Featuring stainless steel construction with a large front 127mm 'plate rail' and a backguard that matches the other Restaurant Series units giving a sleek clean finish. The dual sided cast iron grates are reversible with a rounded

bar pattern on one side with a diamond pattern on the other to give an appetising look to all your charbroiled foods.

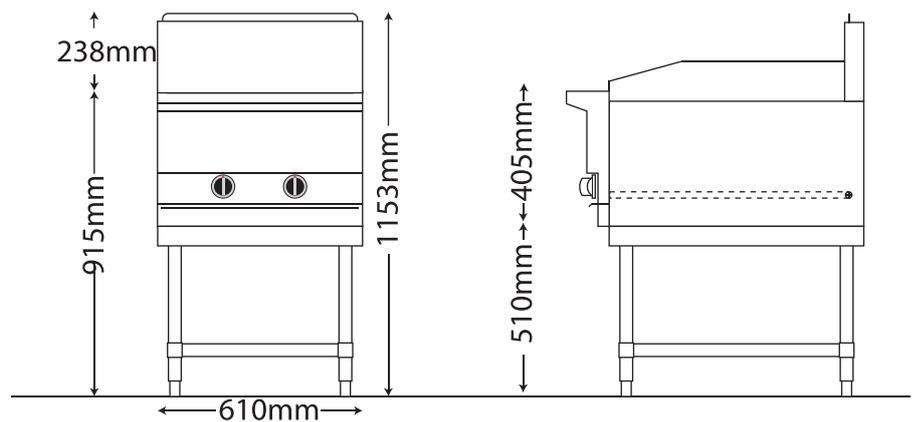
Cast-iron burners for every 152mm section and heavy duty ceramic briquettes sitting on horizontal bars distribute heat evenly. Protected individual pilot lights, piezo spark ignition and flame failure as standard. Exclusive lift-off hopper. Comes with set of 4 legs for countertop mounting. Large easy-to-use hi-lo control knobs sit flush to the 'plate rail' and the unit can sit on top of the optional stainless steel stand with storage shelf.



GF24-BRL pictured on MS-G24B Stand

### OPTIONAL FEATURES

- Stainless steel stand with shelf and adjustable feet - MS-G24B
- Swivel Fixed Height Castors for stand - legs must be shortened by 100mm - MS-CSTR (non brake), MS-CSTRB (brake)
- Flexible gas hose with quick disconnect and restraining kit - 432018-1200HK



### DIMENSIONS

External Dimension: 610W x 876D x 1153H (with stand) mm

Working height : 915mm

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

### TECHNICAL DATA

Gas Type: Natural or Propane

Total Output:	Natural	Propane
	64MJ	64MJ
Burner Ratings:	Natural	Propane
Open Burner	16MJ	16MJ

Gas Connection: 3/4"

### SHIPPING DATA

Shipping weight: 114kg

Shipping Dimensions - 737W x 1041D x 768H mm

### AGA APPROVAL NUMBER

AGA 7497 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

