

The state-of-the-art 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.

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 two 300mm pots easily and grate design allows pots to slide across the surface easily. Premium 15mm thick griddle with powerful cast iron 'H' burners for even heat distribution.

Large easy-to-use control knobs sit atop the fully porcelain interior standard oven that accepts full sized sheet pans in both directions, has a 40MJ 'H' burner with flame failure and a strong adjustable door.

STANDARD FEATURES

- Piezo ignition for all concealed burners
- Manual ignition for all open burners
- 108mm wide grease trough
- 300mm stamped drip tray w/dimpled bottom
- Gas regulator
- 152mm Adjustable stainless steel legs
- Two oven racks included as standard
- Available in Natural or LP Gas

OPTIONAL FEATURES

Castors

- Grooved Griddle in 300mm sections
- Electronic ignition Specify GFE36 (240V, 1P, 10A)
- Flexible gas hose with quick disconnect and restraining kit

DIMENSIONS

External Dimension: 900W x 876D x 1153H mm

Working height : 915mm

Oven Interior : 667W x 660D x 330H mm

Griddle : 600W x 585D mm

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

TECHNICAL DATA

| Gas Type: Natural or LP | | | |
|---|-----------------------------------|------------------------------|--|
| Total Output: | Natural 139.2MJ | LP 126MJ | |
| Burner Ratings: Open Burner Griddle per 300mm Oven | Natural 30.6MJ 19MJ 40MJ | LP 28.5MJ 18MJ 33MJ | |
| Gas Connection: 3/4" | | | |

| Snipping | weight: 225kg | |
|----------|---------------|--|
| | | |

| AGA approval number | |
|---------------------|--|
| 7455 | |
| | |
| | |

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

876mm 238mm сł 0-000-0 010 1153mm 915mm 586mm 152^îmm 900mm

3/4" REAR

GAS INLET

39mm

+ 352mm → 791mm



National Head Office

156 Swann Drive Derrimut VIC 3030 +61 3 8369 4600 Tel: Fax: +61 3 8369 4699 www.comcater.com.au

Melbourne 96-100 Tope Street

South Melbourne VIC 3205 +61 3 8369 4600 Tel: +61 3 8699 1299 Fax:

Sydney

20/4 Avenue of the Americas Newington, NSW 2127 Tel: +61 2 9748 3000 Fax: +61 2 9648 4762

Brisbane

1/62 Borthwick Avenue Murarrie QLD 4172 Tel: +61 7 3399 3122 Fax: +61 7 3399 5311

Perth

6' Power cord for optional convection motor

89mm

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Unit 16, 7 Abrams Street Balcatta, WA 6021 Tel: +61 8 6217 0700 Fax: +61 8 6217 0799

from the world of Comcater!

GF36-2G24R

900mm WIDE RESTAURANT SERIES 2 BURNER COMBINATION RANGE WITH STANDARD OVEN

