

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 flush to the 'plate rail' and the unit can sit on top of the optional stainless steel stand with storage shelf.

STANDARD FEATURES

- Manual ignition for all open burners
- 300mm stamped drip trays w/dimpled bottom
- 108mm wide grease trough
- Gas regulator
- Available in Natural or LP Gas

OPTIONAL FEATURES

- Stainless steel stand with shelf and adjustable feet
- Castors for stand (Legs must be shortened by 100mm)
- 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 915H mm
Working height : 915mm
Griddle : 600W x 585D mm
Combustible wall clearance: Side: 152mm, Rear: 152mm

TECHNICAL DATA

Gas Type: Natural or LP		
Total Output:	Natural 99.2MJ	LP 93MJ
Burner Ratings:	Natural	LP
Open Burner	30.6MJ	28.5MJ
Griddle per 300mm	19MJ	18MJ
Gas Connection: 3/4"		
Shipping weight: 116kg		

AGA approval number

7455

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

