

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 four 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 space saver ovens that accepts full sized sheet pans, has a 33.7MJ 'H' burner with flame failure and a strong adjustable door.

STANDARD FEATURES

- Piezo ignition for all concealed burners
- Manual ignition for all open burners
- 300mm stamped drip trays w/dimpled bottom
- 108mm wide grease trough
- 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 GFE48 (240V, 1P, 10A)
- Flexible gas hose with quick disconnect and restraining kit

DIMENSIONS

External Dimension: 1200W x 876D x 1153H mm

Working height : 915mm

Oven Interior : 508W x 660D x 330H mm

Griddle : 600W x 585D mm

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

TECHNICAL DATA

Total Output:Natural 227.8MJLP 206MJBurner Ratings:NaturalLPOpen Burner30.6MJ28.5MJGriddle per 300mm19MJ18MJ 28MJOven33.7MJ28MJ	Gas Type: Natural or LP				
Open Burner30.6MJ28.5MJGriddle per 300mm19MJ18MJ	Total Output:				
	Open Burner Griddle per 300mm	30.6MJ 19MJ	28.5MJ 18MJ		

Gas Connection: 3/4"

Shipping	weight:	303kg	

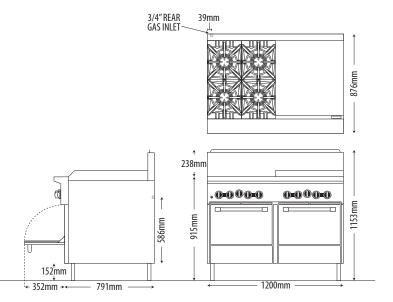
AGA approval number	
7455	
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.	

GF48-4G24LL

1200mm WIDE 4 RESTAURANT SERIES BURNER COMBINATION RANGE WITH 2 SPACE SAVER OVENS



GF48-8LL pictured



DMCATER service equipment

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