

# GARLAND®

## G-Series 36" Gas Restaurant Range With Flame Failure & Electronic Ignition

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

### Models

- GFE36-6R
- GFE36-2G24R
- GFE36-G36R
- GFE36-4G12R



Model GFE36-6R

### Standard Features

- Flame failure protection: all burners
- Electric spark ignition on all burners, requiring single-phase 115V 60Hz or 240V 50Hz (specify) prefix GFE models
- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel low-profile backguard
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large, heavy-duty knobs
- Gas regulator
- Easy to access oven pilot
- Reinforced chassis

#### Standard on Applicable Models:

- Ergonomic split cast-iron top ring grates
- 26,000 BTU/7.61 kW 2-piece cast-iron Starfire Pro® open top burner
- 5/8" (15mm) thick steel griddle plate w/ manual hi/lo valve control, 23" (584mm) working depth surface, standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 BTU/5.27 kW cast-iron "H" style griddle burner per 12"(305mm) width of griddle
- 38,000 BTU/ 11.13 kW cast-iron "H" style oven burner
- Snap-action modulating oven thermostat low to 500° F
- Nickel-plated oven rack and 3-position

- removable oven rack guide
- Large porcelain oven interior, fits standard sheet pans in both directions for standard ovens
- Square door design with strong, "keep-cool" oven door handle

### Options & Accessories

- Manual hi/lo valve griddle control in lieu of thermostatic control
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 BTU/5.27 kW cast-iron "H" burner standard on left side
- Stainless steel backguard with removable high shelf
- backguard stainless steel front and sides
- Additional oven racks
- Four 6" (152mm) levelling swivel casters w/front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles
- Range mount salamanders are available

### Specifications

Gas restaurant series range with large capacity standard oven.

35 7/16" (900mm) wide, 27" (686mm) deep worktop surfaces.

Stainless steel front, sides and 5" wide front rail.

6" (152mm) legs with adjustable feet.

Total flame failure protection for all burners.

Electric spark ignition on all burners, requiring single-phase 115V 60Hz or 240V 50Hz (specify)

Six Starfire Pro® 2-piece, 26,000 BTU/7.71 kW (natural gas), cast-iron open burners set in split cast-iron ergonomic grates.

Griddle or optional hot top with cast-iron "H" style

burners, 18,000 BTU/5.27 kW (natural gas), in lieu of open burners.

Porcelain oven interior.

Heavy cast-iron "H" oven burner rated 38,000 BTU/11.13 kW (natural gas).

Oven controlled by even bake, fast recovery snap-action modulating oven thermostat.

Available with modular top model in lieu of oven.

NOTE: Use only Garland certified casters and approved restraining devices.



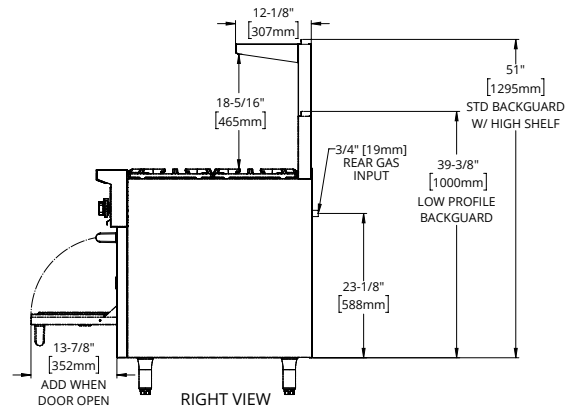
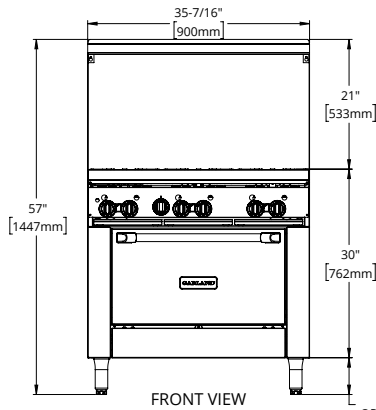
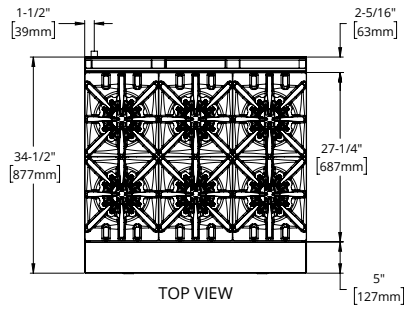
G-Series 36" Gas Restaurant Range / Flame Failure & Electronic Ignition

Garland Commercial Ranges Ltd.  
 1177 Kamato Road,  
 Mississauga, Ontario  
 L4W 1X4 CANADA

General Inquires 1-905-624-0260  
 USA Sales, Parts and Service 1-800-424-2411  
 Canadian Sales 1-888-442-7526  
 Canada or USA Parts/Service 1-800-427-6668

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 8080  
 09/24





Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.

Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu Ft
GFE36-6R	Six Open Burners w/26" Oven	194,000	430	195	40
GFE36-4G12R	12" Griddle, Four Open Burners w/26" Oven	160,000	460	209	40
GFE36-2G24R	24" Griddle, Two Open Burners w/26" Oven	126,000	495	225	40
GF36-G36R	36" Griddle w/26" Oven	92,000	530	240	40

Model Type	Width	Depth	Height w/LPBG	Oven Interior			Combustible Wall Clearance		Entry Clearances	
				Height	Depth	Width	Sides	Rear	Crated	Uncrated
Range Base	35-1/2" (900mm)	34-1/2" (876mm)	45-3/8" (1153mm)	13" (330mm)	26" (660mm)	26-1/4" (667mm)	14" (356mm)	6" (152mm)	37" (940mm)	36-1/2" (927mm)
Modular Top	35-1/2" (900mm)	34-1/2" (876mm)	25" (654mm)	N/A	N/A	N/A	14" (356 mm)	6" (152mm)	16" (406mm)	12" (305mm)

LPBG = Low Profile Backguard

Burner Ratings (BTU/Hr/kW)				Manifold Operating Pressure
Gas	Open	Griddle/Hot Top	Oven	
Natural	26,000/7.61	18,000/5.27	38,000/11.13	4.5" WC 11 mbar
Propane	26,000/7.61	18,000/5.27	32,000/9.38	10.0" WC 25 mbar

Electrical Supply: GFE models with 115V 60 Hz 1-phase, 0.1 amps; 6 ft. (1.8m) power cord with NEMA 5-15P plug. Power cord not supplied with 240V 50 Hz 1-phase 0.05 amps models.

Welbilt reserves the right to make changes to the design or specifications without prior notice.

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