

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

## G-Series 60" Raised Griddle/Broiler Gas Range With Flame Failure

### Models

- GF60-6R24RR
- GF60-6R24RS



Model GF60-6R24RR

### Standard Features

- Flame failure protection: all burners
- 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 die-cast knobs
- Gas regulator
- Easy to access oven pilot light
- Reinforced chassis
- Ergonomic split cast-iron top ring grates
- 26,000 BTU/7.61 kW 2-piece cast-iron Starfire Pro® open top burner
- 24" (610mm) raised griddle/broiler section w/ 3 cast-iron burners each rated 11,000 BTU/3.22 kW, w/ one manual hi/lo valve per burner
- Two broiler rack settings at 3 3/4" (95mm) and 2 1/2" (64mm)
- 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
- 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
- Open storage in lieu of oven, (suffix S)

### Options & Accessories

- Snap-action modulating griddle control 175° to 425° F
- 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
- 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

### Specifications

Gas restaurant series range with large capacity standard oven.

59-1/16" (1500mm) wide, 27" (686mm) deep work top surfaces.

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

6" (152mm) legs with adjustable feet.

Total flame failure protection for all burners.

Six Starfire Pro® 2-piece, 26,000 BTU/7.61 kW (natural gas), cast-iron open burners set in split cast-iron ergonomic grates.

24" (610mm) raised griddle/broiler section with 3 cast-iron burners each rated a 11,000 BTU/3.22 kW.

Optional hot-top with cast-iron "H" style burners, 18,000 BTU/5.27 kW (natural gas), in lieu of open burners.

One-piece oven with porcelain interior and heavy-duty, "keep-cool" door handle.

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

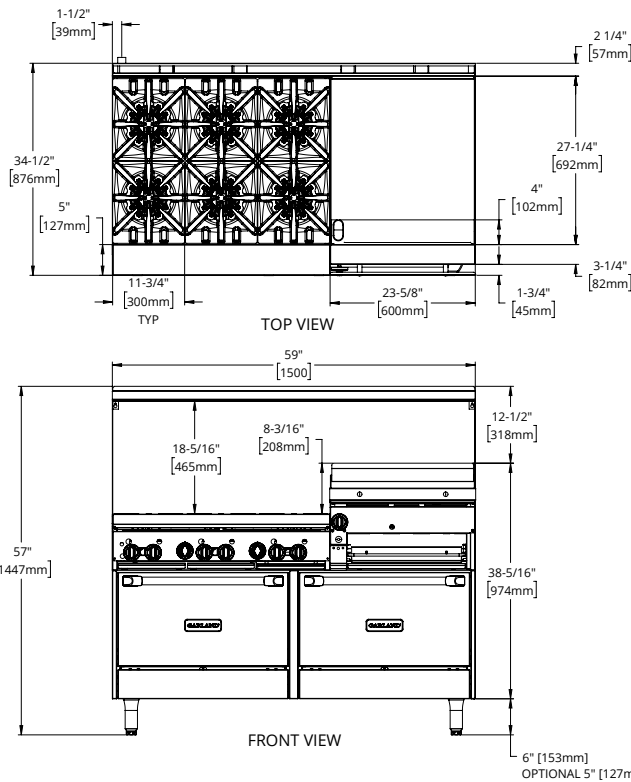
Oven controlled by even bake, fast recovery snap-action modulating oven thermostat.

Available with storage base in lieu of standard oven.

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



## G-Series 60" Raised Griddle/Broiler Gas Range With Flame Failure



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	Shipping Information	
			Lbs./Kg	Cu Ft
GF60-6R24RR	6 Open Burners, 24" Raised Griddle/Broiler w/ (2) Standard Ovens	265,000	828/376	81
GF60-6R24RS	6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Standard Ovens & Storage Base	227,000	787/357	81

Width In (mm)	Depth In (mm)	Height w/LPBG In (mm)	Oven Interior In (mm)			Storage Base Interior In (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)	
			Height	Depth	Width	Height	Depth	Width	Sides	Rear	Crated	Uncrated
59 (1500)	34-1/2 (876)	47 (1194)	13 (330)	26 (660)	26-1/4 (667)	18-1/4 (464)	26-3/8 (670)	26-3/16 (655)	14 (3565)	6 (152)	37 (940)	36-1/2 (927)

LPBG = Low Profile Backguard

Burner Ratings (BTU/Hr/kW)					Manifold Operating Pressure
Gas Type	Open Top	Hot Top	Standard Oven	Raised Griddle/Broiler	
Natural	26,000/7.61	18,000/5.27	38,000/11.13	33,000/9.66	4.5" WC, 11 mbar
Propane	26,000/7.61	18,000/5.27	32,000/9.38	33,000/9.66	10.0" WC, 25 mbar

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

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