

G-Series 60" Gas Restaurant Range With Convection Oven / Flame-Failure & Electronic Ignition

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

G-Series 60" Gas Restaurant Range with convection Oven Flame-Failure & Electronic Ignition

Models

- GFE60-10CC
- GFE60-10CR
- GFE60-8G12CC
- GFE60-8G12CR
- GFE60-6G24CC
- GFE60-6G24CR
- GFE60-4G36CC
- GFE60-4G36CR



Model GFE60-10CC

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 1" NPT rear gas
- Easy to access oven pilot
- Reinforced chassis
- Convection oven w/3 nickel-plated oven racks and removable rack guides w/1/3HP 120v 60 Hz single-phase fan motor
- Snap-action modulating oven thermostat low to 500° F
- Large porcelain oven interior
- Square door design with strong, "keep-cool" oven door handle
- optional on left
- Front-serviceable griddle
- 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
- Easy to access oven pilot
- CR ovens standard on right.

Options & Accessories

- Convection oven motor 240v 50/60Hz single-phase
- 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 shelfAdditional oven racks
- Four 6" (152mm) levelling swivel casters w/ front locking
- Flanged deck mount legs
- Celsius temperature dials

Specifications

Gas restaurant series range with large capacity convection oven.

59-1/16" (1500mm) 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)

Ten Starfire® 2-piece, 26,000 BTU/7.61 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.

Convection oven with 1/3HP 120v 60 Hz single-phase fan motor.

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



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GARLAND®

