

GARLAND®

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

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Models

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

Standard on Applicable Models:

- Ergonomic split cast-iron top ring grates
- 26,000 BTU/7.61 kW 2-piece cast-iron Starfire® open top burner
- 5/8" (15mm) thick steel griddle plate with thermostatic griddle control 175° to 425° F (79° to 218°C), 23" (584mm) working depth surface, on right;

- 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.



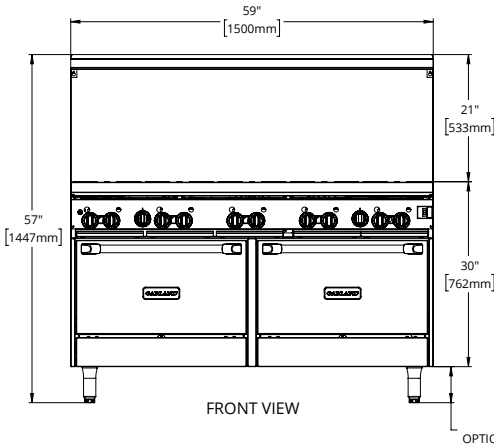
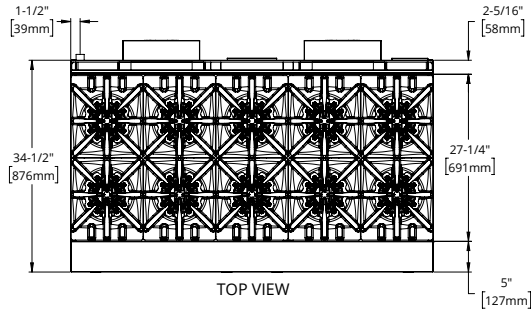
Garland Commercial Ranges Ltd.
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General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

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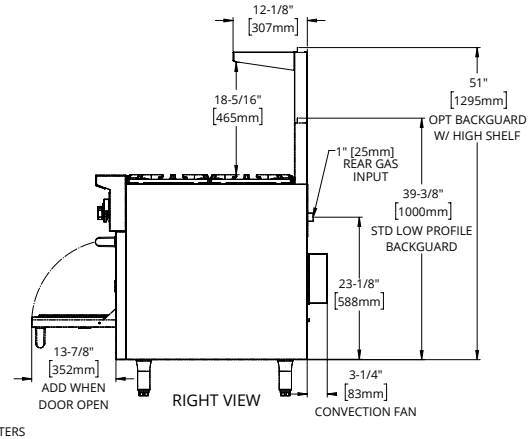
G-Series 60" Gas Restaurant Range with convection Oven
Flame-Failure & Electronic Ignition



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.
GFE60-10CC	Ten Open Burners w/ Two Convection Ovens	336,000	726	329	79
GFE60-10CR	Ten Open Burners w/ One Convection Oven & One Standard Oven	336,000	726	329	79
GFE60-8G12CC	12" Griddle, Eight Open Burners w/ Two Convection Ovens	302,000	756	343	79
GFE60-8G12CR	12" Griddle, Eight Open Burners w/ One Convection Oven & One Standard Oven	302,000	756	343	79
GFE60-6G24CC	24" Griddle, Six Open Burners w/ Two Convection Ovens	268,000	775	342	79
GFE60-6G24CR	24" Griddle, Six Open Burners w/ One Convection Oven & One Standard Oven	268,000	775	342	79
GFE60-4G36CC	36" Griddle, Four Open Burners w/ Two Convection Ovens	234,000	826	375	79
GFE60-4G36CC	36" Griddle, Four Open Burners w/ One Convection Oven & One Standard Oven	234,000	826	375	79

Width In (mm)	Depth In (mm)	Height w/LPBG In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	34-1/2 (876)	45-3/8 (1153)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10.0" WC 25 mbar

LPBG = Low Profile Backguard

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard & Convection Ovens
Natural	26,000/7.61	18,000/5.27	38,000/11.13
Propane	26,000/7.61	18,000/5.27	32,000/9.38

Convection ovens with 115V, 60 Hz, 1-phase, 3.5 amps motors are supplied with 6' (1829mm) cord and plug (NEMA 5-15P); 240V 50/60 Hz, 1-phase, 1.8 amps are not supplied with cord and plug and must have a direct connect.

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

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