

G-Series 24" Gas Restaurant Range

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

G-Series 24" Gas Restaurant Range

Models

- G24-4L • G24-2G12L • G24-G24L
- G24-4S • G24-2G12S • G24-G24S
- G24-4T • G24-2G12T • G24-G24T



Model G24-4L

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/ removable stainless steel shelf
- 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:

- Open storage in lieu of oven, (suffix S)
- Modular top (Suffix T) with stainless steel low-profile backguard & 4" (102mm) adj. metal legs
- Ergonomic split cast-iron top ring grates
- 33,000 BTU/9.67 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
- 32,000 BTU/9.38 kW cast-iron "H" style oven burner
- Space-saver oven w/ porcelain interior
- Snap-action modulating oven

thermostat low to 500° F

- Nickel-plated oven rack and 3-position removable oven rack guides
- Square door design with strong, "keep-cool" oven door handle

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, optional on right
- Low-profile 9-3/8" (238mm) 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
- Stainless steel stands, with or without non-levelling casters, (specify), w/ shelf for modular models (suffix T)

Specifications

Gas restaurant series range with space-saver oven.

23-5/8" (600mm) wide and 27" (686mm) deep work top surfaces.

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

6" (152mm) legs with adjustable feet.

Four Starfire Pro® 2-piece, 33,000 BTU/9.67 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.

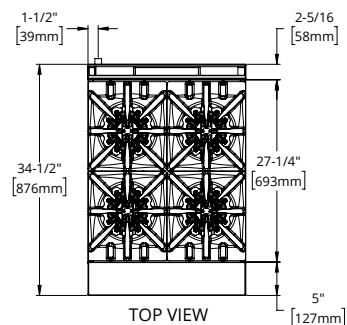
Porcelain oven interior.

Heavy cast-iron "H" oven burner 32,000 BTU/9.38 kW (natural gas) oven burner controlled by even bake, fast recovery snap-action modulating oven thermostat.

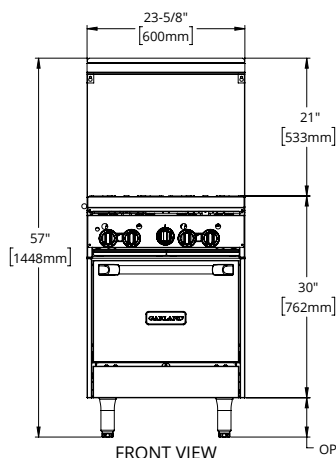
Available with storage base or modular top model in lieu of oven

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



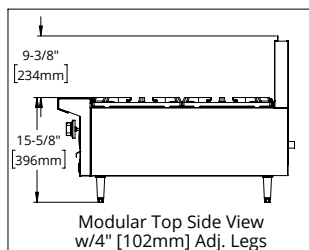


TOP VIEW

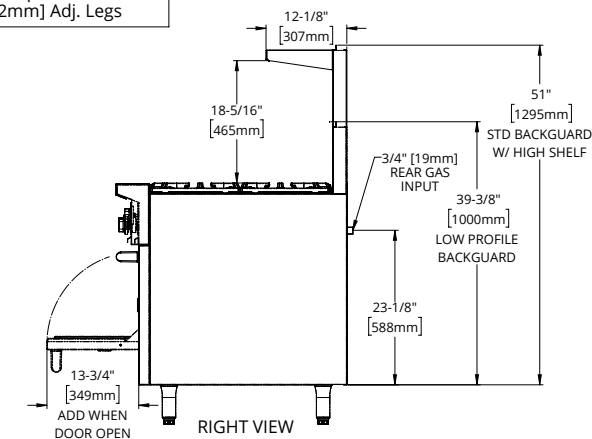


FRONT VIEW

OPTIONAL 6" [153mm] CASTERS



Modular Top Side View
w/4" [102mm] Adj. Legs



RIGHT VIEW

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.
G24-4L	Four Open Burners w/Space-Saver Oven	164,000	302	137	29
G24-4S	Four Open Burners w/Open Storage Base	132,000	221	100	29
G24-4T	Four Open Burners Modular Top Unit	132,000	120	54	16
G24-2G12L	12" Griddle, Two Open Burners w/Space Saver Oven	116,000	332	151	29
G24-2G12S	12" Griddle, Two Open Burners w/Open Storage Base	84,000	251	114	20
G24-2G12T	12" Griddle, Two Open Burners Modular Top Unit	84,000	150	68	16
G24-G24L	24" Griddle w/Space-Saver Oven	68,000	367	166	29
G24-G24S	24" Griddle w/Open Storage Base	36,000	286	130	29
G24-G24T	24" Griddle Modular Top Unit	36,000	185	84	16

Model Type	Width	Depth	Height w/ shelf	Oven Interior			Combustible Wall Clearance		Entry Clearances	
				Height	Depth	Width	Sides	Rear	Crated	Uncrated
Range/ Storage Base	23-5/8" (600mm)	34-1/2" (876mm)	57" (1448mm)	13" (330mm)	26" 660mm	20" (508mm)	14" (356mm)	6" (152mm)	25" (635mm)	24-1/2" (622mm)
Modular Top	23-5/8" (600mm)	34-1/2" (876mm)	25" (654mm)	N/A	N/A	N/A	14" (356mm)	6" (152mm)	16" (406mm)	12" (305mm)

LPBG = Low Profile Backguard

Burner Ratings (BTU/Hr/kW)			
Gas	Open	Griddle/Hot Top	Oven
Natural	33,000/9.67	18,000/5.27	32,000/9.38
Propane	30,000/8.79	18,000/5.27	28,000/8.20

Manifold Operating Pressure	
Natural	Propane
4.5" WC/11 mbar	10.0" WC/25 mbar

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

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