

G-Series 48" Gas Restaurant Range with Convection Oven

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- G48-8CS
- G48-6G12CS
- G48-4G24CS
- G48-2G36CS
- G48-G48CS



Model G48-6G12CS

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
- 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 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

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
- 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

Specifications

Gas restaurant series range with convection oven and storage base.

47-1/4" wide, 27" (686mm) deep work top surfaces.

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

6" (152mm) legs with adjustable feet.

Eight Starfire® 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.

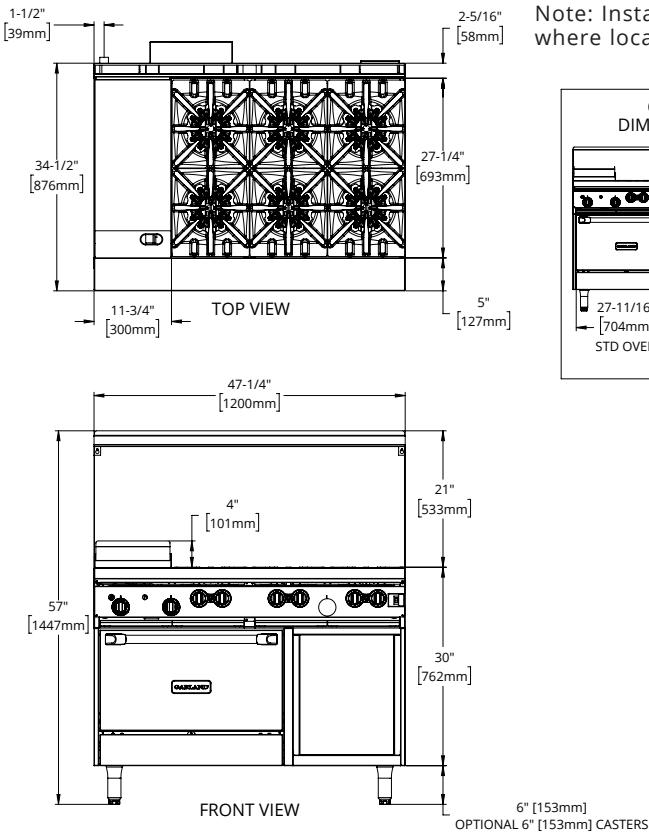
Convection oven with 1/3HP 120v 60 Hz single-phase fan motor.

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



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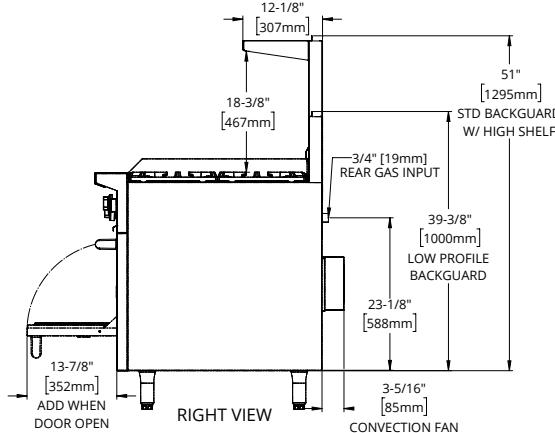
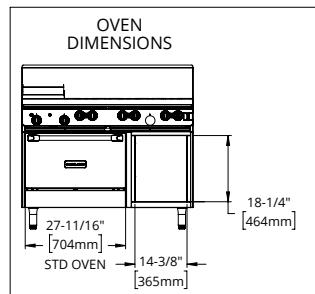
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Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

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



Model Number	Open Burners	Griddle	Convection Oven	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
G48-8CS	8	—	(1) 27-3/4"	302,000	572	259
G48-6G12CS	6	12"	(1) 27-3/4"	254,000	569	258
G48-4G24CS	4	24"	(1) 27-3/4"	206,000	604	274
G48-2G36CS	2	36"	(1) 27-3/4"	158,000	639	290
G48-G48CS	—	48"	(1) 27-3/4"	110,000	659	299

Shipping volume, all models= 65 cu ft

Width In (mm)	Depth In (mm)	Height w/shelf 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
47-1/4 (1200)	38-1/2 (974)	57 (1448)	13 (330)	22 (559)	27-3/4 (704)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10.0" WC 25 mbar

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Convection Oven
Natural	33,000/9.67	18,000/5.27	38,000/11.13
Propane	30,000/8.79	18,000/5.27	32,000/9.38

Note: Convection ovens with 120V, 60 Hz, 1-phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1-phase motors are not supplied with cord and plug and must have direct connect.

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