

# GARLAND®

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

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

### Models

- GFE60-6R24RR
- GFE60-6R24RS



Model GFE60-6R24RR

### Standard Features

- Flame failure protection: all burners
- Electric spark ignition on all burners, requiring single-phase 115V 60Hz or 240V 50Hz (specify)
- 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
- 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 and 27 1/4" (686mm) deep work top surfaces.

Total flame failure protection for all burners.

Electric spark ignition on all burners, requiring single-phase 115V 60Hz or 240V 50Hz (specify)

Stainless steel front, sides and 5" (127mm) wide front rail.

6" (152mm) legs with adjustable feet.

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

Hot top with cast iron "H" style burners 18,000 BTU/527 kW.

Porcelain oven interior with ribbed oven bottom and door.

"Keep cool" oven door handle.

Heavy cast-iron "H" oven burner rated 38,000 BTU/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.



Garland Commercial Ranges Ltd.  
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Mississauga, Ontario  
L4W 1X4 CANADA

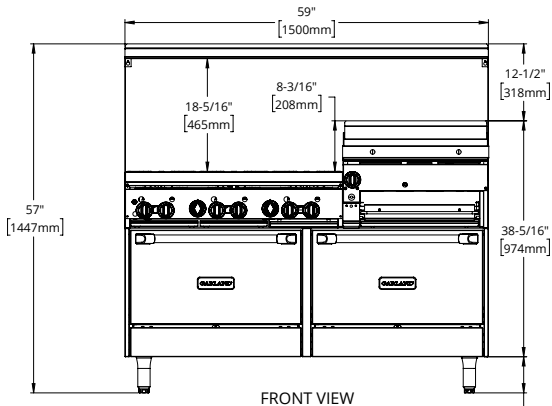
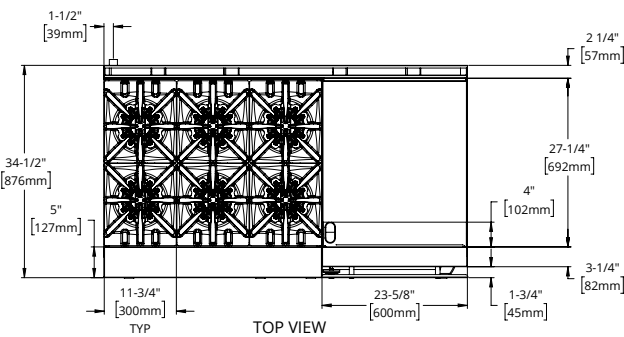
General Inquires 1-905-624-0260  
USA Sales, Parts and Service 1-800-424-2411  
Canadian Sales 1-888-442-7526  
Canada or USA Parts/Service 1-800-427-6668

[www.garland-group.com](http://www.garland-group.com)  
8086  
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G-Series 60" Raised Griddle/Broiler Gas Range /  
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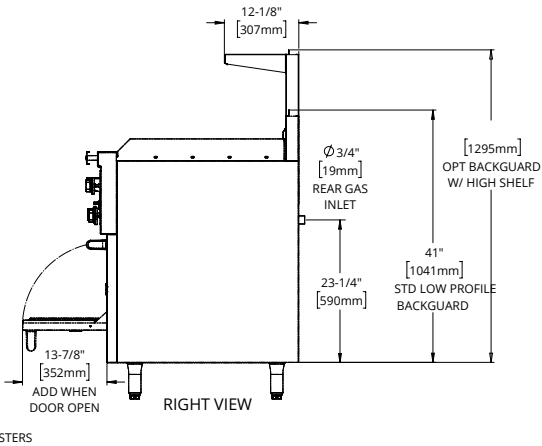
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Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

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



Model Number	Description	Total BTU/ Hr Natural	Shipping Information	
			Lbs./Kg	Cu Ft
GFE60-6R24RR	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

Electrical Supply: GFE models with 115V 60 Hz 1-phase, 0.1 amps; 6 ft. (1.8m) power cord with NEMA 5-15P plug. Power cord not supplied with 240V 50 Hz 1-phase 0.05 amps models.

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

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