

G-Series 24" Gas Restaurant Range With Flame Failure

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

Models

- GF24-4L
- GF24-4T
- GF24-2G12L
- GF24-2G12T
- GF24-G24L
- GF24-G24T



Model GF24-4L

Standard Features

- Flame failure protection on all burners
- Spark ignition on all concealed burners (open top burners manual ignition)
- 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
- Easy to access oven pilot
- Reinforced chassis

Standard on Applicable Models:

- Modular top models (suffix "T") with 4" (102mm) adjustable metal legs
- Ergonomic split cast-iron ring grates
- 26,000 BTU/7.61 kW 2-piece cast-iron Starfire Pro® open top burner
- 5/8" (15mm) thick steel griddle plate with snap-action modulating griddle control 175° to 425° F (79° to 218°C), 23" (584mm) working depth surface, 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
- Snap-action modulating oven

thermostat low to 500° F (260°C)

- Space-saver oven w/ porcelain interior
- Nickel-plated oven rack and 3-position removable oven rack guide
- Square door design with strong, "keep-cool" oven door handle

Options & Accessories

- Manual hi/lo valve griddle control in lieu of thermostatic control
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/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
- 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" (127mm) wide front rail.

6" (152mm) legs with adjustable feet.

Four Starfire Pro® 2-piece, 26,000 BTU/7.61 kW (natural gas), cast-iron open burners set in split cast-iron ergonomic grates.

Total flame failure protection on all burners.

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 rated 32,000 BTU/9.38kW (natural gas).

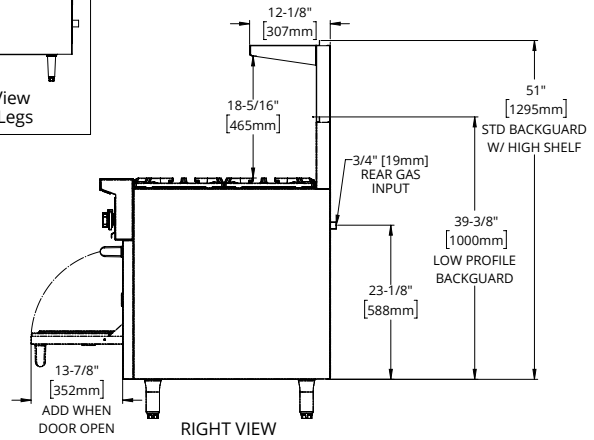
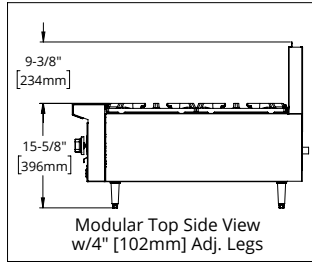
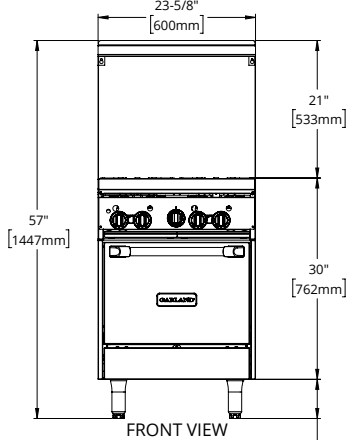
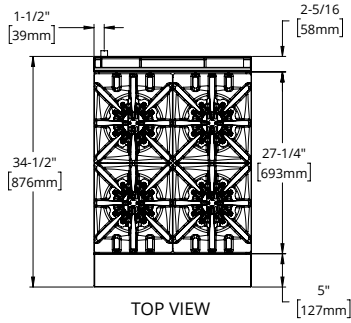
Oven controlled by even bake, fast recovery snap-action modulating oven thermostat.

Available with modular top model in lieu of oven.

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



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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 Gas	Shipping Information		
			Lbs.	Kg	Cu. Ft.
GF24-4L	Four Open Burners w/Space-Saver Oven	136,000	302	137	29
GF24-4T	Four Open Burners Modular Top Unit	104,000	120	54	16
GF24-2G12L	12" Griddle, Two Open Burners w/Space Saver Oven	102,000	332	151	29
GF24-2G12T	12" Griddle, Two Open Burners Modular Top Unit	70,000	150	68	16
GF24-24GL	24" Griddle w/Space-Saver Oven	68,000	367	166	29
GF24-24GT	24" Griddle Modular Top Unit	36,000	185	84	16

Model Type	Width	Depth	Height w/ LPBG	Oven Interior			Combustible Wall Clearance		Entry Clearances	
				Height	Depth	Width	Sides	Rear	Crated	Uncrated
Range Base	23-5/8" (600mm)	34-1/2" (876mm)	45-3/8" (1153mm)	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	26,000/7.61	18,000/5.27	32,000/9.38
Propane	26,000/7.61	18,000/5.27	28,000/8.20

Electrical Supply: GF 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.

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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