

## Pyro Deck Gas Pizza/Baking Oven

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

### Models

- GPD48
- GPD60
- GPD48-2
- GPD60-2



Model GPD48

### Standard Features

- 1½" (38mm) thick Pyrorock hearth
- 122,000 BTU (35.7 kW) input - GPD60
- 96,000 BTU (28.1 kW) input - GPD48
- Removable aluminized steel flame spreaders (2)
- Snap-action thermostat for quick recovery (650°F/ 345°C maximum temperature)
- 100% automatic pilot safety shut-off valve
- Stainless steel front, sides back, top and legs
- Open door lies flush to hearth for easy loading and unloading.
- Easy-access door to burner compartment and gas control valve
- 48" (1219mm) x 36" (914mm) and 60" (1524mm) x 36" (914mm) hearth models to match production needs
- 8" (203mm) high oven cavity
- Heat damper system provides top to bottom heat adjustment within cooking chamber
- "Coo-Touch" door handle for safe, comfortable operation.
- Canopy flue diverter
- 3/4" NPT manifold connection - right rear and side connection
- Double-deck models available (suffix -2)
- One year limited parts and labor warranty

### Options & Accessories

- Direct flue diverter replaces canopy diverter and allows oven to be connected to an approved 6" (152mm) flue pipe and vented to exterior of building.

### Specifications

Garland Pyro Deck Gas Pizza/Baking Oven, model GPD48 with 96,000BTU, (28.1kW), or GPD60 with 122,000BTU, (35.7kW), input per hour, per deck to Pyrorock oven hearth.

Full-width oven door, flush to hearth for easy loading/unloading.

"Cool-Touch" door handle for safe, comfortable operation.

Heat damper system to regulate top to bottom heat.

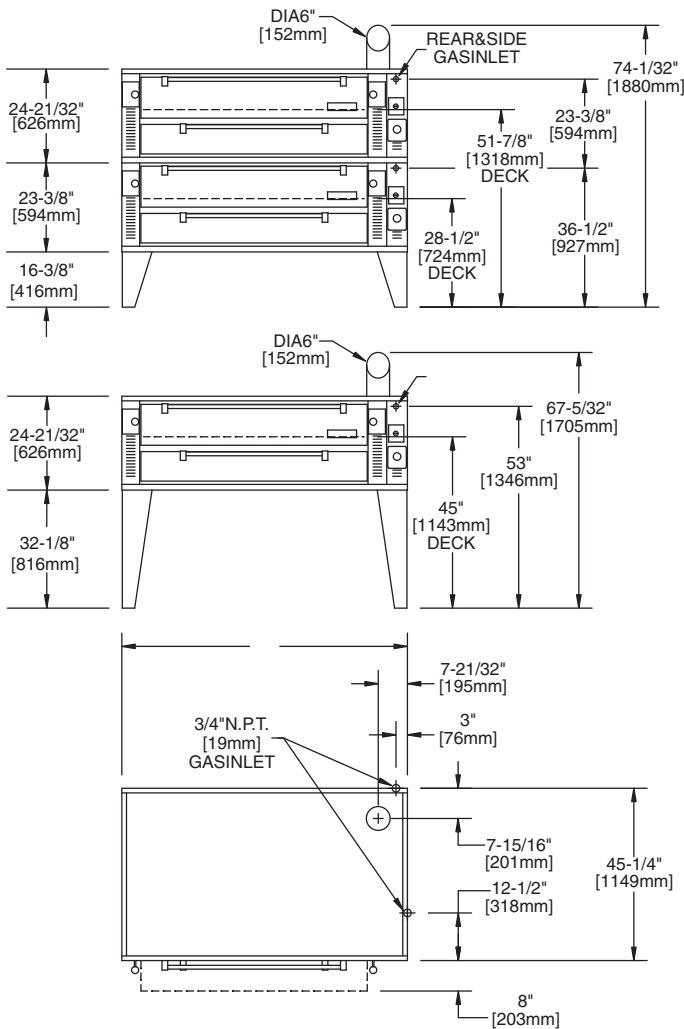
Easy access doors to burner and gas valve.

Stainless steel front, sides, top and legs.

UL, CUL Classified and NSF listed.



Pyro Deck Gas Pizza/Baking Oven



Gas Input ratings shown here are for installations up to 2,000-ft. (610m) above sea level. Specify altitudes over 2,000 ft. Please specify gas type when ordering.

Many local codes exist and it is the responsibility of the owner and installer to comply with those codes.

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only.

Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Model	Int. Dimensions :In (mm)			Ext. Dimensions: In (mm)			Ship Wt Lbs/kg	Ship Dim. Cubic Ft.
	W	H	D	W	H (w/NSF legs)	D		
GPD48	48 (1220)	8 (203)	36 (914)	63 (1600)	52-3/4 (1340)	45-1/4 (1149)	810/368	64
GPD60	60 (1524)	8 (203)	36 (914)	75 (1905)	52-3/4 (1340)	45-1/4 (1149)	1000/454	82
GPD48-2	48 (1220)	8 (203)	36 (914)	63 (1600)	62-1/2 (1588)	45-1/4 (1149)	1600/727	128
GPD60-2	60 (1524)	8 (203)	36 (914)	75 (1905)	62-1/2 (1588)	45-1/4 (1149)	1975/898	164

Input Specifications Natural Or Propane			
Model	BTU/HR	Kw	Gas Inlet
GPD48	96,00	28.1	3/4" N.P.T.
GPD60	122,000	35.7	3/4" N.P.T.
GPD48-2	192,000	56.2	1" N.P.T.
GPD60-2	244,000	71.4	1" N.P.T.

Installation Notes:					
Combustible & Non-Combustible Wall Clearances		Entry Clearances In (mm)		Manifold Operating Pressure	
Sides	Back	Crated	Uncrated	Natural	Propane
*1" (25mm)	6" (152mm)	35" (889mm)	26" (660mm)	6" WC (15mbar)	10" WC (25mbar)

NOTE: Data applies only to North America

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

Garland Commercial Ranges Ltd.  
1177 Kamato Road,  
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  
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