

# GARLAND®

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

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

### Models

- GFE60-6R24CC
- GFE60-6R24CR
- GFE60-6R24CS



Model GFE60-R24CC

### 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 knobs
- Gas regulator
- Easy to access oven pilot
- Reinforced chassis
- Ergonomic split cast-iron top ring grates
- 26,000 BTU/7.61 kW 2-piece cast-iron Starfire® open top burner
- 24" (610mm) raised griddle/broiler section on right side only 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
- 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
- Open storage in lieu of oven, (suffix S)

### Options & Accessories

- Convection oven motor 240v 50/60HZ single-phase
- 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

### Specifications

Gas restaurant series range with large capacity convection oven.

59-1/16" (1500mm) wide, 27" (686mm) deep work top surfaces.

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

6" (152mm) legs with adjustable feet.

Total flame-failure protection for all burners.

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

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

24" (610mm) raised griddle/broiler section on right

side only with 3 cast-iron burners each rated a 11,000 BTU/3.22 kW.

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.

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

Available with storage base in lieu of oven.

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



Garland Commercial Ranges Ltd.  
1177 Kamato Road,  
Mississauga, Ontario  
L4W 1X4 CANADA

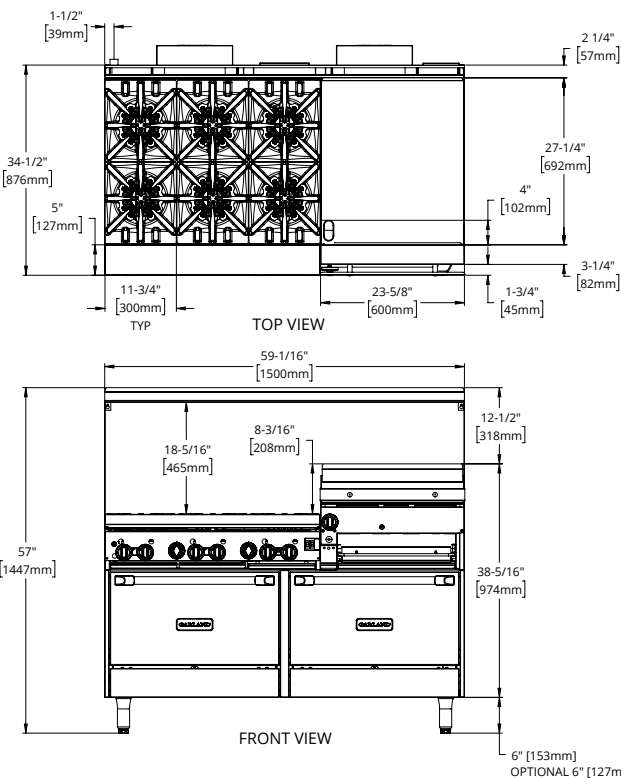
General Inquires 1-905-624-0260  
USA Sales, Parts and Service 1-800-424-2411  
Canadian Sales 1-888-442-7526  
Canada or USA Parts/Service 1-800-427-6668

[www.garland-group.com](http://www.garland-group.com)  
8106B  
09/25



G-Series 60" Raised Griddle/Broiler Gas Range with Convection Oven / Flame-Failure & Electronic Ignition

G-Series 60" Raised Griddle/Broiler Gas Range with Convection Oven / Flame-Failure & Electronic Ignition



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
GFE60-6R24CC	6 Open Burners, 24" Raised Griddle/Broiler w/ (2) Convection Ovens	265,000	828/376	81
GFE60-6R24CR	6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Convection Oven, (1) Std. Oven	265,000	828/376	81
GFE60-6R24CS	6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Convection Oven & 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)	38-1/2 (974)	47 (1194)	13 (330)	22 (559)	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 & Convection Oven	Raised Griddle/Broiler	
Natural	26,000/7.61	18,000/5.27	38,000/11.13	33,000/9.66	
Propane	26,000/7.61	18,000/5.27	32,000/9.38	33,000/9.66	10.0" WC, 25 mbar

All 115V, 60Hz, 1-phase GFE models are supplied with a 6' (1829mm) cord and plug (NEMA-5-15P), 240V 50/60 Hz. 1-phase, 1.8 amps are not supplied with cord and plug and must be direct connect. Convection oven models draw 3.5 amps, standard GFE models draw 0.2 amps for the ignition system.

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  
8106B  
09/25

