

## G-Series 48" Gas Restaurant Range With Flame Failure

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

### Models

- GF48-8LL
- GF48-6G12LL
- GF48-4G24LL
- GF48-2G36LL



Model GF48-8LL

### Standard Features

- Flame failure protection: 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:

- Open storage in lieu of oven, (suffix S)
- Modular top (Suffix T) with stainless steel low profile backguard & 4" (102mm) adj. metal legs
- Ergonomic split cast-iron top ring grates
- 26,000 BTU/7.61 kW 2-piece cast-iron Starfire Pro® open top burner
- 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
- 18,000 BTU/5.27 kW cast-iron "H" style griddle burner per 12"(305mm) width of griddle
- 32,000 BTU/9.38 kW space-saver oven

- with 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

### 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 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 2 space-saver ovens, 20" (508mm) wide or large capacity oven 26-1/4" (667mm) wide.

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.

Total flame failure protection for all burners.

Eight Starfire Pro® 2-piece, 26,000 BTU/7.61 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.

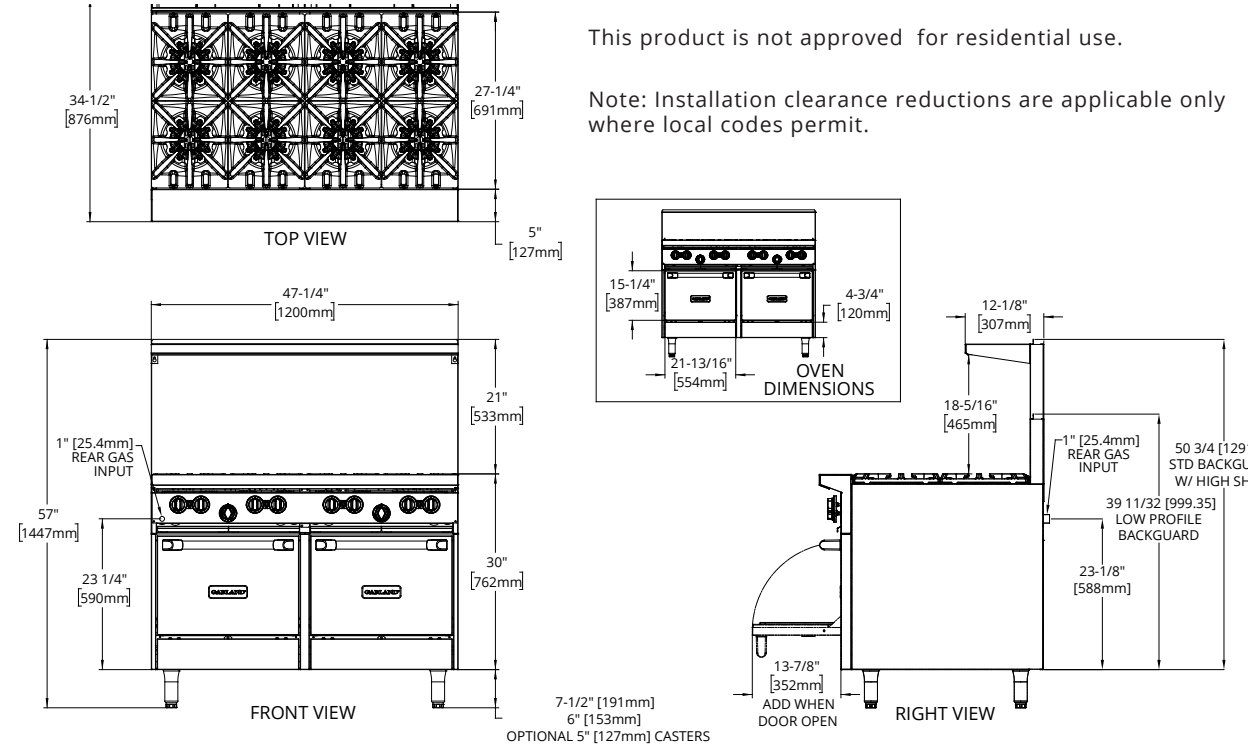
Heavy cast-iron "H" oven burner rated 32,000 BTU/ 9.38 kW (natural gas).

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

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



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Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu. Ft.
GF48-8LL	Eight Open Burners w/ Two Space-Saver Ovens	272,000	572	259	65
GF48-6G12LL	12" Griddle, Six Open Burners w/ Two Space-Saver Ovens	238,000	602	273	65
GF48-4G24LL	24" Griddle, Four Open Burners w/Two Space-Saver Ovens	204,000	667	303	65
GF48-2G36LL	36" Griddle, Two Open Burners w/Two Space-Saver Ovens	170,000	672	305	65

Width In (mm)	Depth In (mm)	Height w/LPBG 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)	34-1/2 (876)	45-3/8" (1153)	13 (330)	26 (660)	20 (508)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10.0" WC 25 mbar

LPBG = Low Profile Backguard.

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Space-Saver 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

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