

## GARLAND GF36 SERIES

### 900mm 6 BURNER RANGE WITH STANDARD OVEN

Garland Restaurant Series Gas 6 burner, 1 oven range. Stainless Steel front, sides and backguard. Star-Fire Burners for even cooking. Cast Iron Burners and trivets for better heat retention. 2 Piece burners easy to remove and clean. Grate design allows pots to slide easily across. Protected Pilot light and Flame Failure as standard. Large 686mm deep work surface, fits six 300mm (12") pots easily. Large 127mm front "plate" rail. Large easy-to-use control knobs. Premium 15mm Griddle with powerful cast iron H burners for even heat. Griddle standard to right hand side (can be specified left). Spark ignition standard for all concealed burners. Available in 6 burner, 4 burner + griddle, 2 burner + griddle, or full griddle configurations. Deep oven accepts full size sheet pans. Premium Oven with cast iron H Burner for even heat. Strong adjustable oven door



#### STANDARD FEATURES

- Stainless Steel 127mm Front Rail
- 686mm Deep Work Surface
- 30.6mJ "Star Fire" Cast Iron open burners
- 15mm thick machine polished steel grill plate
- Manual ignition for all open burners
- 3/4" Gas Connection
- 40mJ Cast Iron "H" Burner for Oven
- Oven Dimensions 667W x 660D x 330H
- Two oven racks included as standard

#### OPTIONAL FEATURES

- Additional Oven racks
- Non levelling castors
- 300mm "Hot Top"
- Convection Oven—adds 98mm to depth (suffix C)

- Stainless Steel front, sides and backguard
- 300mm stamped drip trays w/dimpled bottom
- 19mJ Cast Iron "H" burners for griddle
- Piezo ignition for all concealed burners
- Gas regulator
- 660mm Deep Ovens
- 152mm Adjustable stainless steel legs
- Available in Natural or LP Gas

- Flanged deck mount legs
- Grooved Griddle in 1/2 or full plate section widths
- Electronic ignition. Specify GFE36

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

*From the world of Comcater!*

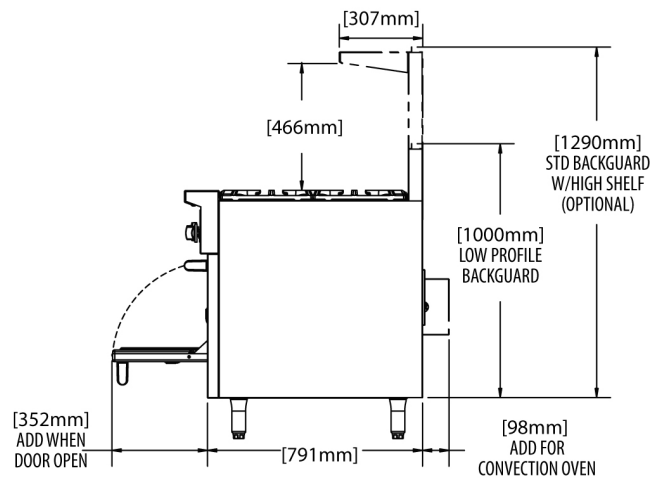
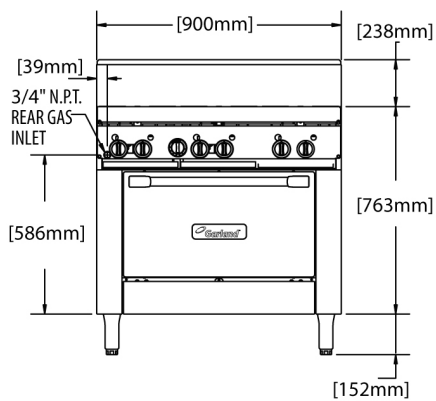
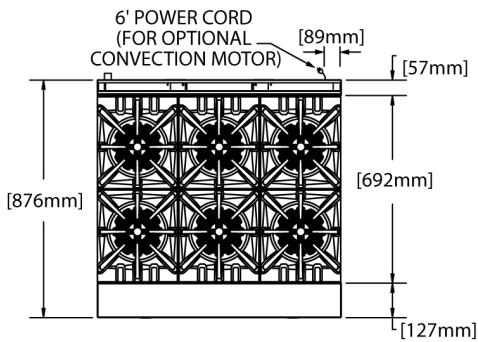
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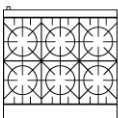


### DIMENSIONS

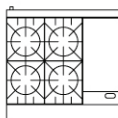
External Dimension: 900W x 876D x 915 mm

Oven Interior : 667W x 660D x 330H mm

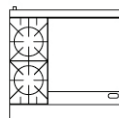
**GF36-6R**



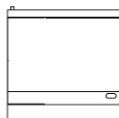
**GF36-4G12R**



**GF36-2G24R**



**GF36-G36R**



### TECHNICAL DATA

|                               |   |
|-------------------------------|---|
| Gas Type                      | Natural or LP   |
| Total Energy Rating (Natural) | 224mj (GF36-6R)<br>139mj (GF36-2G24R)<br>181mj (GF36-4G12R)<br>97mj (GF36-G36R) |
| Burner Ratings (Natural)      | 30.6mj (Open Burner)<br>19mj (Griddle/Hotplate)<br>40mj (Oven)                  |
| Burner Ratings (LP)           | 28.5mj (Open Burner)<br>18mj (Griddle/Hotplate)<br>33mj (Oven)                  |
| AGA Approval Number           | 7455  |

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