

The state-of-the-art Garland Heavy Duty Restaurant Series is a commercial range that has been engineered for unmatched performance and durability.

All of the burners in the range are made of cast-iron for better heat retention and lasting durability.

Featuring stainless steel construction with a large front 127mm 'plate rail' and backguard that matches the other Restaurant Series units giving a sleek clean finish.

Premium 15mm thick griddle with powerful cast iron 'H' burners for even heat distribution. Large 686mm deep work surface.

Large easy-to-use control knobs sit flush to the 'plate rail' and the unit can sit on top of the optional stainless steel stand with storage shelf.

**STANDARD FEATURES**

- Piezo ignition for all concealed burners
- 108mm wide grease trough
- Gas regulator
- Available in Natural or LP Gas

**OPTIONAL FEATURES**

- Stainless steel stand with shelf and adjustable feet
- Castors for stand (Legs must be shortened by 100mm)
- Grooved Griddle in 300mm sections
- Snap-acting and modulating thermostat (175° - 215°C). Specify suffix -T
- Electronic ignition Specify GFE24 (240V, 1P, 10A)
- Flexible gas hose with quick disconnect and restraining kit



GF24-G24T pictured with optional stand

| DIMENSIONS   |                                   |            |
|--|-----------------------------------|------------|
| External Dimension: 600W x 876D x 1153H mm           |                                   |            |
| Working height : 915mm                               |                                   |            |
| Griddle : 600W x 585D mm                             |                                   |            |
| Combustible wall clearance: Side: 152mm, Rear: 152mm |                                   |            |
| TECHNICAL DATA                                       |                                   |            |
| Gas Type: Natural or LP                              |                                   |            |
| Total Output:  | Natural<br>38MJ                   | LP<br>36MJ |
| Burner Ratings:                                      | Natural<br>Griddle per 300mm 19MJ | LP<br>18MJ |
| Gas Connection: 3/4"                                 |                                   |            |
| Shipping weight: 84kg                                |                                   |            |
| AGA approval number                                  |                                   |            |
| 7455   |                                   |            |

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

