

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

Garland's exclusive cast-iron Starfire Pro[®] burners combine speed with precision and even heat distribution to improve efficiency and control. 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.

2 piece burners are easy to remove and clean with protected individual pilot lights and flame failure as standard. Large 686mm deep work surface fits four 300mm pots easily and grate design allows pots to slide across the surface easily. Premium 15mm thick griddle with powerful cast iron 'H' burners for even heat distribution.

Large easy-to-use control knobs sit atop the fully porcelain interior standard oven that accepts full sized sheet pans in both directions, has a 40MJ 'H' burner with flame failure and a strong adjustable door.

STANDARD FEATURES

- · Piezo ignition for all concealed burners
- Manual ignition for all open burners
- 300mm stamped drip trays w/dimpled bottom
- Gas regulator
- 152mm Adjustable stainless steel legs
- Two oven racks included as standard
- Available in Natural or LP Gas

OPTIONAL FEATURES

- Castors
- Grooved Griddle in 300mm sections
- Electronic ignition Specify GFE36 (240V, 1P, 10A)
- Flexible gas hose with quick disconnect and restraining kit

DIMENSIONS

External Dimension: 900W x 876D x 1153H mm

Working height : 915mm

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

Griddle : 300W x 585D mm

Combustible wall clearance: Side: 356mm, Rear: 152mm			
TECHNICAL DATA			
Gas Type: Natural or LP			
Total Output:	Natural 181.4MJ	LP 165MJ	
Burner Ratings: Open Burner Griddle per 300mm Oven	Natural 30.6MJ 19MJ 40MJ	LP 28.5MJ 18MJ 33MJ	
Gas Connection: ¾"			
Shipping weight: 209kg			
AGA approval number			

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7455	

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

COMCATER - foodservice equipment

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900mm WIDE RESTAURANT SERIES 4 BURNER COMBINATION RANGE WITH STANDARD OVEN

GF36-4G12R



