

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
- 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 38MJ LP 36MJ
Burner Ratings:	Natural 19MJ LP 18MJ
Griddle per 300mm	
Gas Connection: 3/4"	
Shipping weight: 84kg	
AGA approval number	
7455	

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

