

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 cast-iron burners combine speed with precision and even heat distribution to improve efficiency and control.

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.

Cast-iron burners for every 152mm section and heavy duty ceramic briquettes sitting on horizontal bars distribute heat evenly. Protected individual pilot lights, piezo spark ignition and flame failure as standard. Large 584mm deep removable dual sided broiling grates (13mm rounded bar or diamond fine pattern). Exclusive lift-off hopper. Hi-Lo Valves.

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.

**OPTIONAL FEATURES**

- Stainless steel stand with shelf and adjustable feet
- Castors for stand (Legs must be shortened by 100mm)
- Flexible gas hose with quick disconnect and restraining kit

**DIMENSIONS**

External Dimension: 914W x 876D x 1153H mm  
 Working height : 915mm  
 Combustible wall clearance: Side: 152mm, Rear: 152mm

**TECHNICAL DATA**

Gas Type: Natural or LP		
Total Output:	Natural 96MJ	LP 96MJ
Burner Ratings:	Natural Open Burner 16MJ	LP 16MJ
Gas Connection: 3/4"		
Shipping weight: 150kg		
<b>AGA approval number</b>		
7497		

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

**GF36-BRL**

**914mm WIDE RESTAURANT SERIES CHAR BROILER**



GF24-BRL pictured on MS-G24B Stand

