

Garland

GF Series 36" Gas Restaurant Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

GF Series 36" Gas Restaurant Range

Models:

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| <input type="checkbox"/> GF36-6R | <input type="checkbox"/> GFE36-6R | <input type="checkbox"/> GF36-6T | <input type="checkbox"/> GF36-2G24R | <input type="checkbox"/> GFE36-2G24R | <input type="checkbox"/> GF36-2G24T |
| <input type="checkbox"/> GF36-4G12R | <input type="checkbox"/> GFE36-4G12R | <input type="checkbox"/> GF36-4G12T | <input type="checkbox"/> GF36-G36R | <input type="checkbox"/> GFE36-G36R | <input type="checkbox"/> GF36-G36T |



Model GF36-6R

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Standard Features:

- Flame failure protection: all burners
- Spark ignition on all concealed burners (open top burners manual ignition)
- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel low profile back guard
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator

Standard on Applicable Models:

- Electric spark ignition on all burners, requiring single phase 115V 60Hz or 240V 50Hz (specify) prefix GFE models
- Ergonomic split cast iron top ring grates
- 27 mJ2 piece cast iron Starfire- Pro open top burner
- 5/8" (15mm) thick steel griddle plate with snap action modulating griddle control 175° to 425° F (79° to 218°C), 23" (584mm) working depth surface, on right; optional on left
- 4-1/4" (108mm) wide grease trough
- 19mJ cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 33mJ cast iron "H" style oven burner

- Snap action modulating oven thermostat low to 500° F (260c)
- Large porcelain oven interior, fits standard sheet pans in both directions for standard ovens
- Nickel plated oven rack and 3-position removable oven rack guide
- Strong, keep-cool oven door handle
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix R to C

Optional Features:

- Grooved griddle in 1/2 or full plate section widths
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/19mJ cast iron "H" burner standard on left side
- Stainless steel backguard, w/removable stainless shelf
- Stainless steel back panels for backguards or range
- Additional oven racks
- 6" (152mm) swivel casters (4), w/front locking, leveling or non-leveling (specify)
- Flanged deck mount legs
- Stainless steel stands, with or without casters (specify), w/shelf for modular models, suffix T
- Celsius temperature dials

Specifications:

Gas restaurant series range with large capacity (standard) oven. 35 7/16" (900mm) wide, 27" (686mm) deep work top surfaces. Total flame failure protection for all burners. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six Starfire-Pro 2 piece, 27mJ (natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot-top with cast iron "H" style burners, 19mJ (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast iron "H" oven burner rated 40mJ (natural gas)

Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven or as a modular top in lieu of standard oven.



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Enodis®

Model Number	Description	Total mJ/hr Natural	Shipping Information		
			Lbs.	Kg	Cu Ft ²
GF36-6R ¹	Six Open Burners w/26" Oven	204	430	195	37
GF36-6T	Six Open Burners Modular Top Unit	164	190	86	17
GF36-4G12R ¹	12" Griddle, Four Open Burners w/26" Oven	169	460	209	37
GF36-4G12T	12" Griddle, Four Open Burners Modular Top Unit	128	220	100	17
GF36-2G24R ¹	24" Griddle, Two Open Burners w/26" Oven	133	495	225	37
GF36-2G24T	24" Griddle, Two Open Burners Modular Top Unit	93	255	116	17
GF36-G36R ¹	36" Griddle w/26" Oven	97	530	240	37
GF36-G36T	36" Griddle Modular Top Unit	57	290	132	17

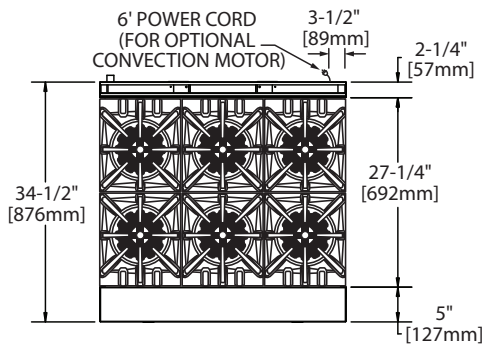
¹ Includes GFE models with electric spark ignition, models also available with convection oven change R to C

² Ranges with Convention Ovens "C" are 57 Cu Ft

Model Type	Width	Depth ³	Height w/LPBG ⁴	Oven Interior			Combustible Wall Clearance		Entry Clearances	
				Height	Depth ⁵	Width	Sides	Rear	Crated	Uncrated
Range Base	35-1/2" (900mm)	34-1/2" (876mm)	45-3/8" (1153mm)	13" (330mm)	26" (660mm)	26-1/4" (667mm)	14" (356mm)	6" (152mm)	37" (940mm)	36-1/2" (927mm)
Modular Top	35-1/2" (900mm)	34-1/2" (876mm)	25" (654mm)	N/A	N/A	N/A	6" (152mm)	6" (152mm)	16" (406mm)	12" (305mm)

³ Convection oven base models add 3 7/8" (98mm) to the depth of the unit ⁴ LPBG = Low Profile Backguard

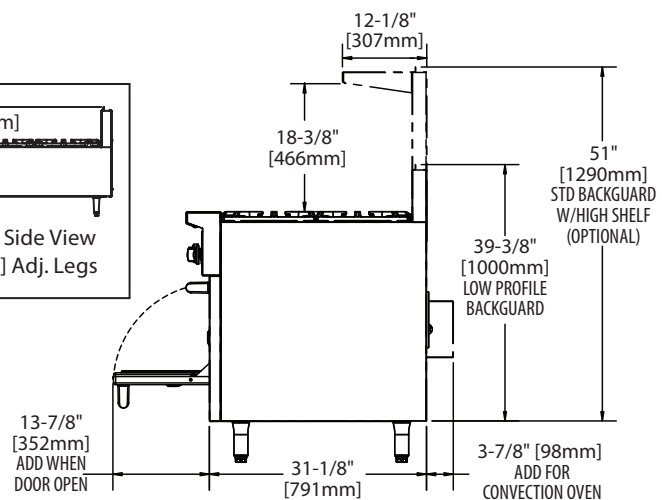
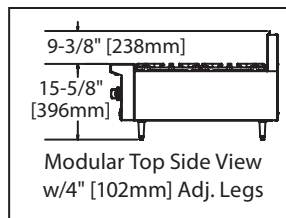
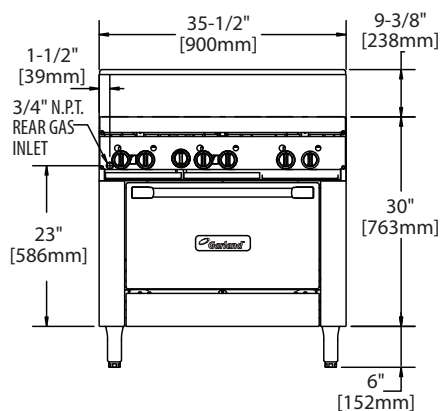
⁵ Convection oven depth 22" (559mm)



Gas	Burner Ratings (mJ/hr)			Manifold Operating Pressure
	Open	Griddle/Hot Top	Oven	
Natural	27	19	40	4.5" WC 11 mbar
Propane	27	19	33	10.0" WC 25 mbar

Convection ovens with 115V, 60 Hz, 1 phase, 3.5 amps motors are supplied with 6' (1829mm) cord and plug (NEMA 5-15P); 240V 50/60 Hz. 1 phase, 1.8 amps are not supplied with cord and plug and must have a direct connect. GFE units with out convection ovens -115V are 0.1 amps and 240V systems are 0.05 amps.

Gas input ratings shown for installations up to 2000 ft.(610m) above sea level. Please specify altitudes over 2000 ft.



This product is not approved for residential use.

Form# 36" GF Series (09/18/08)