



GF48-8LL

1200mm WIDE RESTAURANT SERIES 8 BURNER RANGE WITH 2 SPACE SAVER OVENS

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 eight 300mm pots easily and grate design allows pots to slide across the surface easily.

Large easy-to-use control knobs sit atop the fully porcelain interior space saver ovens that accepts full sized sheet pans, has a 33.7MJ '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
- Electronic ignition Specify GFE48 (240V, 1P, 10A)
- Flexible gas hose with quick disconnect and restraining kit



DIMENSIONS

External Dimension: 1200W x 876D x 1153H mm
Working height : 915mm
Oven Interior : 508W x 660D x 330H mm
Combustible wall clearance: Side: 356mm, Rear: 152mm

TECHNICAL DATA

Gas Type: Natural or LP		
Total Output:	Natural	LP
	312.2MJ	284MJ
Burner Ratings:	Natural	LP
Open Burner	30.6MJ	28.5MJ
Oven	33.7MJ	28MJ

Gas Connection: 3/4"
Shipping weight: 259kg

AGA approval number

7455

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

