

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 ten 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 standard oven and convection 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
- Electronic ignition Specify GFE60 (240V, 1P, 10A)
- Flexible gas hose with quick disconnect and restraining kit

DIMENSIONS

External Dimension: 1500W x 876D x 1153H mm

Working height : 915mm

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

Combustible wall clearance: Side: 356mm, Rear: 152mm

TECHNICAL DATA

Gas Type: Natural or LP

Total Output:	Natural	LP
	386MJ	351MJ

Burner Ratings:	Natural	LP
Open Burner	30.6MJ	28.5MJ
Oven	40MJ	33MJ

Gas Connection: 1"

Shipping weight: 329kg

AGA approval number

7455

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

GFE60-10CR

1500mm WIDE RESTAURANT SERIES 10 BURNER RANGE WITH 1 STANDARD OVEN, 1 CONVECTION OVEN

