

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 atop the fully porcelain interior 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
- 108mm wide grease trough
- Gas regulator
- 152mm Adjustable stainless steel legs
- Two oven racks included as standard
- Available in Natural or LP Gas

OPTIONAL FEATURES

- Castors
- Grooved Griddle in 300mm sections
- Electronic ignition Specify GFE36 (240V, 1P, 10A)
- Flexible gas hose with quick disconnect and restraining kit

DIMENSIONS

External Dimension: 900W x 876D x 1153H mm

Working height : 915mm

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

Griddle : 900W x 585D mm

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

TECHNICAL DATA

Gas Type: Natural or LP

Total Output:	Natural 97MJ	LP 87MJ
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Burner Ratings:	Natural	LP
Griddle per 300mm	19MJ	18MJ
Oven	40MJ	33MJ

Gas Connection: 3/4"

Shipping weight: 240kg

AGA approval number

7455

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

GFE36-G36C

900mm WIDE RESTAURANT SERIES GRIDDLE RANGE WITH CONVECTION OVEN



GF36-6R pictured

