

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 flush to the 'plate rail' and the unit can sit on top of the optional stainless steel stand with storage shelf.

## STANDARD FEATURES

- Piezo ignition for all concealed burners
- 108mm wide grease trough
- Gas regulator
- Available in Natural or LP Gas

## OPTIONAL FEATURES

- Stainless steel stand with shelf and adjustable feet
- Castors for stand (Legs must be shortened by 100mm)
- 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

Griddle : 900W x 585D mm

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

## TECHNICAL DATA

Gas Type: Natural or LP

Total Output:	Natural	LP
	57MJ	54MJ

Burner Ratings:	Natural	LP
Griddle per 300mm	19MJ	18MJ

Gas Connection: 3/4"

Shipping weight: 132kg

## AGA approval number

7455

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

GF36-G36T

## 900mm WIDE RESTAURANT SERIES GRIDDLE MODULAR TOP

