

900mm WIDE RESTAURANT SERIES TARGET TOP RANGE WITH STANDARD OVEN

The state-of-the-art Garland Heavy Duty Restaurant Series is a commercial range that has been engineered for unmatched performance and durability.

Dual cast-iron 'knuckle' burners sit below removable cast-iron ring and lid for concentrated heat at the target area with heat graduating further away from the target. Protected individual pilot lights and flame failure as standard. Large 686mm deep work surface fits six 300mm pots easily and the design allows pots to slide across the surface easily.

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.

Large easy-to-use control knobs sit atop the fully porcelain interior standard 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
- 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

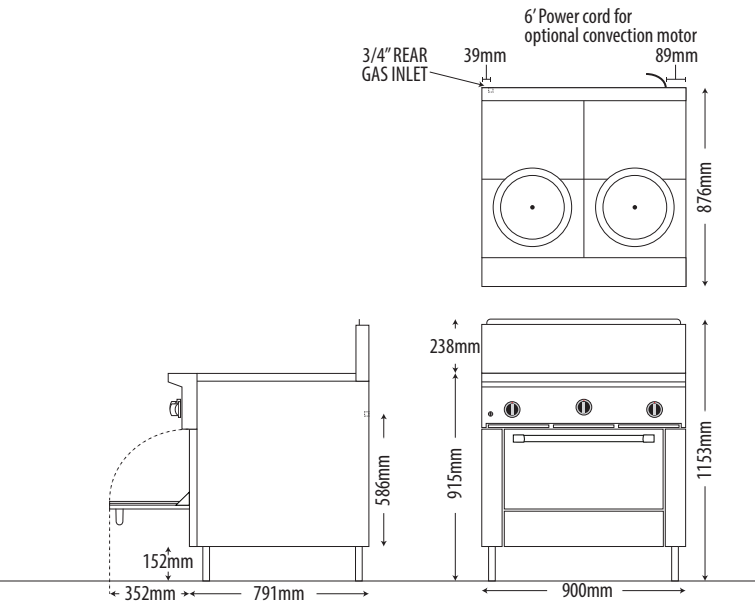
OPTIONAL FEATURES

- Convection oven
- Castors
- 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	
Combustible wall clearance: Side: 356mm, Rear: 152mm	
TECHNICAL DATA	
Gas Type: Natural or LP	
Total Output:	Natural 113MJ LP 106MJ
Burner Ratings:	Natural 36.5MJ LP 36.5MJ
Oven	40MJ 33MJ
Gas Connection: 3/4"	
Shipping weight: 240kg	
AGA approval number	
7455	

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



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