G-SERIES
RESTAURANT RANGE



GARLAND®

Bring Your Passion to the Surface

THE G-SERIES RESTAURANT RANGE

Explore a Broader Range of Possibilities

Inspired by chefs and engineered by experts, the G-Series offers a complete line of durable, medium-duty ranges engineered for unmatched performance, reliability and long-lasting durability. Whether your kitchen demands open burners, griddles, or hot plate configurations, it delivers the versatility to handle any high-performance operation.



Large Cooktop: Improved Productivity

At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. Easily fits six 12” pots at once. The grate design allows pots to slide across the surface from burner to burner with ease.



Powerful Balanced Burners: Precision and Efficiency

Garland's exclusive two-piece 33,000 BTU (NG) Starfire® Burner and ramped venturi combines concentrated power with precise even heat for improved efficiency and heat control. GF & GFE models rate at 26,000 BTUs per burner.



Oven Temperature Consistency: An Even, Better Bake

The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast-iron "H" style burner combine to generate and distribute heat faster and more evenly. Best-in-class results and industry leading recovery are achieved by unmatched temperature consistency and simply the best heat management system in the industry.

Hot Top Option: Versatility

Replace any two open burners front-to-back with a 12” wide, 18,000 BTU hot top lane, standard on the left side.



Large Chef Oven: Flexibility and Performance

A standard oven so large it holds a standard full-sized sheet pan in either direction. Even our 24” range accepts a full-sized sheet pan. Convection ovens and storage bases also available.



Even-Heat Griddle: Excellent Recovery

A 5/8” thick griddle plate with an 18,000 BTU burner for every 12” width of griddle, hi-low valve or super-accurate thermostatic controls. Splash guards and a wide trough aid in grease control.



Quick and Simple to Clean: Easier to Maintain

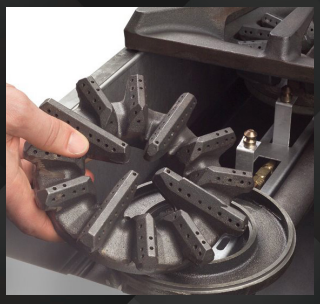
Split Grates:

The Garland G-Series range is built with split, ergonomic grates which are easier to handle, remove and clean.



Two-Piece Burners:

Two-piece Starfire® Burners split apart to clean inside and out for maximum performance and efficiency



Protected Pilots:

Pilot Lights are tucked outside of the spill zone so that you stay productive even when spills do happen.



Split Crumb Trays:

Fully sealed 12” crumb trays with dimpled bottoms are easier to remove, handle and clean.



G-SERIES RANGE MODELS

SERIES STANDARD FEATURES:
- Stainless steel high backguard with removable shelf
- 6in (152mm) stainless steel adjustable legs
- 27in (686mm) deep range top work surface
- Available in natural gas or propane

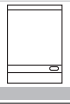
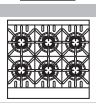
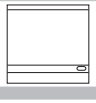
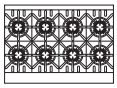
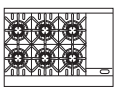
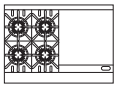
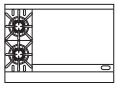
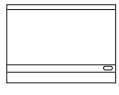
OPEN TOP BURNERS:
- Ergonomic split cast-iron grates
- 33,000 BTU/9.67 kW 2-piece cast-iron Starfire® open top burners

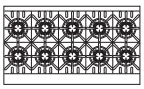
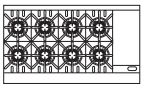
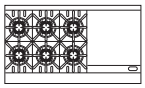
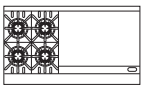
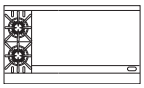
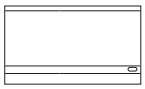
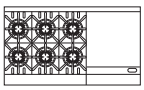
GRIDDLES:
- Standard on the right, snap-action modulating thermostat, 175° - 425°F (80°-215°C)
- 23in (584mm) griddle plate working depth
- 4-3/16in (108mm) wide grease trough
- One cast-iron "H" burner rated at 18,000 BTU/5.27 kW per 12in (300mm) section
- 5/8in (16mm) thick steel plate

HOT TOPS:
- 12in (300mm) wide, hot top section in lieu of two open burners, standard on the left side
- 5/8in (16mm) thick steel plate.
- One cast-iron "H" burner rated at 18,000 BTU/5.27 kW per 12in (305mm) width

RAISED GRIDDLE/BROILER:
- Available on the right side only
- 24in (600mm) wide griddle plate.
- Controlled by hi/lo valve with three cast-iron burners rated at 11,000 BTU/3.22 kW each
- 19in (463mm) wide broiler cavity.

OVENS:
- Full-porcelain oven interior
- Cast-iron "H" burner with 38,000 BTU/11.13 kW for standard oven on 36in (900mm) & 60in (1524mm) models
- Cast-iron "H" burner with 32,000 BTU/9.38 kW for space-saver oven on 24in (600) & 48in (1200mm) models
- Snap-action modulating thermostat
- One nickel-plated oven rack on 3-position removable rack guides

	TOP	MODEL NUMBER	DESCRIPTION	TOTAL BTU NAT. GAS
24IN (600MM) WIDE		G24-4L	(4) Open Top Burners, (1) Space-Saver Oven	164,000
		G24-4S	(4) Open Top Burners, (1) Storage Base	132,000
		G24-2G12L	(2) Open Top Burners; 12in/300mm Griddle, (1) Space-Saver Oven	116,000
		G24-2G12S	(2) Open Top Burners; 12in/300mm Griddle, (1) Storage Base	84,000
		G24-G24L	24in/600mm Griddle, (1) Space-Saver Oven	68,000
		G24-G24S	24in/600mm Griddle, (1) Storage Base	36,000
36IN (900MM) WIDE		G36-6R	(6) Open Top Burners, (1) Standard Oven	236,000
		G36-6S	(6) Open Top Burners, (1) Storage Base	198,000
		G36-4G12R	(4) Open Top Burners; 12in/300mm Griddle, (1) Standard Oven	188,000
		G36-4G12S	(4) Open Top Burners; 12in/300mm Griddle, (1) Storage Base	150,000
		G36-2G24R	(2) Open Top Burners; 24in/600mm Griddle, (1) Standard Oven	140,000
		G36-2G24S	(2) Open Top Burners; 24in/600mm Griddle, (1) Storage Base	102,000
		G36-G36R	36in/900mm Griddle, (1) Standard Oven	92,000
		G36-G36S	36in/900mm Griddle, (1) Storage Base	54,000
48IN (1200MM) WIDE		G48-8LL	(8) Open Top Burners, (2) Space-Saver Ovens	328,000
		G48-8RS	(8) Open Top Burners, (1) Space-Saver Oven, (1) Storage Base	302,000
		G48-8SS	(8) Open Top Burners, (2) Storage Bases	264,000
		G48-6G12LL	(6) Open Top Burners; 12in/300mm Griddle, (2) Space-Saver Ovens	280,000
		G48-6G12LS	(6) Open Top Burners; 12in/300mm Griddle, (1) Space-Saver Oven, (1) Storage Base	263,000
		G48-6G12LL	(6) Open Top Burners; 12in/300mm Griddle, (2) Storage Bases	216,000
		G48-4G24LL	(4) Open Top Burners; 24in/600mm Griddle, (2) Space-Saver Ovens	232,000
		G48-4G24LS	(4) Open Top Burners; 24in/600mm Griddle, (1) Space-Saver Oven, (1) Storage Base	206,000
		G48-4G24SS	(4) Open Top Burners; 24in/600mm Griddle, (2) Storage Bases	168,000
		G48-2G36LL	(2) Open Top Burners; 36in/900mm Griddle, (2) Space-Saver Ovens	184,000
		G48-2G36LS	(2) Open Top Burners; 36in/900mm Griddle, (1) Space-Saver Oven, (1) Storage Base	158,000
		G48-2G36SS	(2) Open Top Burners; 36in/900mm Griddle, (2) Storage Bases	120,000
		G48-G48LL	48in (1200mm) Griddle, (2) Space-Saver Ovens	136,000
		G48-G48LS	48in (1200mm) Griddle, (1) Space-Saver Oven, (1) Storage Base	110,000
		G48-G48SS	48in (1200mm) Griddle, (2) Storage Bases	72,000

	TOP	MODEL NUMBER	DESCRIPTION	TOTAL BTU NAT. GAS
60IN (1500MM) WIDE		**GF60-10RR**	(10) Open Top Burners, (2) Standard Ovens	406,000
		GF60-10RS	(10) Open Top Burners, (1) Standard Oven, (1) Storage Base	368,000
		GF60-10SS	(10) Open Top Burners, (2) Storage Bases	330,000
		**G60-8G12RR**	(8) Open Top Burners; 12in/300mm Griddle, (2) Standard Ovens	358,000
		G60-8G12RS	(8) Open Top Burners; 12in/300mm Griddle, (1) Standard Oven, (1) Storage Base	320,000
		G60-8G12SS	(8) Open Top Burners; 12in/300mm Griddle, (2) Storage Bases	282,000
		**G60-6G24RR**	(6) Open Top Burners; 24in/600mm Griddle, (2) Standard Ovens	310,000
		G60-6G24RS	(6) Open Top Burners; 24in/600mm Griddle, (1) Standard Oven, (1) Storage Base	272,000
		G60-6G24SS	(6) Open Top Burners; 24in/600mm Griddle, (2) Storage Bases	234,000
		**G60-4G36RR**	(4) Open Top Burners; 36in/900mm Griddle, (2) Standard Ovens	262,000
		G60-4G36RS	(4) Open Top Burners; 36in/900mm Griddle, (1) Standard Oven, (1) Storage Base	224,000
		G60-4G36SS	(4) Open Top Burners; 36in/900mm Griddle, (2) Storage Bases	186,000
		**G60-2G48RR**	(2) Open Top Burners; 48in/1200mm Griddle, (2) Standard Ovens	214,000
		G60-2G48RS	(2) Open Top Burners; 48in/1200mm Griddle, (1) Standard Oven, (1) Storage Base	176,000
		G60-2G48RS	(2) Open Top Burners; 48in/1200mm Griddle, (2) Storage Bases	138,000
		**G60-G60LL**	60in (1500mm) Griddle, (2) Standard Ovens	166,000
		G60-G60LS	60in (1500mm) Griddle, (1) Standard Oven, (1) Storage Base	128,000
		G60-G60SS	60in (1500mm) Griddle, (2) Storage Bases	90,000
		**G60-6R24RR**	(6) Open Burners; Raised 24in/600mm Griddle/Broiler, (2) Standard Ovens	307,000
		G60-6R24RS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler, (1) Standard Oven, (1) Storage Base	269,000
		G60-6R24SS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler, (2) Storage Bases	231,000

G-SERIES SALAMANDERS & CHEESEMELTERS

SALAMANDERS:
- Stainless steel construction
- Two 20,0000 BTU/5.86 kW atmospheric infrared burners
- Each burner individually controlled with hi/lo valve control
- 3-position spring-balanced adjustable rack assembly
- Large removable grease pan
- Counter model comes with 4" (102mm) legs

CHEESEMELTERS:
- Stainless steel construction
- Two 15,0000 BTU/4.40 kW atmospheric infrared burners
- Each burner individually controlled with hi/lo valve control
- 4-position fixed chrome-plated rack guide with one chrome-plated rack
- Large removable grease pan
- Counter model comes with 4" (102mm) legs



GIR60

	MODEL NUMBER	DESCRIPTION	TOTAL BTU NAT. GAS
CHEESEMELTER | SALAMANDER	**GIR36**	34in (864mm) Wide Range-Mount Salamander Broiler for G36 Ranges	40,000
	GIR48	34in (864mm) Wide Range-Mount Salamander Broiler for G48 Ranges, Center-Mount with Side Flue Extensions, 47-1/4in (1200mm) Wide	40,000
	GIR60	34in (864mm) Wide Range -Mount Salamander Broiler for G60 Ranges with 24in (600mm) Flue Riser and Shelf	40,000
	GIR36C	34in (864mm) Wide Counter Salamander Broiler, with Legs	40,000
	GIRCM36	34in (864mm) Wide Range-Mount Cheesemelter for G36 Ranges	30,000
	GIRCM48	34in (864mm) Wide Range-Mount Cheesemelter for G48 Ranges, Center-Mount with Side Flue Extensions, 47-1/4in (1200mm) Wide	30,000
	GIRCM60	34in (864mm) Wide Range -Mount Cheesemelter for G60 Ranges with 24in (600mm) Flue Riser and Shelf	30,000
	GIRCM36C	34in (864mm) Wide Counter Cheesemelter, with Legs	30,000

FLAME-FAILURE PROTECTION

A Safer Way to Cook

Flame-Failure Protection (sometimes referred to as Flame Safety) is designed to prevent the dangerous build up of large amounts of unignited gas in an enclosed cavity, like an oven, if the pilot light goes out. The flame-failure system monitors the existence of a gas flame and will turn off the gas supply to any burner when a pilot flame is not present for a safer cooking environment.

A flame-failure system consists of a safety valve, a thermocouple, and a pilot flame. The pilot flame and thermocouple together produce a current (millivolts), that powers an electromagnet in the safety valve, holding the valve open, and allowing gas to flow. Should the pilot flame go out, no current is produced, and the magnet releases the valve, allowing it to close and prevent gas flow. No flame means no gas.

Flame-Failure Protection comes standard on all GF & GFE-Series models.

GFE Models also come with Electronic Ignition which uses an electric spark to light the flow of gas, giving an immediate flame without having a constant pilot light burning.



GFE36-2G24R

GF & GFE-SERIES RANGE MODELS W/ FLAME-FAILURE

SERIES STANDARD FEATURES:
- Available in natural gas or propane
- Flame-failure protection for all burners
- Stainless steel low-profile backguard
- 6in (150mm) stainless steel adjustable legs
- 27in (686mm) deep range top work surface
- **GF models** come with piezo ignition for all concealed pilots (griddles, hot top plates and oven sections). Open tops are manually ignited with a separate ignition device.
- **GFE models** are equipped with electric ignition on all pilots; single phase 115V 60Hz or 240V 50Hz systems available specify at time of order

OPEN TOP BURNERS:
- Ergonomic split cast-iron grates
- 26,000 BTU/7.61 kW 2-piece cast-iron Starfire® open top burners

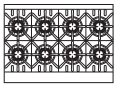
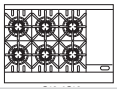
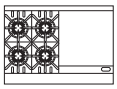
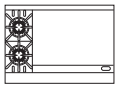
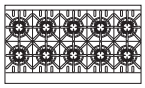
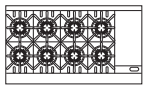
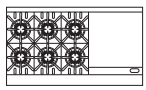
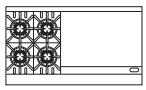
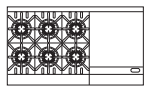
GRIDDLES:
- Standard on the right, snap-action modulating thermostat, 175° - 425°F (80°-215°C)
- 23in (584mm) griddle plate working depth
- 4-3/16in (108mm) wide grease trough
- One cast-iron "H" burner 18,000 BTU/5.27 kW per 12in (305mm) section
- 5/8in (16mm) thick steel plate

HOT TOPS:
- 12" wide (300mm) hot top section in lieu of two open burners, standard on the left side
- 5/8in (16mm) thick steel plate.
- One cast-iron "H" burner rated at 18,000 BTU/5.27 kW per 12" (300mm) width

RAISED GRIDDLE/BROILER:
- Available on the right side only
- 24in (600mm) wide griddle plate.
- Controlled by hi/lo valve with three cast-iron burners each rated at 11,000 BTU/3.22 kW
- 19in (463mm) wide broiler cavity.

OVENS:
- Full-porcelain oven interior
- Cast-iron "H" burner with 38,000 BTU/11.13 kW for standard oven on 36in (900) & 60in (1500mm) models
- Cast-iron "H" burner with 32,000 BTU/9.38 kW for space-saver oven on 24in (600) & 48in (1200mm) models
- Snap-action modulating thermostat
- One nickel-plated oven rack on 3-position removable rack guides

	TOP	MODEL NUMBER	DESCRIPTION	TOTAL BTU NAT. GAS
24IN (600MM) WIDE		GF24-4L	(4) Open Top Burners, (1) Space-Saver Oven	136,000
		GFE24-4L	(4) Open Top Burners, (1) Space-Saver Oven	136,000
		GF24-2G12L	(2) Open Top Burners; 12in/305mm Griddle, (1) Space-Saver Oven	102,000
		GFE24-2G12L	(2) Open Top Burners; 12in/305mm Griddle, (1) Space-Saver Oven	102,000
		GF24-G24L	24in/600mm Griddle, (1) Space-Saver Oven	68,000
		GFE24-G24L	24in/600mm Griddle, (1) Space-Saver Oven	68,000
36IN (900MM) WIDE		GF36-6R	(6) Open Top Burners, (1) Standard Oven	194,000
		GFE36-6R	(6) Open Top Burners, (1) Standard Oven	194,000
		GF36-4G12R	(4) Open Top Burners; 12in/305mm Griddle, (1) Standard Oven	160,000
		GFE36-4G12R	(4) Open Top Burners; 12in/305mm Griddle, (1) Standard Oven	160,000
		GF36-2G24R	(2) Open Top Burners; 24in/610mm Griddle, (1) Standard Oven	126,000
		GFE36-2G24R	(2) Open Top Burners; 24in/610mm Griddle, (1) Standard Oven	126,000
		GF36-G36R	36in/900mm Griddle, (1) Standard Oven	92,000
		GFE36-G36R	36in/900mm Griddle, (1) Standard Oven	92,000

	TOP	MODEL NUMBER	DESCRIPTION	TOTAL BTU NAT. GAS
48IN (1200MM) WIDE		**GF48-8LL**	(8) Open Top Burners, (2) Space-Saver Ovens	272,000
		GFE48-8LL	(8) Open Top Burners, (2) Space-Saver Ovens	272,000
		**GF48-6G12LL**	(6) Open Top Burners; 12in/300mm Griddle, (2) Space-Saver Ovens	238,000
		GFE48-6G12LL	(6) Open Top Burners; 12in/300mm Griddle, (2) Space-Saver Ovens	238,000
		**GF48-4G24LL**	(4) Open Top Burners; 24in/600mm Griddle, (2) Space-Saver Ovens	204,000
		GFE48-4G24LL	(4) Open Top Burners; 24in/600mm Griddle, (2) Space-Saver Ovens	204,000
		**GF48-2G36LL**	(2) Open Top Burners; 36in/900mm Griddle, (2) Space-Saver Ovens	170,000
		GFE48-2G36LL	(2) Open Top Burners; 36in/900mm Griddle, (2) Space-Saver Ovens	170,000
60IN (1500MM) WIDE		**GF60-10RR**	(10) Open Top Burners, (2) Standard Ovens	336,000
		GFE60-10RR	(10) Open Top Burners, (2) Standard Ovens	336,000
		**GF60-8G12RR**	(8) Open Top Burners; 12in/300mm Griddle, (2) Standard Ovens	302,000
		GFE60-8G12RR	(8) Open Top Burners; 12in/300mm Griddle, (2) Standard Ovens	302,000
		**GF60-6G24RR**	(6) Open Top Burners; 24in/600mm Griddle, (2) Standard Ovens	268,000
		GFE60-6G24RR	(6) Open Top Burners; 24in/600mm Griddle, (2) Standard Ovens	268,000
		**GF60-4G36RR**	(4) Open Top Burners; 36in/900mm Griddle, (2) Standard Ovens	234,000
		GFE60-4G36RR	(4) Open Top Burners; 36in/900mm Griddle, (2) Standard Ovens	234,000
		GF60-6R24RS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler, (1) Standard Oven, (1) Storage Base	227,000
		**GFE60-6R24RS**	(6) Open Burners; Raised 24in/600mm Griddle/Broiler, (1) Standard Oven, (1) Storage Base	227,000
		GF60-6R24RR	(6) Open Burners; Raised 24in/600mm Griddle/Broiler, (2) Standard Ovens	265,000
		GFE60-6R24RR	(6) Open Burners; Raised 24in/600mm Griddle/Broiler, (2) Standard Ovens	265,000

GF-SERIES SALAMANDERS W/ FLAME-FAILURE

SALAMANDERS:
- Flame-failure protection
- Stainless steel construction
- Two 14,0000 BTU/4.10 kW atmospheric infrared burners
- Each burner individually controlled with hi/lo valve control
- Fixed broiling rack with flat easy-view tilt positions
- Large removable grease pan

Range-Mount Salamander – Stainless steel front, top, sides, backsplash, and protective bottom heat shield.

Counter-Mount Salamander (suffix C) – Stainless steel front, top, and sides, with 4" (102mm) legs.

Available for GF36, GF48 and GF60 series ranges.



GFIR36CM

	MODEL NUMBER	DESCRIPTION	TOTAL BTU NAT. GAS
SALAMANDER	**GFIR36M**	34in (864mm) Wide Range-Mount Salamander Broiler for G36 Ranges	28,000
	GFIR48M	34in (864mm) Wide Range-Mount Salamander Broiler for G48 Ranges, Center-Mount with Side Flue Extensions, 47-1/4in (1200mm) Wide	28,000
	GFIR60M	34in (864mm) Wide Range -Mount Salamander Broiler for G60 Ranges with 24in (600mm) Flue Riser and Shelf	28,000
	GFIR36CM	34in (864mm) Wide Counter Salamander Broiler, with Legs	28,000



After more than 160 years in the business, we know a thing or two about durability. And we know it takes more than hard work and experience to keep building on that strength. It takes a genuine partnership, working together to craft new and effective solutions to help bring your passion to the surface.

That's why Garland is dedicated to collaborating with chefs, operators, and restaurateurs like you to find what really works, teaming up to design equipment that's as practical as it is powerful. That's how we revolutionized the kitchen before, and it's how we'll keep evolving it for the future.

We know that constant progress depends on products that are both thoughtfully designed and built to last. We always begin by listening to our customers and keeping their entire kitchen in mind, crafting solutions that fit into the wider workflow while also boasting a standalone power of their own.

From ranges and clamshell grills to complete island suites, we've collaborated on many breakthroughs to suit our customers' diverse needs. Yet all of them have been grounded in the same fundamental purpose of practical application, crafted from genuine necessity to solve the real challenges facing your business.

As we now work toward the next hundred years, Garland remains dedicated to that high standard. Constantly working together to bring you the absolute best, we're committed to upholding our tradition of progress – today and tomorrow.

WELBILT
an Ali Group Company

8193A 05/26 ©2026 Garland. All rights reserved.