

## G-Series 60" Gas Restaurant Range

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## G-Series 60" Gas Restaurant Range

### Models

- |              |              |              |              |             |
|--------------|--------------|--------------|--------------|-------------|
| • G60-10RR   | • G60-8G12RS | • G60-6G24SS | • G60-2G48RR | • G60-G60RR |
| • G60-10RS   | • G60-8G12SS | • G60-4G36RR | • G60-2G48RS | • G60-G60RS |
| • G60-10SS   | • G60-6G24RR | • G60-4G36RS | • G60-2G48SS | • G60-G60SS |
| • G60-8G12RR | • G60-6G24RS | • G60-4G36SS |              |             |



Model G60-10RR

### Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large, heavy-duty knobs
- Gas regulator
- Easy to access oven pilot
- Reinforced chassis

#### Standard on Applicable Models:

- Open storage in lieu of oven, (suffix S)
- Ergonomic split cast-iron top ring grates
- 33,000 BTU/9.67 kW 2-piece cast-iron Starfire Pro® open top burner
- 5/8" (15mm) thick steel griddle plate w/ manual hi/lo valve control, 23" (584mm) working depth surface, standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 BTU/5.27 kW cast-iron "H" style griddle burner per 12"(305mm) width of griddle
- 38,000 BTU/11.13 kW cast-iron "H" style oven burner
- Snap-action modulating oven thermostat low to 500° F
- Nickel-plated oven rack and 3-position removable oven rack guide
- Large porcelain oven interior, fits

- standard sheet pans in both directions for standard ovens
- Square door design with strong, "keep-cool" oven door handle

### Options & Accessories

- Snap-action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/ 18,000 BTU/5.27 kW cast-iron "H" burner standard on left side
- Low-profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- Four 6" (152mm) levelling swivel casters w/ front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles

### Specifications

Gas restaurant series range with large capacity standard oven.

35 7/16" (900mm) wide, 27" (686mm) deep worktop surfaces.

Stainless steel front, sides and 5" wide front rail.

6" (152mm) legs with adjustable feet.

Ten Starfire Pro® 2-piece, 33,000 BTU/9.67 kW (natural gas), cast-iron open burners set in split cast-iron ergonomic grates.

Griddle or optional hot top with cast-iron "H" style burners, 18,000 BTU/5.27 kW (natural gas), in lieu of open burners.

Porcelain oven interior.

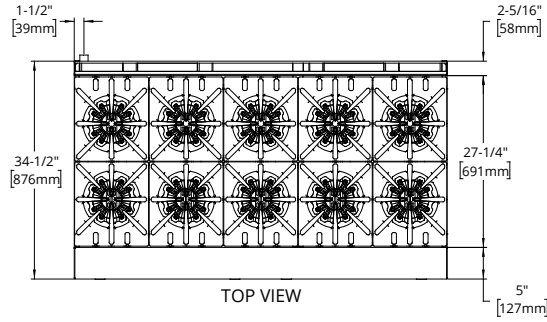
Heavy cast-iron "H" oven burner rated 38,000 BTU/11.13 kW (natural gas)

Oven controlled by even bake, fast recovery snap-action modulating oven thermostat.

Available with storage base in lieu of oven.

NOTE: Use only Garland certified casters and approved restraining devices.

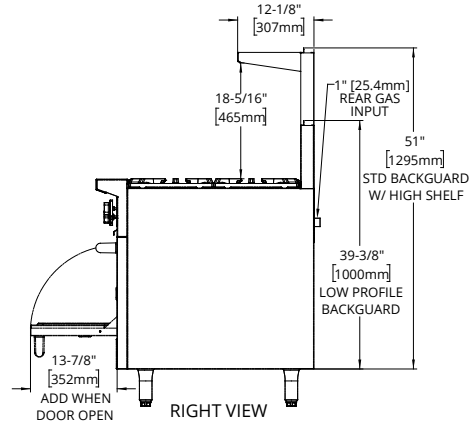
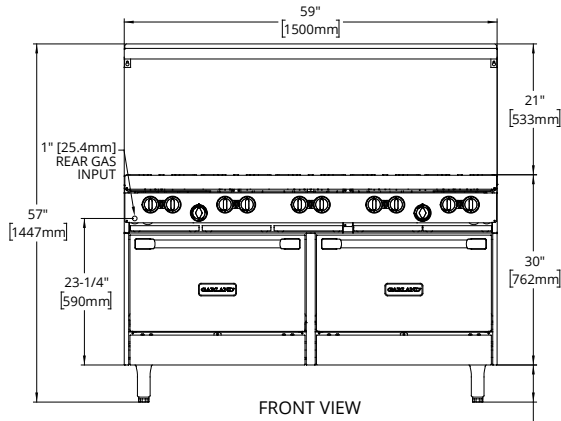




Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.



7-1/2" [191mm]  
6" [153mm]  
OPTIONAL 5" [127mm] CASTERS

| Model Number | Open Burners | Griddle | Oven(s) | Total BTU/Hr Natural | Ship Wt. |     |
|--------------|--------------|---------|---------|----------------------|----------|-----|
|              |              |         |         |                      | Lbs.     | Kg  |
| G60-10RR     | 10           | —       | (2) 26" | 406,000              | 726      | 329 |
| G60-10RS     | 10           | —       | (1) 26" | 368,000              | 690      | 312 |
| G60-10SS     | 10           | —       | —       | 330,000              | 581      | 264 |
| G60-8G12RR   | 8            | 12"     | (2) 26" | 358,000              | 756      | 343 |
| G60-8G12RS   | 8            | 12"     | (1) 26" | 320,000              | 720      | 327 |
| G60-8G12SS   | 8            | 12"     | —       | 282,000              | 611      | 277 |
| G60-6G24RR   | 6            | 24"     | (2) 26" | 310,000              | 791      | 359 |
| G60-6G24RS   | 6            | 24"     | (1) 26" | 272,000              | 755      | 342 |
| G60-6G24SS   | 6            | 24"     | —       | 234,000              | 646      | 293 |

| Model Number | Open Burners | Griddle | Oven(s) | Total BTU/Hr Natural | Ship Wt. |     |
|--------------|--------------|---------|---------|----------------------|----------|-----|
|              |              |         |         |                      | Lbs.     | Kg  |
| G60-4G36RR   | 4            | 36"     | (2) 26" | 262,000              | 826      | 375 |
| G60-4G36RS   | 4            | 36"     | (1) 26" | 224,000              | 790      | 358 |
| G60-4G36SS   | 4            | 36"     | —       | 186,000              | 681      | 309 |
| G60-2G48RR   | 2            | 48"     | (2) 26" | 214,000              | 851      | 386 |
| G60-2G48RS   | 2            | 48"     | (1) 26" | 176,000              | 815      | 370 |
| G60-2G48SS   | 2            | 48"     | —       | 138,000              | 706      | 320 |
| G60-G60RR    | —            | 60"     | (2) 26" | 166,000              | 866      | 393 |
| G60-G60RS    | —            | 60"     | (1) 26" | 128,000              | 830      | 376 |
| G60-G60SS    | —            | 60"     | —       | 90,000               | 721      | 327 |

| Width In (mm)  | Depth In (mm) | Height w/shelf In (mm) | Oven Interior-in (mm) |          |              | Combustible Wall Clearance-In (mm) |         | Entry Clearance In (mm) |              | Manifold Operating Pressure |                  |
|----------------|---------------|------------------------|-----------------------|----------|--------------|------------------------------------|---------|-------------------------|--------------|-----------------------------|------------------|
|                |               |                        | Height                | Depth    | Width        | Sides                              | Rear    | Crated                  | Uncrated     | Natural                     | Propane          |
| 59-1/16 (1500) | 34-1/2 (876)  | 57 (1448)              | 13 (330)              | 26 (660) | 26-1/4 (667) | 14 (356)                           | 6 (152) | 37 (940)                | 36-1/2 (927) | 4.5" WC 11 mbar             | 10.0" WC 25 mbar |

| Burner Ratings (BTU/Hr/kW) |             |                 |               |
|----------------------------|-------------|-----------------|---------------|
| Gas Type                   | Open Top    | Griddle/Hot Top | Standard Oven |
| Natural                    | 33,000/9.67 | 18,000/5.27     | 38,000/11.13  |
| Propane                    | 30,000/8.79 | 18,000/5.27     | 32,000/9.38   |

Garland reserves the right to make changes to the design or specifications without prior notice.

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09/24

