

G-Series 24" Gas Restaurant Range With Flame Failure

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- GF24-4L
- GF24-4T
- GF24-2G12L
- GF24-2G12T
- GF24-G24L
- GF24-G24T



Model GF24-4L

Standard Features

- Flame failure protection on all burners
- Spark ignition on all concealed burners (open top burners manual ignition)
- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel low-profile backguard
- 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:

- Modular top models (suffix "T") with 4" (102mm) adjustable metal legs
- Ergonomic split cast-iron ring grates
- 26,000 BTU/7.61 kW 2-piece cast-iron Starfire Pro® open top burner
- 5/8" (15mm) thick steel griddle plate with snap-action modulating griddle control 175° to 425° F (79° to 218°C), 23" (584mm) working depth surface, 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
- 32,000 BTU/9.38 kW cast-iron "H" style oven burner
- Snap-action modulating oven

thermostat low to 500° F (260°C)

- Space-saver oven w/ porcelain interior
- Nickel-plated oven rack and 3-position removable oven rack guide
- Square door design with strong, "keep-cool" oven door handle

Options & Accessories

- Manual hi/lo valve griddle control in lieu of thermostatic control
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast-iron "H" burner standard on left side
- Stainless steel backguard with removable high shelf
- 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
- Stainless steel stands, with or without non-levelling casters, (specify), w/ shelf for modular models, (suffix T)

Specifications

Gas restaurant series range with space-saver oven.

23-5/8" (600mm) wide and 27" (686mm) deep work top surfaces.

Stainless steel front, sides and 5" (127mm) wide front rail.

6" (152mm) legs with adjustable feet.

Four Starfire Pro® 2-piece, 26,000 BTU/7.61 kW (natural gas), cast-iron open burners set in split cast-iron ergonomic grates.

Total flame failure protection on all burners.

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.

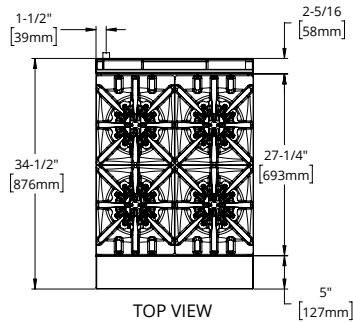
Heavy cast-iron "H" oven burner rated 32,000 BTU/9.38kW (natural gas).

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

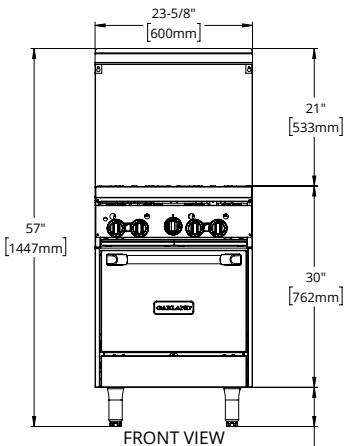
Available with modular top model in lieu of oven.

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

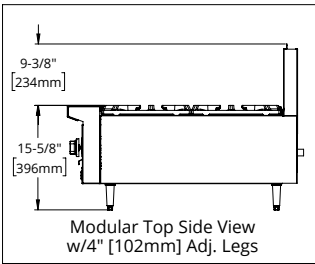




TOP VIEW



FRONT VIEW



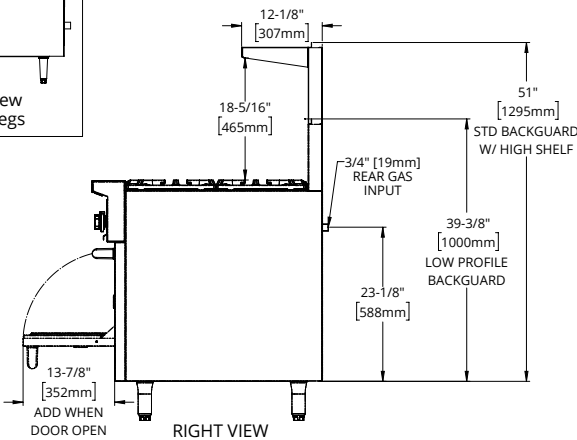
Modular Top Side View
w/4" [102mm] Adj. Legs

6" [153mm]
OPTIONAL 6" [153mm] CASTERS

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.



RIGHT VIEW

Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu. Ft.
GF24-4L	Four Open Burners w/Space-Saver Oven	136,000	302	137	29
GF24-4T	Four Open Burners Modular Top Unit	104,000	120	54	16
GF24-2G12L	12" Griddle, Two Open Burners w/Space Saver Oven	102,000	332	151	29
GF24-2G12T	12" Griddle, Two Open Burners Modular Top Unit	70,000	150	68	16
GF24-24GL	24" Griddle w/Space-Saver Oven	68,000	367	166	29
GF24-24GT	24" Griddle Modular Top Unit	36,000	185	84	16

Model Type	Width	Depth	Height w/ LPBG	Oven Interior			Combustible Wall Clearance		Entry Clearances	
				Height	Depth	Width	Sides	Rear	Crated	Uncrated
Range Base	23-5/8" (600mm)	34-1/2" (876mm)	45-3/8" (1153mm)	13" (330mm)	26" 660mm	20" (508mm)	14" (356mm)	6" (152mm)	25" (635mm)	24-1/2" (622mm)
Modular Top	23-5/8" (600mm)	34-1/2" (876mm)	25" (654mm)	N/A	N/A	N/A	14" (356mm)	6" (152mm)	16" (406mm)	12" (305mm)

LPBG = Low Profile Backguard

Burner Ratings (BTU/Hr/kW)			
Gas	Open	Griddle/Hot Top	Oven
Natural	26,000/7.61	18,000/5.27	32,000/9.38
Propane	26,000/7.61	18,000/5.27	28,000/8.20

Manifold Operating Pressure	
Natural	Propane
4.5" WC/11 mbar	10.0" WC/25 mbar

Electrical Supply: GF models with 115V 60 Hz 1-phase, 0.1 amps; 6 ft. (1.8m) power cord with NEMA 5-15P plug. Power cord not supplied with 240V 50 Hz 1-phase 0.05 amps models.

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

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
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