

# U.S. Range

## U-Series 24" Gas Restaurant Range

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

### Models

- U24-4L
- U24-2G12L
- U24-G24L
- U24-4S
- U24-2G12S
- U24-G24S



Model U24-4L

### 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 light
- Reinforced chassis corners

#### Standard on Applicable Models:

- Open storage in lieu of oven, (suffix S)
- Ergonomic split cast-iron top ring grates
- Powerful 32,000 BTU/9.37 kW 2-piece cast-iron geometric 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
- Front serviceable griddle plate
- 32,000 BTU/9.37 kW cast-iron "H" style oven burner
- Space-saver oven w/ ribbed porcelain bottom & door interior, aluminized steel top, sides and back
- Snap-action modulating oven

thermostat low to 500° F

- Nickel-plated oven rack and 3-position removable oven rack guides
- 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 space-saver oven.  
23-5/8" (600mm) wide and 27" (686mm) deep work top surfaces.  
Stainless steel front, sides and 5" wide front rail.  
6" (152mm) legs with adjustable feet.  
Four powerful 2 piece 32,000 BTU/9.37 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 bottom and door liner.  
Durable heavy-duty oven door w/ "keep-cool" handle.

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

Oven burner 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.



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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

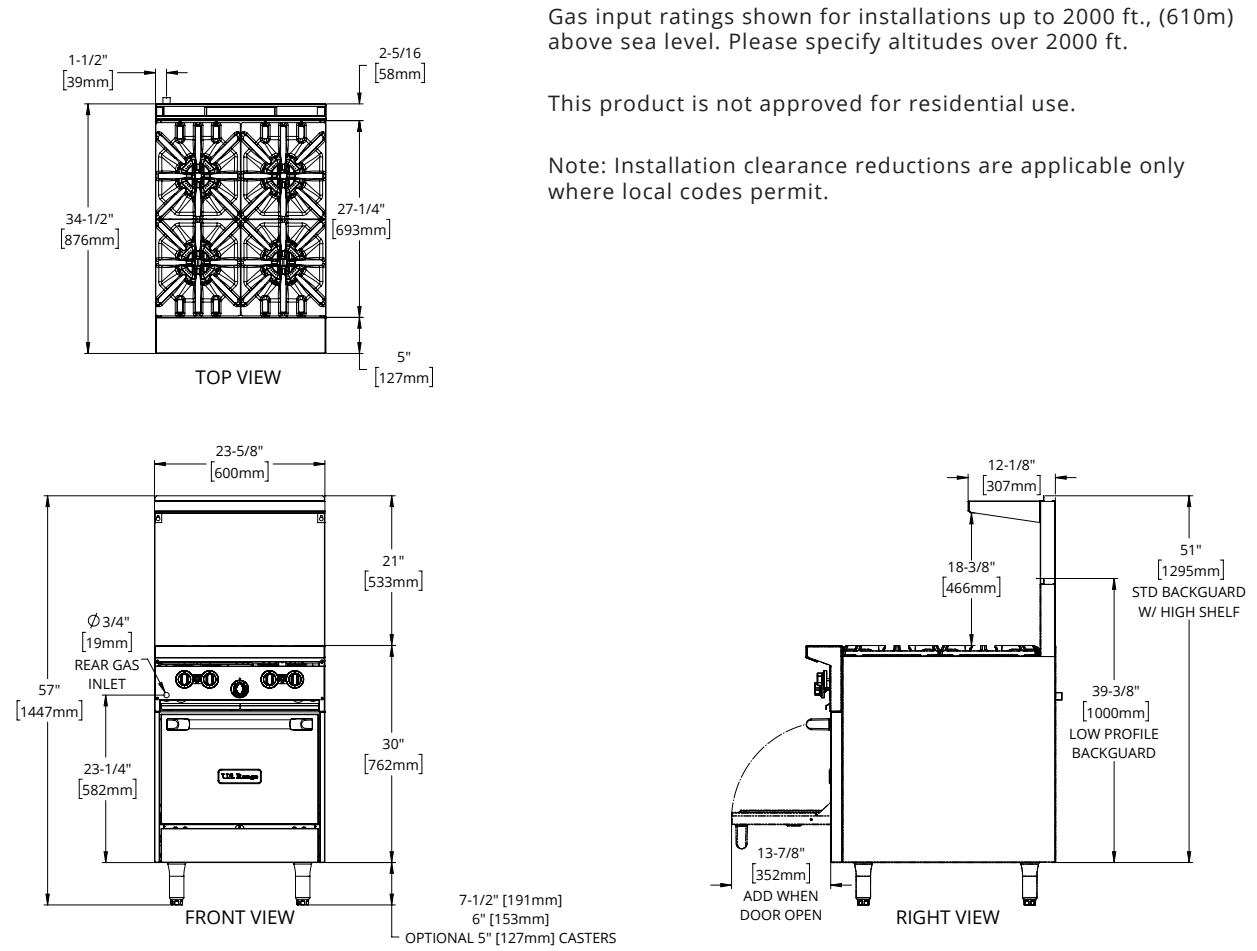
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8092  
09/24



U-Series 24" Gas Restaurant Range

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| Model Number | Description                                      | Total BTU/Hr<br>Natural Gas | Shipping Information |     |       |
|--------------|--------------------------------------------------|-----------------------------|----------------------|-----|-------|
|              |                                                  |                             | Lbs.                 | Kg  | Cu Ft |
| U24-4L       | Four Open Burners w/Space-Saver Oven             | 160,000                     | 302                  | 137 | 29    |
| U24-4S       | Four Open Burners w/Storage Base                 | 128,000                     | 221                  | 100 | 29    |
| U24-2G12L    | 12" Griddle, Two Open Burners w/Space-Saver Oven | 114,000                     | 332                  | 151 | 29    |
| U24-2G12S    | 12" Griddle, Two Open Burners w/Storage Base     | 82,000                      | 251                  | 114 | 29    |
| U24-G24L     | 24" Griddle w/Space Saver Oven                   | 68,000                      | 367                  | 166 | 29    |
| U24-G24S     | 24" Griddle w/Storage Base                       | 36,000                      | 286                  | 130 | 29    |

| Width              | Depth              | Height w/<br>Shelf | Oven Interior  |                |                | Combustible Wall Clearance |               | Entry Clearances |                    |
|--------------------|--------------------|--------------------|----------------|----------------|----------------|----------------------------|---------------|------------------|--------------------|
|                    |                    |                    | Height         | Depth          | Width          | Sides                      | Rear          | Crated           | Uncrated           |
| 23-5/8"<br>(600mm) | 34-1/2"<br>(876mm) | 57"<br>(1448mm)    | 13"<br>(330mm) | 26"<br>(660mm) | 20"<br>(508mm) | 14"<br>(356mm)             | 6"<br>(152mm) | 25"<br>(635mm)   | 24-1/2"<br>(622mm) |

| Burner Ratings (BTU/Hr/kW) |             |                 |             | Manifold Operating Pressure |                   |
|----------------------------|-------------|-----------------|-------------|-----------------------------|-------------------|
| Gas                        | Open Top    | Griddle/Hot Top | Oven        | Natural                     | Propane           |
| Natural                    | 32,000/9.37 | 18,000/5.27     | 32,000/9.37 | 4.5" WC<br>11 mbar          | 10" WC<br>25 mbar |
| Propane                    | 26,000/7.61 | 18,000/5.27     | 28,000/8.20 |                             |                   |

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