

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

Garland's exclusive cast-iron Starfire Pro® burners combine speed with precision and even heat distribution to improve efficiency and control. All of the burners in the range are made of cast-iron for better heat retention and lasting durability.

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.

2 piece burners are easy to remove and clean with protected individual pilot lights and flame failure as standard. Large 686mm deep work surface fits six 300mm pots easily and grate design allows pots to slide across the surface easily.

Large easy-to-use control knobs sit flush to the 'plate rail' and the unit can sit on top of the optional stainless steel stand with storage shelf.

STANDARD FEATURES

- Manual ignition for all open burners
- 300mm stamped drip trays w/dimpled bottom
- Gas regulator
- 621mm high stand with adjustable feet
- Available in Natural or LP Gas

OPTIONAL FEATURES

- Stainless steel stand with shelf and adjustable feet
- Castors for stand (Legs must be shortened by 100mm)
- Electronic ignition Specify GFE24 (240V, 1P, 10A)
- Flexible gas hose with quick disconnect and restraining kit



GF36-6T pictured with optional stand

DIMENSIONS	
External Dimension: 900W x 876D x 915H mm	
Working height : 915mm	
Combustible wall clearance: Side: 152mm, Rear: 152mm	
TECHNICAL DATA	
Gas Type: Natural or LP	
Total Output:	Natural 184MJ LP 171MJ
Burner Ratings:	Natural 30.6MJ LP 28.5MJ
Gas Connection: 3/4"	
Shipping weight: 86kg	
AGA approval number	
7455	

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

