

GARLAND GF60 SERIES

1500mm 6 BURNER RANGE WITH 2 STANDARD OVENS, RAISED GRIDDLE & SALAMANDER

Garland Restaurant Series Gas 6 burner, Raised Griddle, Salamander, 2 oven range. Stainless Steel front, sides and backguard. Star-Fire Burners for even cooking. Cast Iron Burners and trivets for better heat retention. 2 Piece burners easy to remove and clean. Grate design allows pots to slide easily across. Protected Pilot light and Flame Failure as standard. Large 686mm deep work surface, fits six 300mm (12") pots easily. Large 900mm wide, 127mm deep front "plate" rail. Large easy-to-use control knobs. Premium raised 15mm Griddle with powerful cast iron H burners for even heat. 600mm Griddle and salamander standard to right hand side. Spark ignition standard for all concealed burners. Deep oven accepts full size sheet pans. Premium Ovens with cast iron H Burner for even heat. Strong adjustable oven doors. Salamander with atmospheric burners.



STANDARD FEATURES

- Stainless Steel 127mm Front Rail
- 686mm Deep Work Surface
- 27.4mJ "Star Fire" Cast Iron open burners
- 15mm thick machine polished steel grill plate
- Manual ignition for all open burners
- 3/4" Gas Connection
- 40mJ Cast Iron "H" Burner for Ovens
- Oven Dimensions 667W x 660D x 330H
- Two oven racks per oven included as standard

OPTIONAL FEATURES

- Additional Oven racks
- Non levelling castors
- 300mm "Hot Top"
- Convection Oven(s) -adds 98mm to depth

- Stainless Steel front, sides and backguard
- 300mm stamped drip trays w/dimpled bottom
- 19mJ Cast Iron "H" burners for griddle
- Piezo ignition for all concealed burners
- Gas regulator
- 660mm Deep Ovens
- 152mm Adjustable stainless steel legs
- Available in Natural or LP Gas

- Flanged deck mount legs
- Grooved Griddle in 1/2 or full plate section widths
- Electronic ignition
- Storage Base in lieu of standard oven

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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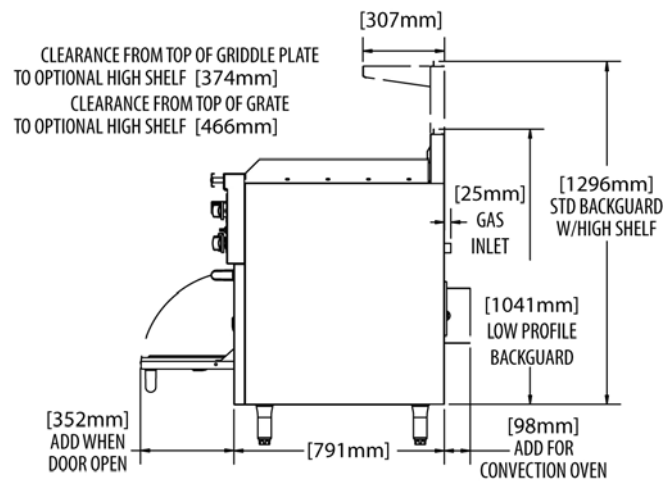
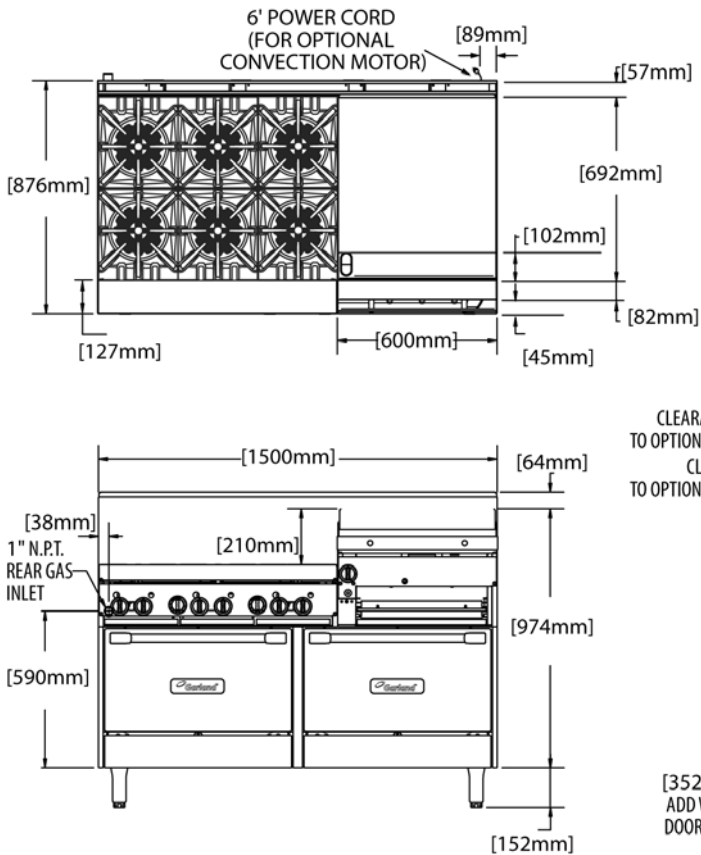
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DIMENSIONS

External Dimension: 1500W x 876D x 1194H mm

Oven Interior: 667W x 660D x 330H mm

TECHNICAL DATA

Gas Type Natural or LP

Total Energy Rating 280mj

Burner Ratings (Natural) 27mj (Open Burner)
19mj (Hotplate)
35mj (Raised Griddle)
40mj (Oven)

Burner Ratings (LP) 27mj (Open Burner)
19mj (Hotplate)
35mj (Raised Griddle)
33mj (Oven)

AGA Approval Number 7455

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