

G-Series 60" Gas Restaurant Range with Convection Oven

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

Models

- | | | | | |
|--------------|--------------|--------------|--------------|-------------|
| • G60-10CR | • G60-8G12CS | • G60-6G24CC | • G60-2G48CR | • G60-G60CR |
| • G60-10CS | • G60-8G12CC | • G60-4G36CR | • G60-2G48CS | • G60-G60CS |
| • G60-10CC | • G60-6G24CR | • G60-4G36CS | • G60-2G48CC | • G60-G60CC |
| • G60-8G12CR | • G60-6G24CS | • G60-4G36CC | | |



Model G60-10CC

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
- Convection oven w/3 nickel-plated oven racks and removable rack guides
- Snap-action modulating oven thermostat low to 500° F
- Large porcelain oven interior
- Square door design with strong, "keep-cool" oven door handle

Standard on Applicable Models:

- Ergonomic split cast-iron top ring grates
- 33,000 BTU/9.67 kW 2-piece cast-iron Starfire® 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
- Front-serviceable griddle
- 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

Options & Accessories

- Convection oven motor 240v 50/60HZ single-phase
- 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 convection oven.

59-1/16" (1500mm) wide, 27" (686mm) deep work top surfaces.

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

6" (152mm) legs with adjustable feet.

Ten Starfire® 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" style oven burner rated 38,000 BTU/11.13 kW (natural gas) - standard oven

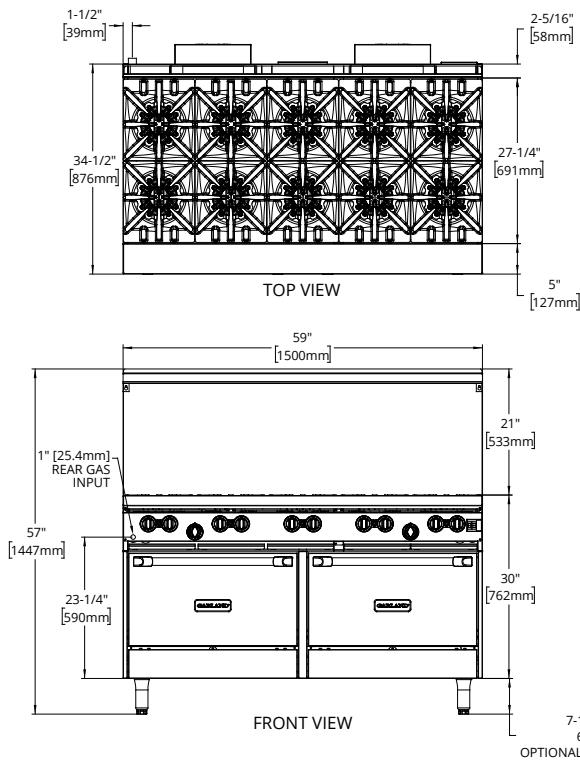
Oven controlled by even-bake, fast recovery snap-action modulating oven thermostat.

Convection oven with 1/3HP 120v 60 Hz single-phase fan motor.

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



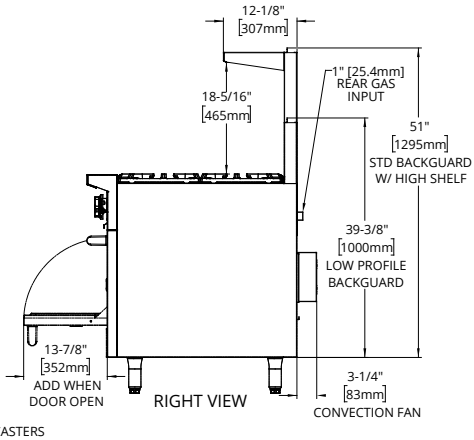
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Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

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



Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
G60-10CR	10	—	(1) C (1) R	406,000	726	329
G60-10CS	10	—	(1) C	368,000	690	312
G60-10CC	10	—	(2) C	406,000	726	329
G60-8G12CR	8	12"	(1) C (1) R	358,000	756	343
G60-8G12CS	8	12"	(1) C	320,000	720	327
G60-8G12CC	8	12"	(2) C	358,000	756	343
G60-6G24CR	6	24"	(1) C (1) R	310,000	791	359
G60-6G24CS	6	24"	(1) C	272,000	755	342
G60-6G24CC	6	24"	(2) C	310,000	791	359

Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
G60-4G36CR	4	36"	(1) C (1) R	262,000	826	375
G60-4G36CS	4	36"	(1) C	224,000	790	358
G60-4G36CC	4	36"	(2) C	262,000	826	375
G60-2G48CR	2	48"	(1) C (1) R	214,000	851	386
G60-2G48CS	2	48"	(1) C	176,000	815	370
G60-2G48CC	2	48"	(2) C	214,000	851	386
G60-G60CR	—	60"	(1) C (1) R	166,000	866	393
G60-G60CS	—	60"	(1) C	128,000	830	376
G60-G60CC	—	60"	(2) C	166,000	866	393

R = Standard Oven C = Convection Oven, S = Storage

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)	38-1/2 (974)	57 (1448)	13 (330)	22 (559)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10.0" WC 25 mbar

*Standard oven (R) depth 26" (660)mm

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard Oven or Convection
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

Note: Convection ovens with 120V, 60 Hz, 1-phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1-phase motors are not supplied with cord and plug and must have direct connect.

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

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