GARLAND

HD Counter Series Heavy-Duty Gas Griddles

Models

• GTGG24-GT24M • GTGG48-GT48M • GTGG72-GT72M • GTGG36-G36M • GTGG60-G60M • GTGG36-GT36M • GTGG60-GT60M • GTGG24-G24M • GTGG48-G48M • GTGG72-G72M



Model GTGG24-GT24M

Standard Features

- Thermostat-controlled models feature Models order with optional S/S precise control from LOW: 200°F, (90°C) to 550°F, (290°C), and 28,000 BTU/h input per burner, natural or propane. There is an on-off valve for every thermostat.
- Valve-control models feature hi-lo valve control with approximate plate temperature range: 320°F, (160°C) to 730°F, (388°C), and 27,000 BTU/h input per burner, natural or propane gas.
- · One burner and control (hi-lo or thermostat control) for every 12" linear width of griddle surface.
- Piezo pilot ignition system
- 3/4" NPT gas regulator with "T" gas manifold connection for straight through rear or flush-mount gas connections
- · Stainless steel front, sides and back
- 4" Stainless steel adjustable legs
- Stainless steel front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- Models ordered with 4" (102mm) legs come with a deep 1.4 US gallon/5.3 litre capacity grease drawer(s) 20 1/2"(635mm) deep x 2 3/4"(70mm) high x 6"(152mm) wide.

- skirtfor dais counter surface mounting come with large capacity Stainless steel grease tray(s)
- 1" thick polished steel griddle plate
- 23" depth with 4" wide grease trough.

Options & Accessories

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CSI Section 11400 Approved

- Chrome griddle plate
- · Full or half-grooved griddle plate Stainless steel skirt for dias/counter surface mounting
- Electric spark ignition; 120V 60 Hz, sgl-phase 0.1A; includes cord and NEMA 5-15P plug
- Electric spark ignition; 208/240V (50/60Hz) cord and plug is NOT suppled with this voltage option.
- Stainless stand with solid top holding shelves, adjustable feet and casters (locking front).
- Removable stainless steel attachment condiment rail with 1/9 food pan cut outs (pans supplied by others)

Specifications

Garland heavy-duty gas counter production griddles designed for side-by-side matching with other models in the product line.

Models are of nominal imperial widths from 24" (600mm) to 72"(1800mm), 13" (330mm) height, (w/std. legs), and 32" (814mm) depth.

There is an even heat "U" shaped steel track burner for every 12" of linear griddle surface width.

Each burner is individually controlled with a hi-lo valve or thermostat temperature control.

Burner input is 27,000 BTU/h each on valve-controlled models, and 28,000 BTU/h each on thermostat controlled models .

Thermostat control models are equipped with full flame safety systems.

Griddle plate is standard 1" thick polished steel with a 4" wide grease trough.

Stainless steel front, sides and back with large capacity stainless steel grease tray(s).





Counter Series Heavy-Duty Gas Grid

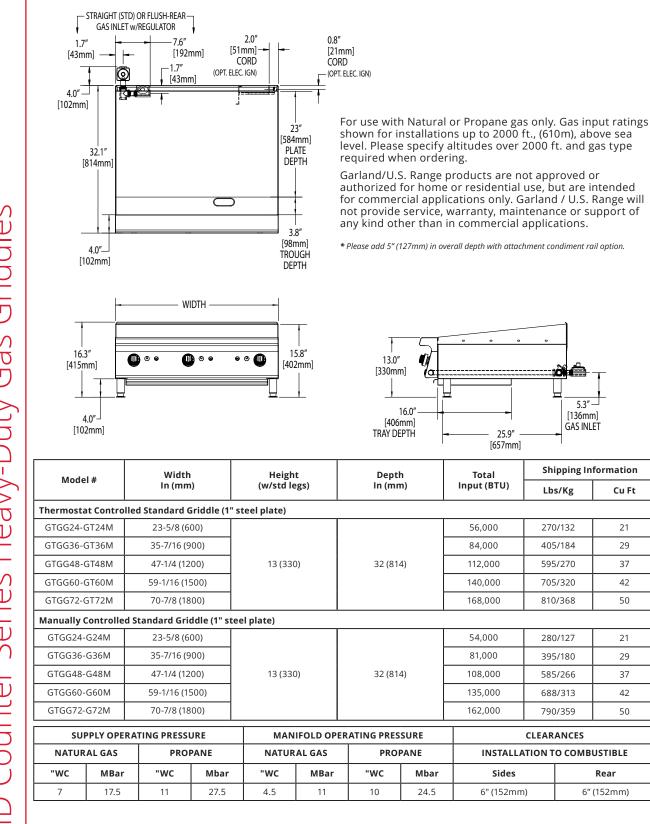
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General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668

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

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Cu Ft

21

29

37

42

50

21

29

37

42

50