GARLAND

G-Series 60" Raised Griddle/Broiler Gas Range

Project
Item
Quantity
CSI Section 11400
Approved
Date

Models

- G60-6R24RR
- G60-6R24RS
- G60-6R24SS



Model G60-6R24RR

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
- Ergonomic split cast-iron top ring grates
- 33,000 BTU/9.67 kW 2-piece cast-iron Starfire® open top burner
- 24" (610mm) raised griddle/broiler section on right side only W/ 3 castiron burners each rated 11,000 BTU/3.22 kW, w/ one manual hi/lo valve per burner
- Two broiler rack settings at 3 3/4" (95mm) and 2 1/2" (64mm)
- 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
- 38,000 BTU/ 11.13 kW cast-iron "H" style oven burner
- Snap-Action modulating oven thermostat low to 500° F
- Nickel-plated oven rack and 3-position

removable oven rack guide

- Large porcelain oven interior, standard oven fits standard sheet pans in both directions
- Square door design with strong, "keep-cool" oven door handle
- Open storage in lieu of oven, (suffix S)

Options & Accessories

- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 BTU/5.27 kW castiron "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

Specifications

Gas restaurant series range with large capacity standard 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.

Six Starfire® 2-piece, 33,000 BTU/9.67 kW (natural gas), cast-iron open burners set in split cast-iron ergonomic grates.

24" (610mm) raised griddle/broiler section on right side only with 3 cast-iron burners each rated a 11,000 BTU/3.22 kW.

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" oven burner rated 38,000 BTU/11.13 kW (natural gas)

Oven controlled by even bake, fast recovery snapaction modulating oven thermostat.

Available with storage base in lieu of standard oven.

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



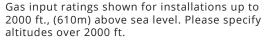






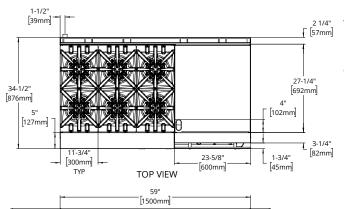


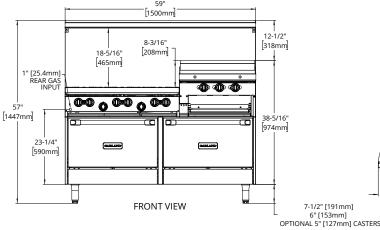


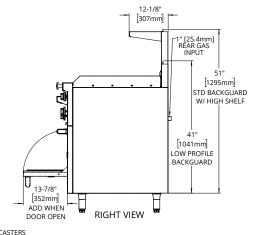


This product is not approved for residential use.

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







Model	Description	Total BTU/Hr	Shipping Information		
Number	Description	Natural Gas	Lbs.	Kg	Cu Ft
G60-6R24SS	6 Open Burners, 24" Raised Griddle/Broiler w/ Double Storage Base	231,000	662	300	81
G60-6R24RR	6 Open Burners, 24" Raised Griddle/Broiler w/ (2) Standard Ovens	307,000	828	376	81
G60-6R24RS	6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Standard Ovens & Storage Base	269,000	787	357	81

Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)		Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure		
[Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10.0" WC 25 mbar

l	Burner Ratings (BTU/Hr/				
l	Gas Type	Open Top	Hot Top	Standard Oven	Raised Griddle/Broiler
l	Natural	33,000/9.67	18,000/5.27	38,000/11.13	33,000/9.66
l	Propane	30,000/8.79	18,000/5.27	32,000/9.38	33,000/9.66

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

