

GARLAND®

G-Series 48" Gas Restaurant Range With Flame-Failure & Electronic Ignition

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

Models

- GFE48-8LL
- GFE48-6G12LL
- GFE48-4G24LL
- GFE48-2G36LL



Model GFE48-8LL

Standard Features

- Flame-failure protection: all burners
- Electric spark ignition on all burners, requiring single-phase 115V 60Hz or 240V 50Hz (specify)
- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel low-profile backguard
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large phenolic knobs
- Gas regulator
- Reinforced chassis

Standard on Applicable Models:

- Open storage in lieu of oven, (suffix S)
- Modular top (Suffix T) with stainless steel low profile backguard & 4" (102mm) adj. metal legs
- Ergonomic split cast-iron top ring grates
- 26,000 BTU/7.61 kW 2-piece cast-iron Starfire® open top burner
- 5/8" (15mm) thick steel griddle plate with thermostatic griddle control 175° to 425° F (79° to 218°C), 23" (584mm) working depth surface, 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
- 32,000 BTU/ 9.38 kW space-saver with

- cast-iron "H" style oven burner
- Snap-action modulating oven thermostat low to 500° F
- Easy to access oven pilot
- Nickel-plated oven rack and 3-position removable oven rack guide
- Large porcelain oven interior, fits standard sheet pans in both directions for standard ovens
- Square-cornered door design with strong, "keep-cool" oven door handle

Options & Accessories

- Manual hi/lo valve griddle control in lieu of thermostatic control
- 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
- Stainless steel backguard with removable high shelf
- 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 2 space-saver ovens, 20" (508mm) wide.

47-1/4" wide, 27" (686mm) deep work top surfaces.

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

6" (152mm) legs with adjustable feet.

Total flame-failure protection for all burners.

Electric spark ignition on all burners, requiring single-phase 115V 60Hz or 240V 50Hz (specify)

Eight Starfire® 2-piece, 26,000 BTU/7.61 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" oven burner rated 32,000 BTU/ 9.38 kW (natural gas).

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

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



G-Series 48" Gas Restaurant Range / Flame-Failure & Electronic Ignition

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	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu. Ft.
GFE48-8LL	Eight Open Burners w/ Two Space-Saver Ovens	272,000	572	259	65
GFE48-6G12LL	12" Griddle, Six Open Burners w/ Two Space-Saver Ovens	238,000	602	273	65
GFE48-4G24LL	24" Griddle, Four Open Burners w/Two Space-Saver Ovens	204,000	667	303	65
GFE48-2G36LL	36" Griddle, Two Open Burners w/Two Space-Saver Ovens	170,000	672	305	65

Width In (mm)	Depth In (mm)	Height w/LPBG 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
47-1/4 (1200)	34-1/2 (876)	45-3/8" (1153)	13 (330)	26 (660)	20 (508)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10.0" WC 25 mbar

LPBG = Low Profile Backguard.

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Space-Saver Oven
Natural	26,000/7.61	18,000/5.27	32,000/9.38
Propane	26,000/7.61	18,000/5.27	28,000/8.20

Electrical Supply: GFE models with 115V 60 Hz 1-phase, 0.1 amps; 6 ft. (1.8m) power cord with NEMA 5-15P plug. Power cord not supplied with 240V 50 Hz 1-phase 0.05 amps models.

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

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