

Garland

GF Series 48" Gas Restaurant Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Models:

- | | | | |
|------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| ☐ GF48-8LL | ☐ GF48-6G12LL | ☐ GF48-4G24LL | ☐ GF48-2G36LL |
| ☐ GFE48-8LL | ☐ GFE48-6G12LL | ☐ GFE48-4G24LL | ☐ GFE48-2G36LL |



Model GF48-8LL

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Standard Features:

- Flame failure protection: all burners
- Spark ignition on all concealed burners (open top burners manual ignition)
- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel low profile back guard
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator, 1" NPT rear gas connection
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 32,000 Btuh/ 9.38 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Two space saver ovens w/porcelain interior
- Strong, keep-cool oven door handle
- Nickel plated oven rack and 3-position removable oven rack guide

Standard on Applicable Models:

- Electric spark ignition on all burners, requiring single phase 115V 60Hz or 240V 50Hz (specify) prefix GFE models
- Ergonomic split cast iron top ring grates
- 26,000 Btuh/ 7.61 kW 2 piece cast iron Starfire- Pro open top burner
- 5/8" (15mm) thick steel griddle plate with snap action modulating griddle control 175° to 425° F (79° to 218°C), 23" (584mm) working depth surface, on right; optional on left
- 4-1/4" (108mm) wide grease trough

Optional Features:

- ☐ Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- ☐ Stainless steel backguard, w/removable stainless shelf
- ☐ Stainless steel back panels for backguards or range
- ☐ Additional oven racks
- ☐ 6" (152mm) levelling swivel casters (4), w/front locking
- ☐ Flanged deck mount legs
- ☐ Celsius temperature dials

Specifications:

Gas restaurant series range with two space saver ovens. 47-1/4" (1200mm) wide and 27" (686mm) deep work top surfaces. Total flame failure protection for all burners. Stainless steel front, sides and 5" (127mm) wide front rail. 6" (152mm) legs with adjustable feet. Eight Starfire-Pro 2 piece, 26.000 Btuh/7.61 kW, cast open burners set in split cast iron ergonomic grates. Griddle or optional hot top with cast iron "H" style burners. Porcelain oven interior with ribbed oven bottom and door. "Keep cool" oven door handle. Heavy cast iron "H" 32,000 Btuh/ 9.38kW (natural gas) oven burner controlled by even bake, fast recovery snap action modulating oven thermostat.



GF Series 48" Gas Restaurant Range

Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

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



Model Number ¹	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu. Ft.
GF48-8LL	Eight Open Burners w/ Two Space Saver Ovens	272,000	572	259	65
GF48-6G12LL	12" Griddle, Six Open Burners w/ Two Space Saver Ovens	238,000	602	273	65
GF48-4G24LL	24" Griddle, Four Open Burners w/Two Space Saver Ovens	204,000	667	303	65
GF48-2G36LL	36" Griddle, Two Open Burners w/Two Space Saver Ovens	170,000	672	305	65

¹ Includes GFE models with electric spark ignition

Width In (mm)	Depth ² In (mm)	Height w/ LPBG ² 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

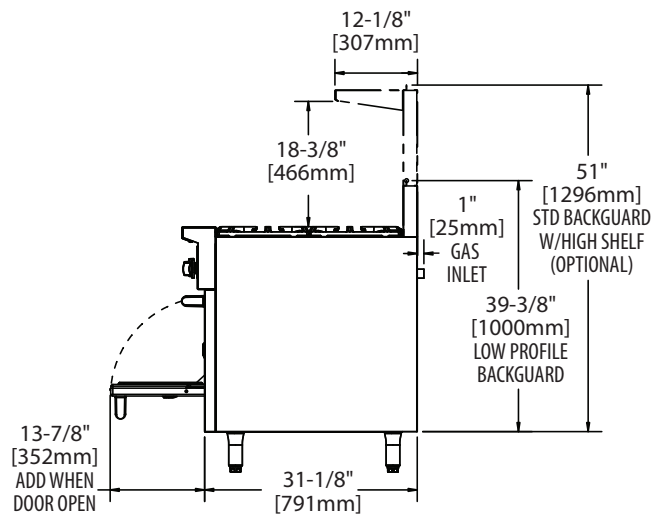
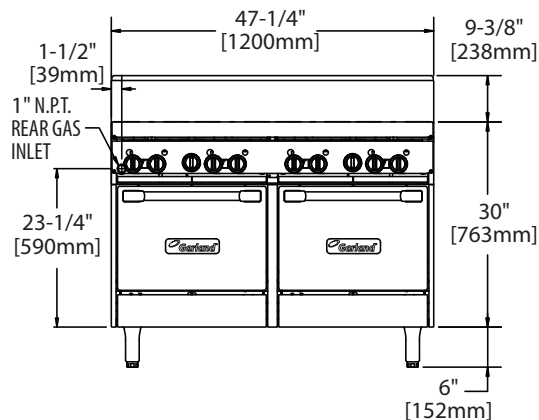
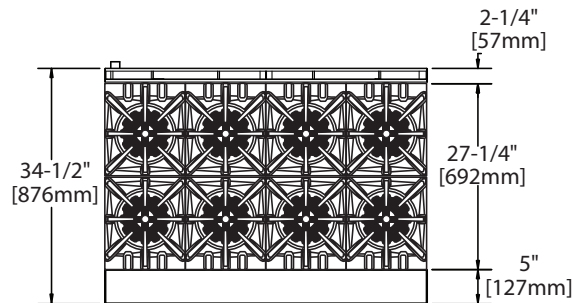
² LPBG = Low Profile Backguard.

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.

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' (1829mm) power cord with NEMA 5-15P plug. Power cord not supplied with 240V, 50 Hz, 1 phase 0.05 amps models.



Form# GF48 (03/04/13)