

G-Series 36" Gas Restaurant Range With Flame-Failure

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

Models

- GF36-6R • GF36-2G24R • GF36-G36R • GF36-4G12R
- GF36-6T • GF36-2G24T • GF36-G36T • GF36-4G12T



Model GF36-6R

Standard Features

- Flame-failure protection: all burners
- 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:

- 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
- Piezo spark ignition for pilots on griddles
- 38,000 BTU/ 11.13 kW cast-iron "H" style oven burner
- Snap-action modulating oven thermostat low to 500° F
- Easy to access oven pilot with Piezo

- spark ignition
- 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
- Range mount salamanders are available for the oven base models but not for modular top (T) models

Specifications

Gas restaurant series range with large capacity standard oven.

35 7/16" (900mm) wide, 27" (686mm) deep worktop surfaces.

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

6" (152mm) legs with adjustable feet.

Total flame-failure protection for all burners.

Six 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 38,000 BTU/11.13 kW (natural gas)

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

Available with modular top model in lieu of oven.

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

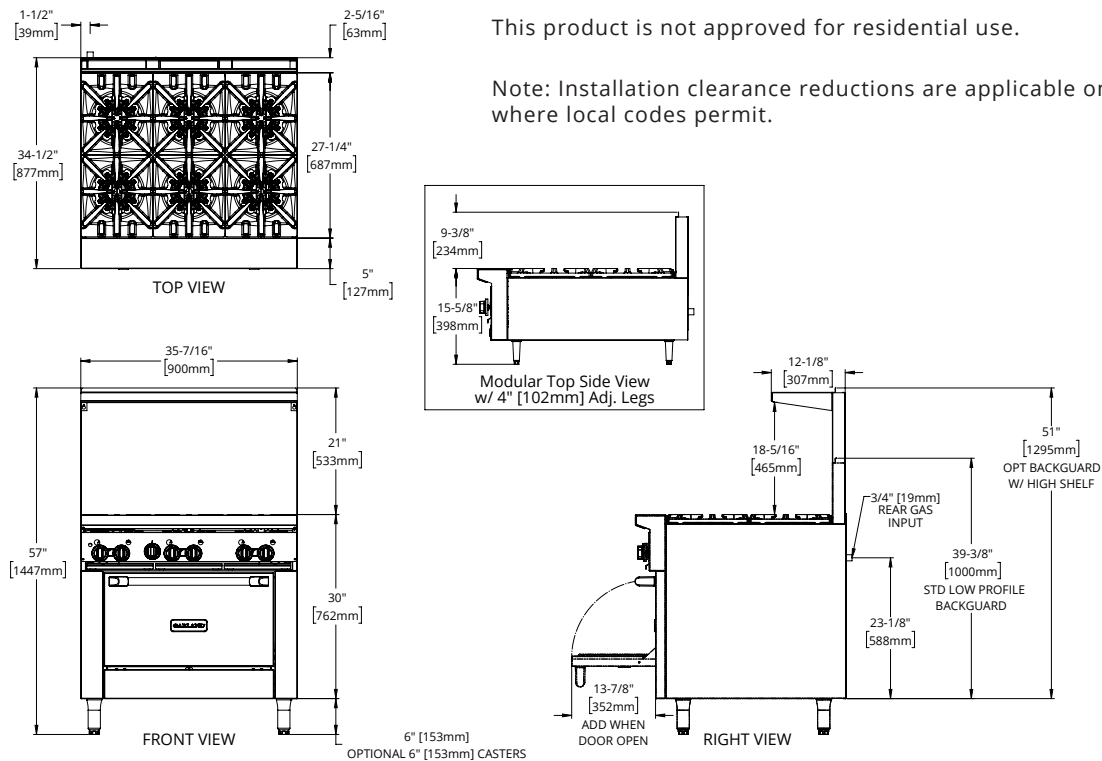


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Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

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



Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu Ft
GF36-6R	Six Open Burners w/26" Oven	194,000	430	195	40
GF36-6T	Six Open Burners Modular Top Unit	156,000	190	86	22
GF36-4G12R	12" Griddle, Four Open Burners w/26" Oven	160,000	460	209	40
GF36-4G12T	12" Griddle, Four Open Burners Modular Top Unit	122,000	220	100	22
GF36-2G24R	24" Griddle, Two Open Burners w/26" Oven	126,000	495	225	40
GF36-2G24T	24" Griddle, Two Open Burners Modular Top Unit	88,000	255	116	22
GF36-G36R	36" Griddle w/26" Oven	92,000	530	240	40
GF36-G36T	36" Griddle Modular Top Unit	54,000	290	132	22

Model Type	Width	Depth	Height w/LPBG	Oven Interior			Combustible Wall Clearance		Entry Clearances	
				Height	Depth	Width	Sides	Rear	Crated	Uncrated
Range Base	35-1/2" (900mm)	34-1/2" (876mm)	45-3/8" (1153mm)	13" (330mm)	26" (660mm)	26-1/4" (667mm)	14" (356mm)	6" (152mm)	37" (940mm)	36-1/2" (927mm)
Modular Top	35-1/2" (900mm)	34-1/2" (876mm)	25" (654mm)	N/A	N/A	N/A	14" (356 mm)	6" (152mm)	16" (406mm)	12" (305mm)

LPBG = Low Profile Backguard

Burner Ratings (BTU/Hr/kW)				Manifold Operating Pressue
Gas	Open	Griddle/Hot Top	Oven	
Natural	26,000/7.61	18,000/5.27	38,000/11.13	4.5" WC 11 mbar
Propane	26,000/7.61	18,000/5.27	32,000/9.38	10.0" WC 25 mbar

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

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