



GF Series 36" Gas Front-fired Target Hot Top Restaurant Range

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

Models:

- GF36-TTR GFE36-TTR GFE36-TTC



Model GF36-TTR

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

Standard Features:

- Flame failure protection: all burners
- Two (2)17"(432mm) cast iron front-fired target hot top plate sections, input 31,000 Btuh/9 kW per top section (natural gas). Three cast iron knuckle burners under each top plate section.
- 38,000 Btuh/11.1 kW cast iron "H" style oven burner.
- Snap action modulating oven thermostat oven burner.
- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel low profile back guard
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator

Standard on Applicable Models:

- Electric spark ignition on all burners, requiring single phase 115V 60Hz or 240V 50Hz (specify) prefix GFE models
- Large porcelain oven interior, fits standard sheet pans in both directions for standard ovens

- Nickel plated oven rack and 3-position removable oven rack guide
- Strong, keep-cool oven door handle
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix R to C

Optional Features:

- 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 large capacity (standard) oven. 35 7/16" (900mm) wide, 27" (686mm) deep work top surfaces. Total flame failure protection for all burners. Stainless steel front, sides and 5" deep front rail. 6" (152mm) legs with adjustable feet. Two (2)17"(432mm) cast iron front-fired target hot top plate sections, input 30,000Btuh/9kW per top section (natural gas). One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast iron "H" oven burner rated 38,000 Btuh/11.13 kW (natural gas). Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven or as a modular top in lieu of standard oven.



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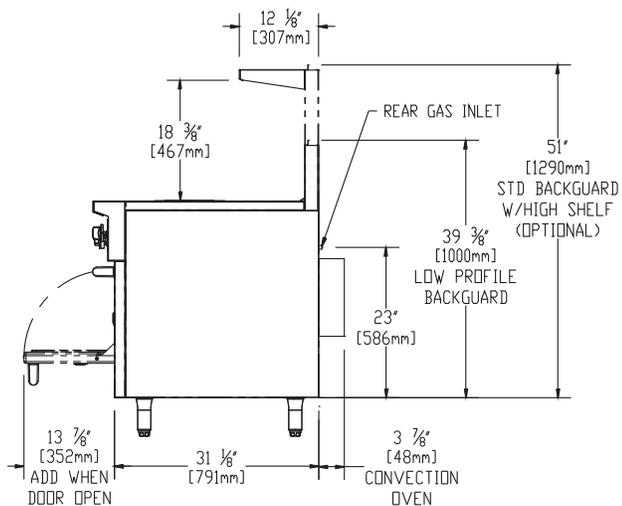
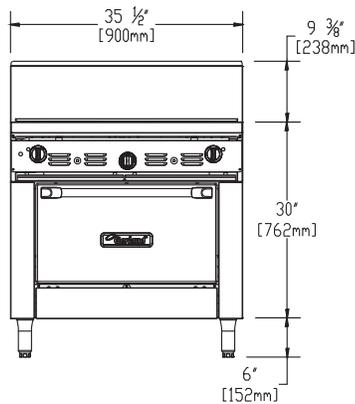
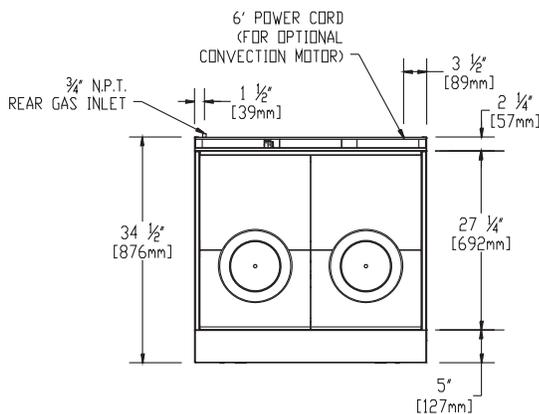
Model Number	Description	Total BTU/Hr Natural	CE Rating Natural Gas kW	Shipping Information		
				Lbs.	Kg	Cu Ft ²
GF36-TTR	36" (900mm) nominal size unit, 2 Front-fired Hot Top sections, standard oven.	100,000	29.10	530	240	37
GFE36-TTR						
GFE36-TTC	36" (900mm) nominal size unit, 2 Front-fired Hot Top sections, convection oven.	100,000	29.10	530	240	57

Model Type	Width	Depth ³	Height w/LPBG ⁴	Oven Interior			Combustible Wall Clearance		Entry Clearances	
				Height	Depth ⁵	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)

¹ Convection oven base models add 3 7/8" (98mm) to the depth of the unit ² LPBG = Low Profile Backguard

³ Convection oven depth 22" (559mm)

Gas	BTU Ratings (BTU/Hr/kW)		Manifold Operating Pressure
	Per Front Fired Top Plate Section	Oven	
Natural	31,000/ 9	38,000/ 11.1	4.5" WC 11.2 mbar
Propane	31,000/ 8.1	32,000/ 9.3	10.0" WC 24.9 mbar



Convection ovens with 115V, 60 Hz, 1 phase, 3.5 amps motors are supplied with 6' (1829mm) cord and plug (NEMA 5-15P); 240V 50/60 Hz, 1 phase, 1.8 amps are not supplied with cord and plug and must have a direct connect. GFE units with out convection ovens -115V are 0.1 amps and 240V systems are 0.05 amps. 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.

Form# GF/E36-TTR/C (09/02/11)