

G-Series 48" Gas Restaurant Range

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

Models

- G48-8RS • G48-6G12RS • G48-4G24RS • G48-2G36RS • G48-G48RS
- G48-8SS • G48-6G12SS • G48-4G24SS • G48-2G36SS • G48-G48SS
- G48-8LL • G48-6G12LL • G48-4G24LL • G48-2G36LL • G48-G48LL



Model G48-8LL

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 phenolic knobs
- Gas regulator
- Easy to access oven pilot
- Reinforced chassis

Standard on Applicable Models:

- Open storage in lieu of oven, (suffix S)
- Ergonomic split cast-iron top ring grates
- 33,000 BTU/9.67 kW 2-piece cast-iron Starfire® open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, standard 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 or 38,000 BTU/11.13 kW standard 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, fits standard sheet pans in both directions for standard ovens
- Square-cornered door design with strong, "keep-cool" oven door handle

Options & Accessories

- Thermostatic griddle with modulating snap-action control, 175° to 425° F
- 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
- 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
- Piezo spark ignition for pilots on griddles

Specifications

Gas restaurant series range with 2 space-saver ovens, 20" (508mm) wide or large capacity oven 26-1/4" (667mm) 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.

Eight Starfire® 2-piece, 33,000 BTU/9.67 kW (natural gas), cast 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-duty cast-iron "H" oven burner rated 32,000 BTU/ 9.38 kW (natural gas) for space-saver oven, and 38,000 BTU/11.13 kW (natural gas) for standard oven

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

Available with storage base in lieu of oven(s).

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



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TOP VIEW
 1-1/2" [39mm] x 2-5/16" [58mm] x 34-1/2" [876mm] x 27-1/4" [691mm]

FRONT VIEW
 47-1/4" [1200mm] x 57" [1447mm] x 21" [533mm] x 30" [762mm]

RIGHT VIEW
 12-1/8" [307mm] x 18-5/16" [465mm] x 51" [1295mm] x 1-1" [25.4mm] REAR GAS INPUT x 39-3/8" [1000mm] LOW PROFILE BACKGUARD x 23-1/8" [588mm] x 13-7/8" [352mm] ADD WHEN DOOR OPEN

OVEN DIMENSIONS
 15-1/4" [387mm] x 4-3/4" [120mm] x 21-13/16" [554mm]

OPTIONAL 6" [153mm] CASTERS
 6" [127mm]

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	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
G48-8LL	8	—	(2) 20"	328,000	572	259
G48-8RS	8	—	(1) 26"	302,000	539	264
G48-8SS	8	—	—	264,000	402	182
G48-6G12LL	6	12"	(2) 20"	280,000	602	273
G48-6G12RS	6	12"	(1) 26"	254,000	569	258
G48-6G12SS	6	12"	—	216,000	432	196
G48-4G24LL	4	24"	(2) 20"	232,000	667	303
G48-4G24RS	4	24"	(1) 26"	206,000	604	274

Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
G48-4G24SS	4	24"	—	168,000	497	255
G48-2G36LL	2	36"	(2) 20"	184,000	672	305
G48-2G36RS	2	36"	(1) 26"	158,000	639	290
G48-2G36SS	2	36"	—	120,000	502	228
G48-G48LL	—	48"	(2) 20"	136,000	692	314
G48-G48RS	—	48"	(1) 26"	110,000	659	299
G48-G48SS	—	48"	—	72,000	522	237

Shipping volume, all models= 65 Cu Ft

Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-in (mm)		Entry Clearance In (mm)		Manifold Operating Pressure	
			Height	Depth	Width*	Sides	Rear	Crated	Uncrated	Natural	Propane
47-1/4 (1200)	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

*Space-saver oven is 20" (508mm) wide

Burner Ratings (BTU/Hr/kW)				
Gas Type	Open Top	Griddle/Hot Top	Standard Oven	Space-Saver Oven
Natural	33,000/9.67	18,000/5.27	38,000/11.13	32,000/9.37
Propane	30,000/8.79	18,000/5.27	32,000/9.38	28,000/8.20

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

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