

GARLAND®

G-Series 36" Gas Restaurant Range With Convection Oven / Flame-Failure & Electronic Ignition

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

Models

- GFE36-6C
- GFE36-2G24C
- GFE36-G36C
- GFE36-4G12C



Model GFE36-6C

Standard Features

- Flame-failure protection: all burners
- Electric spark ignition on all burners, requiring single-phase 115V 60Hz or 240V 50Hz (specify) prefix GFE models
- 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
- Easy to access oven pilot
- Convection oven w/3 nickel-plated oven racks and removable rack guides w/1/3HP 120v 60 Hz single-phase fan motor
- Snap-action modulating oven thermostat low to 500° F
- Large porcelain oven interior
- Square-cornered door design with strong, "keep-cool" oven door handle

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

Options & Accessories

- Convection oven motor 240v 50/60HZ single-phase
- 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 and cheesemelters are available

Specifications

Gas restaurant series range with large capacity convection 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.

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

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.

Convection oven with 1/3HP 120v 60 Hz single-phase fan motor.

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



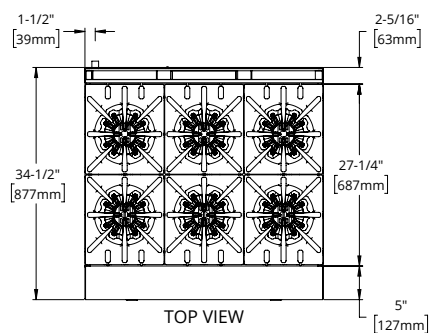
Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

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

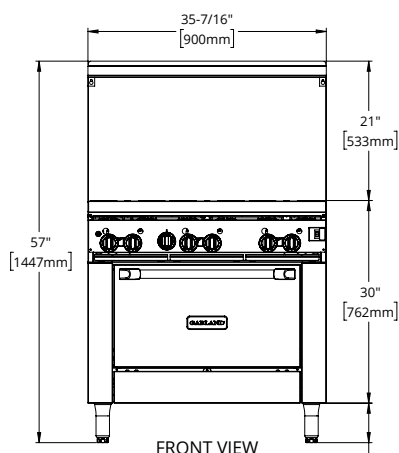
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TOP VIEW



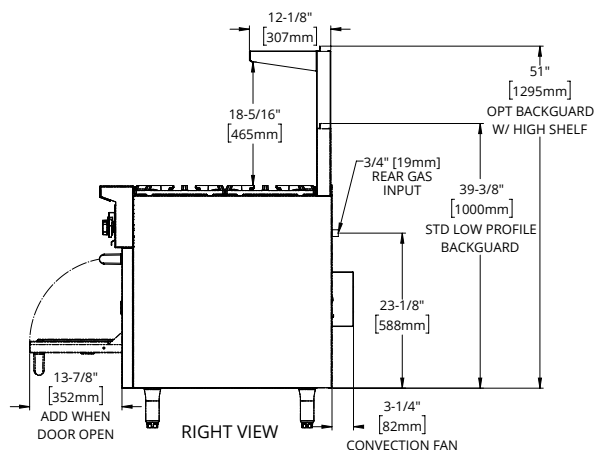
FRONT VIEW

OPTIONAL 6" [153mm] CASTERS

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.



RIGHT VIEW

Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu Ft
GFE36-6C	Six Open Burners w/26" Convection Oven	194,000	430	195	40
GFE36-4G12C	12" Griddle, Four Open Burners w/26" Convection Oven	160,000	460	209	40
GFE36-2G24C	24" Griddle, Two Open Burners w/26" Convection Oven	126,000	495	225	40
GFE36-G36C	36" Griddle w/26" Convection Oven	92,000	530	240	40

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)	38-1/2" (974mm)	45-3/8" (1153mm)	13" (330mm)	22" (559mm)	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 Pressure
Gas	Open	Griddle/Hot Top	Convection Oven	
Natural	26,000/7.61	18,000/5.27	38,000/11.13	
Propane	26,000/7.61	18,000/5.27	32,000/9.38	10.0" WC 25 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.

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

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