

GARLAND®

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

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

Models

- GFE36-6R
- GFE36-2G24R
- GFE36-G36R
- GFE36-4G12R



Model GFE36-6R

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
- Easy to access oven pilot
- 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
- 38,000 BTU/ 11.13 kW 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

- 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
- 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
- Range mount salamanders are available

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.

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

Six Starfire® 2-piece, 26,000 BTU/7.71 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.



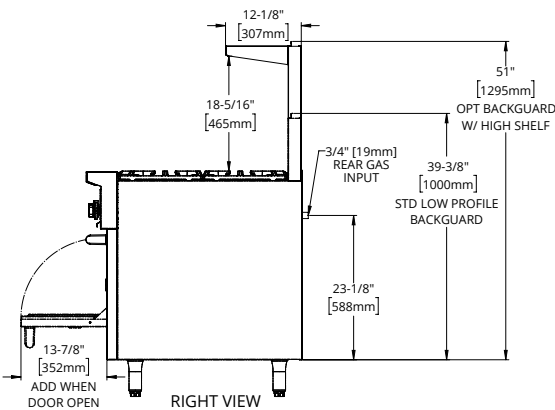
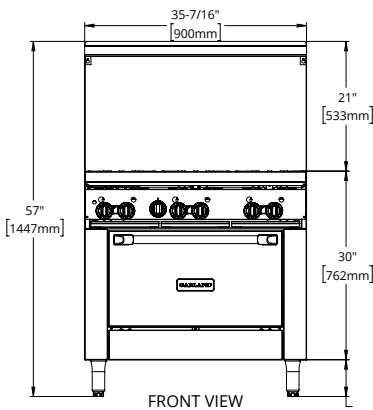
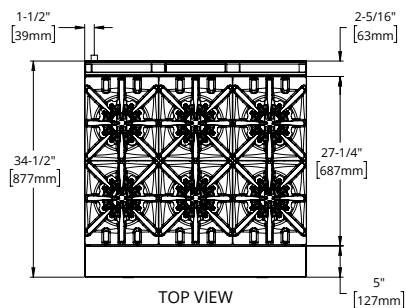
Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

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

www.garland-group.com
8080C
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G-Series 36" Gas Restaurant Range / Flame-Failure & Electronic Ignition



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
GFE36-6R	Six Open Burners w/26" Oven	194,000	430	195	40
GFE36-4G12R	12" Griddle, Four Open Burners w/26" Oven	160,000	460	209	40
GFE36-2G24R	24" Griddle, Two Open Burners w/26" Oven	126,000	495	225	40
GFE36-G36R	36" Griddle w/26" 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)	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

Electrical Supply: GFE models with 115V 60 Hz 1-phase, 0.1 amps; 6 ft. (1.8m) power cord with NEMA 5-15P plug. Power cord not supplied with 240V 50 Hz 1-phase 0.05 amps models.

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

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