

GARLAND®

G-Series 60" Gas Restaurant Range With Convection Oven / Flame- Failure & Electronic Ignition

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

Models

- | | | | |
|--------------|----------------|----------------|----------------|
| • GFE60-10CC | • GFE60-8G12CC | • GFE60-6G24CC | • GFE60-4G36CC |
| • GFE60-10CR | • GFE60-8G12CR | • GFE60-6G24CR | • GFE60-4G36CR |



Model GFE60-10CC

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 1" NPT rear gas
- Easy to access oven pilot
- Reinforced chassis
- 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
- Easy to access oven pilot
- CR ovens standard on right.

Options & Accessories

- Convection oven motor 240v 50/60Hz single-phase
- Snap-action modulating griddle 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
- Stainless steel backguard with removable high shelfAdditional oven racks
- Four 6" (152mm) levelling swivel casters w/ front locking
- Flanged deck mount legs
- Celsius temperature dials

Specifications

Gas restaurant series range with large capacity convection oven.

59-1/16" (1500mm) 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)

Ten 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.



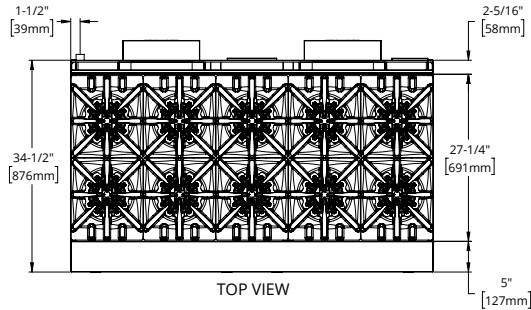
Garland Commercial Ranges Ltd.
1177 Kamato Road,
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General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

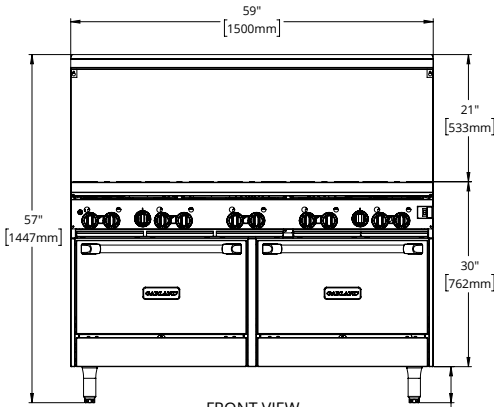
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TOP VIEW



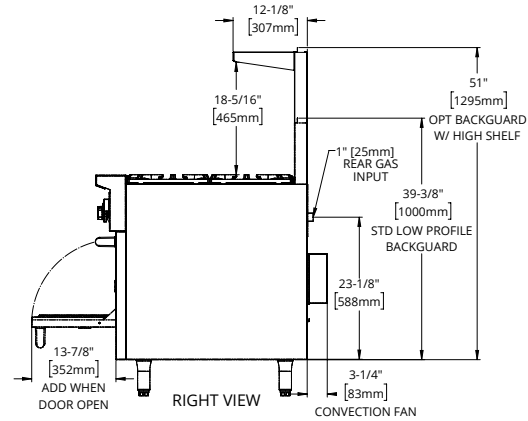
FRONT VIEW

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

CONVECTION FAN

Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu. Ft.
GFE60-10CC	Ten Open Burners w/ Two Convection Ovens	336,000	726	329	79
GFE60-10CR	Ten Open Burners w/ One Convection Oven & One Standard Oven	336,000	726	329	79
GFE60-8G12CC	12" Griddle, Eight Open Burners w/ Two Convection Ovens	302,000	756	343	79
GFE60-8G12CR	12" Griddle, Eight Open Burners w/ One Convection Oven & One Standard Oven	302,000	756	343	79
GFE60-6G24CC	24" Griddle, Six Open Burners w/ Two Convection Ovens	268,000	775	342	79
GFE60-6G24CR	24" Griddle, Six Open Burners w/ One Convection Oven & One Standard Oven	268,000	775	342	79
GFE60-4G36CC	36" Griddle, Four Open Burners w/ Two Convection Ovens	234,000	826	375	79
GFE60-4G36CR	36" Griddle, Four Open Burners w/ One Convection Oven & One Standard Oven	234,000	826	375	79

Width In (mm)	Depth In (mm)	Height w/LPBG In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	34-1/2 (876)	45-3/8 (1153)	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

LPBG = Low Profile Backguard

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard & Convection Ovens
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

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.

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

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