

Garland[™]

GF Series 60" Gas Restaurant Range

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

Models:

- | | | | |
|-------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| ☐ GF60-10RR | ☐ GF60-8G12RR | ☐ GF60-6G24RR | ☐ GF60-4G36RR |
| ☐ GFE60-10RR | ☐ GFE60-8G12RR | ☐ GFE60-6G24RR | ☐ GFE60-4G36RR |



Model GF60-10RR

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

Standard Features:

- Flame failure protection: all burners
- Spark ignition on all concealed burners (open top burners manual ignition)
- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel low profile back guard
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator 1" NPT rear gas connection
- Snap action modulating oven thermostat low to 500° F
- 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
- 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 RR to CR (1) or CC (2) convection ovens, CR ovens standard on right. Convection oven base only available on GFE models.

Standard on Applicable Models:

- Electric spark ignition on all burners, requiring single phase 115V 60Hz or 240V 50Hz (specify) prefix GFE models
- Ergonomic split cast iron top ring grates
- 26,000 Btuh/7.61 kW 2 piece cast iron Starfire- Pro 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
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- Strong, keep-cool oven door handle
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner

Optional Features:

- ☐ Convection oven motor 240V 50/60 Hz single phase.
- ☐ Snap action modulating griddle control 175 to 475 F (79 to 218 C)
- ☐ Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- ☐ 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. 59 1/16" (1500mm) wide and 27 1/4" (686mm) deep work top surfaces. Total flame failure protection for all burners. Stainless steel front, sides and 5" (127mm) wide front rail. 6" (152mm) legs with adjustable feet. Ten Starfire-Pro 2 piece, 26,000 Btuh/7.61 kW, cast open burners set in split cast iron ergonomic grates. Griddle or optional hot top with cast iron "H" style burners. Porcelain oven interior with ribbed oven bottom and door. "Keep cool" oven door handle. Heavy cast iron

"H" 38,000 Btuh/11.13 kW (natural gas) oven burner controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection or standard oven bases.



GF Series 60" Gas Restaurant Range

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

General Inquiries 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



Model Number ¹	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu. Ft.
GF60-10RR	Ten Open Burners w/ Two Standard Ovens	336,000	726	329	79
GF60-8G12RR	12" Griddle, Eight Open Burners w/ Two Standard Ovens	302,000	756	343	79
GF60-6G24RR	24" Griddle, Six Open Burners w/Two Standard Ovens	268,000	775	342	79
GF60-4G36RR	36" Griddle, Four Open Burners w/Two Standard Ovens	234,000	826	375	79

¹ Includes GFE models with electric spark ignition

Also available with convection oven change RR to CR for one convection oven or CC for two convection ovens

Width In (mm)	Depth ² In (mm)	Height w/ LPBG ³ In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth ⁴	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

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

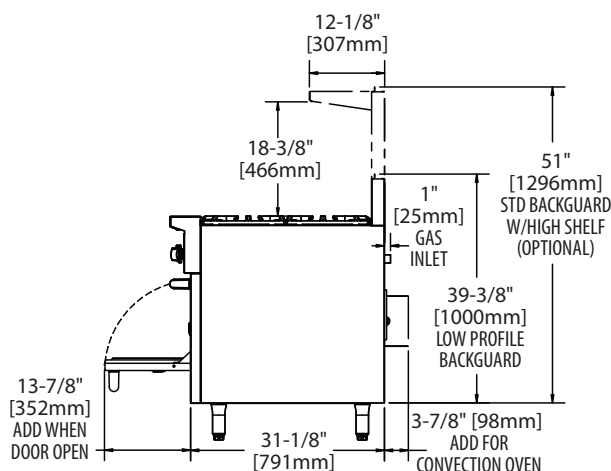
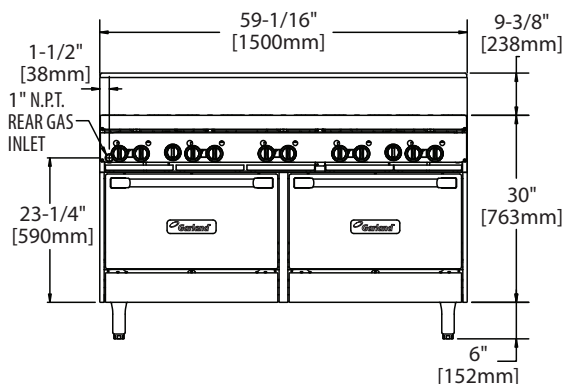
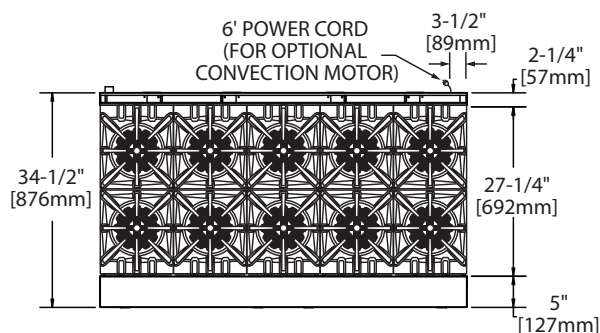
⁴ Convection oven depth 22" (559mm)

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.

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

All 115V, 60Hz, 1 phase GFE models are supplied with a 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 be direct connect. Convection oven models draw 3.5 amps, standard GFE models draw 0.2 amps for the ignition system; 240V systems without the convection motor are 0.1 amps.



Form# GF60 (06/10/13)