

# GF Series 36" Gas Restaurant Range

### Models

- GF36-6R
- GFE36-6R
- GF36-6T
- GF36-2G24R
  - GFE36-2G24R GF36-2G24T

### Model GF36-6R

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

- GF36-G36R GFE36-G36R
  - GF36-G36T

# 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

#### 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
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven
- thermostat low to 500° F

GF36-4G12R

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Date

CSI Section 11400 Approved \_\_\_\_

- fits standard sheet pans in both directions for standard ovens
- Strong, keep-cool oven door handle • Convection oven w/3 nickel plated
- guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix R to C

# Options &

- 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
- removable stainless shelf
- (4), w/front locking
- non-leveling casters (specify), w/shelf for modular models, suffix T
- Celsius temperature dials
- available for the oven base models. but not for modular top (T) models

## Specifications

Garland Commercial Ranges Ltd.

1177 Kamato Road.

Mississauga, Ontario

L4W 1X4 CANADA

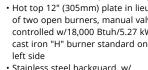
Gas restaurant series range with large capacity (standard) oven. 35 7/16" (900mm) wide, 27" (686mm) deep work top surfaces. Total flame failure protection for all burners. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six Starfire-Pro 2 piece, 26,000 Btuh/ 7.61 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 Btuh/5.27 kW (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast iron "H" oven burner rated 38.000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven or as a modular top in lieu of standard oven.

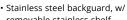
General Inquires 1-905-624-0260

Canadian Sales 1-888-442-7526

- GFE36-4G12R
- GF36-4G12T
- · Large porcelain oven interior, Nickel plated oven rack and
- 3-position removable oven rack guide
- oven racks and removable rack

- Accessories
- Snap action modulating griddle



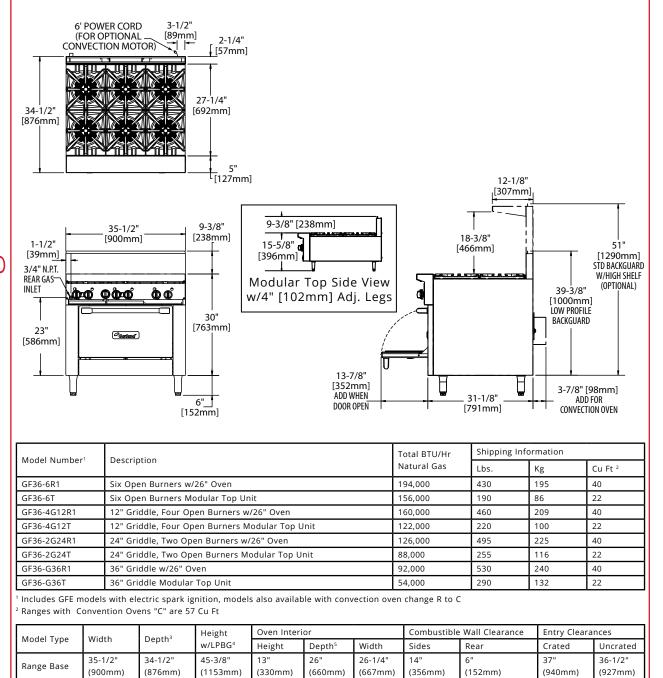


- Additional oven racks
- 6" (152mm) levelling swivel casters
- · Flanged deck mount legs
- Stainless steel stands, with or without
- Range mount salalamnders are

www.garland-group.com USA Sales, Parts and Service 1-800-424-2411 6941 12/18 Canada or USA Parts/Service 1-800-427-6668







35-1/2" 34-1/2" 14" 25" 6" Modular Top N/A N/A N/A (900mm) (876mm) (654mm) (356 mm) (152mm) <sup>3</sup> Convection oven base models add 3 7/8" (98mm) to the depth of the unit <sup>4</sup> LPBG = Low Profile Backguard

(330mm)

(1153mm)

<sup>5</sup> Convection oven depth 22" (559mm)

(900mm)

Burner Ratings (BTU/Hr/kW)				Manifold
Gas	Open	Griddle/Hot Top	Oven	Operating Pressue
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

(876mm)

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. GFE units with out convection ovens -115V are 0.1 amps and 240V systems are 0.05 amps.

16"

(406mm)

12"

(305mm)

(152mm)

Gas input ratings shown for installations up to 2000 ft.(610m) above sea level. Please specify altitudes over 2000 ft.

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

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

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