



Critical Differences between the G, GF and GFE Series Ranges

Standard Feature Comparison

G Series	GF Series	GFE Series
 Standing pilots on open burners and other valve controlled burners 	Flame safety system on all burners	Flame safety system on all burners
 Flame safety system on concealed burners (griddles, ovens) 	Piezo ignition on concealed burners (griddles, ovens)	Electric spark ignition on all burners
Griddles valve or thermostat controlled	All griddles thermostat controlled	All griddles thermostat controlled
• Open burner = 33,000 BTU's	• Open burner = 26,000 BTU's	• Open burner = 26,000 BTU's
• SS, 2-piece backguard & shelf	SS low-profile backguard	SS low-profile backguard
 No electrical service required (unless ordered with convection oven) 	No electrical service required (unless ordered with convection oven)	Available in 115V/60Hz & 240V/ 50Hz configurations
• 24" & 36" modular tops	• 24" & 36" modular tops	No modular tops

The Garland Restaurant Range

GNRFS1008





