

G-Series 60" Gas Restaurant Range

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

Models

- G60-10RR • G60-8G12RS • G60-6G24SS • G60-2G48RR • G60-G60RR
- G60-10RS • G60-8G12SS • G60-4G36RR • G60-2G48RS • G60-G60RS
- G60-10SS • G60-6G24RR • G60-4G36RS • G60-2G48SS • G60-G60SS
- G60-8G12RR • G60-6G24RS • G60-4G36SS



Model G60-10RR

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/ removable stainless steel shelf
- 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:

- Open storage in lieu of oven, (suffix S)
- Ergonomic split cast-iron top ring grates
- 33,000 BTU/9.67 kW 2-piece cast-iron Starfire® 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
- 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

- Thermostatic griddle with modulating snap-action 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
- Low-profile 9-3/8" (238mm) 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
- Piezo spark ignition for pilots on griddles

Specifications

Gas restaurant series range with large capacity standard 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.

Ten Starfire® 2-piece, 33,000 BTU/9.67 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 BYU/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)

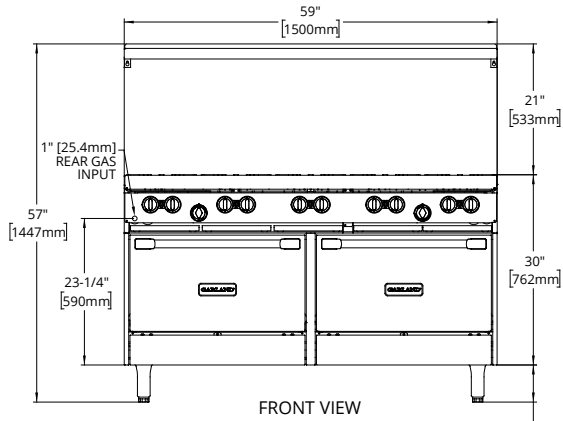
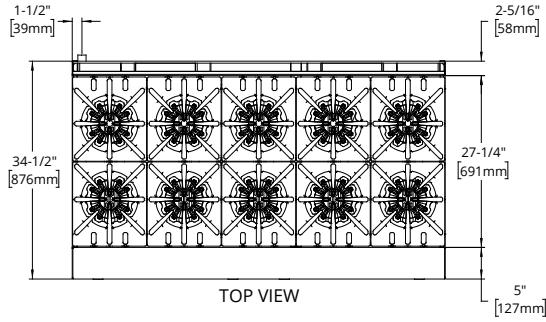
Oven controlled by even bake, fast recovery snap-action modulating oven thermostat.

Available with storage base in lieu of oven.

NOTE: Use only Garland certified casters and approved restraining devices.



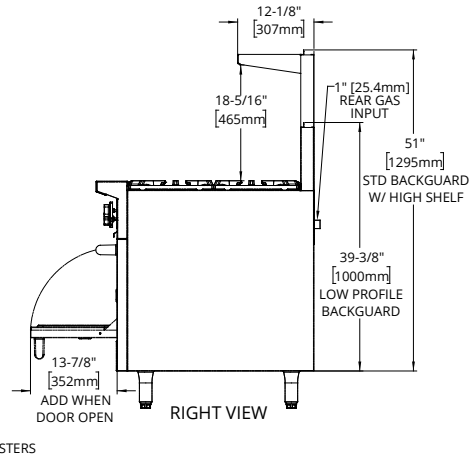
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Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.



Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
G60-10RR	10	—	(2) 26"	406,000	726	329
G60-10RS	10	—	(1) 26"	368,000	690	312
G60-10SS	10	—	—	330,000	581	264
G60-8G12RR	8	12"	(2) 26"	358,000	756	343
G60-8G12RS	8	12"	(1) 26"	320,000	720	327
G60-8G12SS	8	12"	—	282,000	611	277
G60-6G24RR	6	24"	(2) 26"	310,000	791	359
G60-6G24RS	6	24"	(1) 26"	272,000	755	342
G60-6G24SS	6	24"	—	234,000	646	293

Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
G60-4G36RR	4	36"	(2) 26"	262,000	826	375
G60-4G36RS	4	36"	(1) 26"	224,000	790	358
G60-4G36SS	4	36"	—	186,000	681	309
G60-2G48RR	2	48"	(2) 26"	214,000	851	386
G60-2G48RS	2	48"	(1) 26"	176,000	815	370
G60-2G48SS	2	48"	—	138,000	706	320
G60-G60RR	—	60"	(2) 26"	166,000	866	393
G60-G60RS	—	60"	(1) 26"	128,000	830	376
G60-G60SS	—	60"	—	90,000	721	327

Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearance In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	34-1/2 (876)	57 (1448)	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

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard Oven
Natural	33,000/9.67	18,000/5.27	38,000/11.13
Propane	30,000/8.79	18,000/5.27	32,000/9.38

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

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