

1500mm WIDE RESTAURANT SERIES 10 BURNER RANGE WITH 2 CONVECTION OVENS

The state-of-the-art Garland Heavy Duty Restaurant Series is a commercial range that has been engineered for unmatched performance and durability.

Garland's exclusive cast-iron Starfire Pro® burners combine speed with precision and even heat distribution to improve efficiency and control. All of the burners in the range are made of cast-iron for better heat retention and lasting durability.

Featuring stainless steel construction with a large front 127mm 'plate rail' and backguard that matches the other Restaurant Series units giving a sleek clean finish.

2 piece burners are easy to remove and clean with protected individual pilot lights and flame failure as standard. Large 686mm deep work surface fits ten 300mm pots easily and grate design allows pots to slide across the surface easily.

Large easy-to-use control knobs sit atop the fully porcelain interior convection ovens that accepts full sized sheet pans in both directions, has a 40MJ 'H' burner with flame failure and a strong adjustable door.



**STANDARD FEATURES**

- Piezo ignition for all concealed burners
- Manual ignition for all open burners
- 300mm stamped drip trays w/dimpled bottom
- Gas regulator
- 152mm Adjustable stainless steel legs
- Two oven racks included as standard
- Available in Natural or LP Gas

**OPTIONAL FEATURES**

- Castors
- Electronic ignition Specify GFE60 (240V, 1P, 10A)
- Flexible gas hose with quick disconnect and restraining kit

DIMENSIONS	
External Dimension: 1500W x 876D x 1153H mm	
Working height : 915mm	
Oven Interior : 667W x 660D x 330H mm	
Combustible wall clearance: Side: 356mm, Rear: 152mm	
TECHNICAL DATA	
Gas Type: Natural or LP	
Total Output:	Natural 386MJ      LP 351MJ
Burner Ratings:	Natural      LP
Open Burner	30.6MJ      28.5MJ
Oven	40MJ      33MJ
Gas Connection: 1"	
Shipping weight: 329kg	
AGA approval number	
7455	

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

