



GARLAND®

GFIR36C



864mm WIDE RESTAURANT SERIES SALAMANDER

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

All of the burners in the range are made of cast-iron for better heat retention and lasting durability.

Featuring stainless steel construction front and cabinet giving a sleek clean finish. This model is available in counter top or wall mountable versions.

Simple to operate and high performing atmospheric burners each controlled by Hi-Lo valves. Flame failure as standard.

Fixed position roll-in and roll-out broiling rack with flat or tilt positions and large capacity removable grease pan.

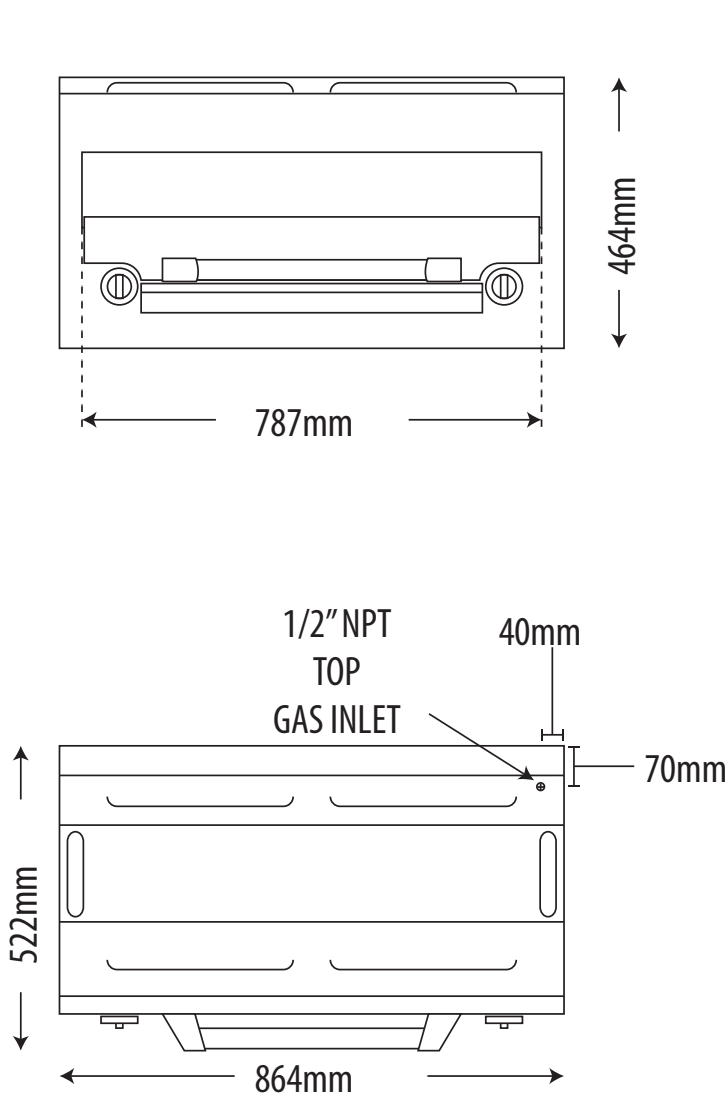


STANDARD FEATURES

- 102mm adjustable legs for counter top
- Rear gas connection
- Gas regulator

OPTIONAL FEATURES

- Stainless Steel back, bottom
- Brackets for wall mounting
- Top gas connection



WA DEALER
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DIMENSIONS

External Dimension: 864W x 356D x 522H mm

Combustible wall clearance: Side: 356mm

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output:	Natural 30MJ	Propane 30MJ
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Burner Ratings:	Natural 15MJ	Propane 15MJ
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Gas Connection: 3/4"

SHIPPING DATA

Shipping weight: 91kg

Shipping Dimensions: 1041W x 736D x 768H mm

AGA APPROVAL NUMBER

AGA 5711 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.