

GF Series 24" Gas Restaurant Range

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

Models

- | | | |
|------------|---------------|--------------|
| • GF24-4L | • GF24-2G12L | • GF24-G24L |
| • GFE24-4L | • GFE24-2G12L | • GFE24-G24L |
| • GF24-4T | • GF24-2G12T | • GF24-G24T |



Model GF24-4L

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

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 ring grates
- 26,000 Btuh/7.61 kW 2 piece cast iron Starfire-Pro open top burner
- 5/8" (15mm) thick steel griddle plate with snap action modulating griddle control 175° to 425° F (79° to 218°C), 23" (584mm) working depth surface, on right; optional on left
- 4 1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron style griddle burner per 12" (305mm) width of griddle
- 32,000 Btuh/9.38 kW cast iron "H" style oven burner

- Snap action modulating oven thermostat low to 500° F (260°C)
- Space saver oven w/porcelain interior
- Nickel plated oven rack and 3-position removable oven rack guide
- Strong, keep-cool oven door handle
- Modular top models (suffix "T") with 4" (102mm) adjustable metal legs

Options & Accessories

- 12" (305mm) plate hot top in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" style burner standard on left side
- Stainless steel backguard, with removable stainless shelf
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Stainless steel stands, with or without non-levelling casters, (specify), w/shelf for modular models, suffix T
- Celsius temperature dials

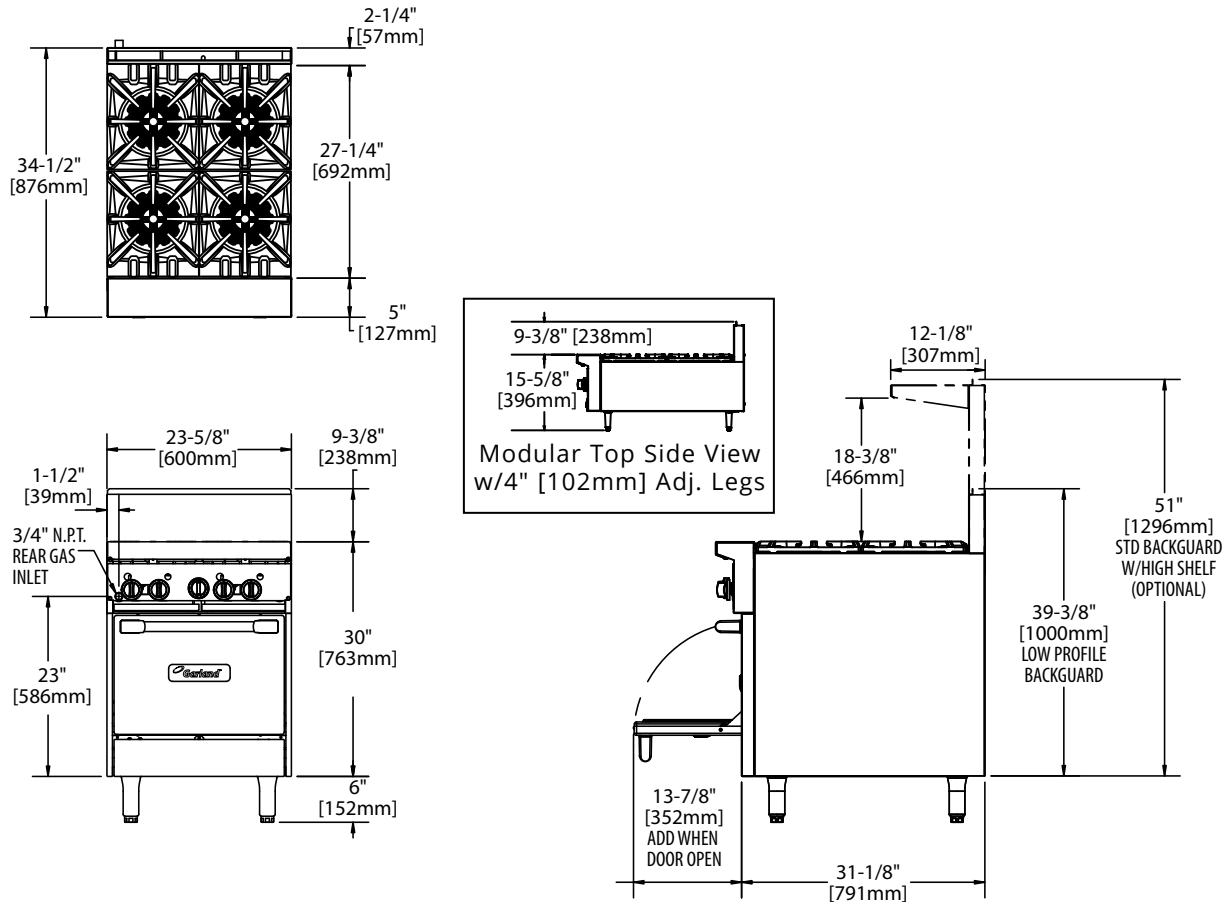
Specifications

Gas restaurant series range with space saver oven. 23 5/8" (600mm) wide and 27" (686mm) deep work top surfaces. Total flame failure protection on all burners. Stainless steel front, sides and 5" (127mm) wide front rail. 6" (152mm) legs with adjustable feet. Four Starfire-Pro 2 piece, 26.000 Btuh/7.61 kW, cast open burners set in split cast iron ergonomic grates. Griddle or optional hot top with cast iron "H" style burners. Porcelain oven interior with ribbed oven bottom and door. "Keep cool" oven door handle. Heavy cast iron "H" 32,000 Btuh/9.38kW (natural gas) oven burner controlled by even bake, fast recovery snap action modulating oven thermostat. Modular top available in lieu of oven base model.



GF Series 24" Gas Restaurant Range

GF Series 24" Gas Restaurant Range



Model Number ¹	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu. Ft.
GF24-4L1	Four Open Burners w/Space Saver Oven	136,000	302	137	29
GF24-4T	Four Open Burners Modular Top Unit	104,000	120	54	16
GF24-2G12L1	12" Griddle, Two Open Burners w/Space Saver Oven	102,000	332	151	29
GF24-2G12T	12" Griddle, Two Open Burners Modular Top Unit	70,000	150	68	16
GF24-24GL1	24" Griddle w/Space Saver Oven	68,000	367	166	29
GF24-24GT	24" Griddle Modular Top Unit	36,000	185	84	16

¹ Includes GFE models with electric spark ignition

Model Type	Width	Depth	Height w/ LPBG ²	Oven Interior			Combustible Wall Clearance		Entry Clearances	
				Height	Depth	Width	Sides	Rear	Crated	Uncrated
Range Base	23-5/8" (600mm)	34-1/2" (876mm)	45-3/8" (1153mm)	13" (330mm)	26" (660mm)	20" (508mm)	14" (356mm)	6" (152mm)	25" (635mm)	24-1/2" (622mm)
Modular Top	23-5/8" (600mm)	34-1/2" (876mm)	25" (654mm)	N/A	N/A	N/A	14" (356mm)	6" (152mm)	16" (406mm)	12" (305mm)

²LPBG = Low Profile Backguard

Burner Ratings (BTU/Hr/kW)			
Gas	Open	Griddle/Hot Top	Oven
Natural	26,000/7.61	18,000/5.27	32,000/9.38
Propane	26,000/7.61	18,000/5.27	28,000/8.20

Manifold Operating Pressure	
Natural	Propane
4.5" WC/11 mbar	10.0" WC/25 mbar

Electrical Supply: GF models with 115V 60 Hz 1 phase, 0.1 amps; 6 ft. (1.8m) power cord with NEMA 5-15P plug. Power cord not supplied with 240V 50 Hz 1 phase 0.05 amps models.

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.

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

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
6940
12/18

