



# G Series 24" Gas Restaurant Range

Item: \_\_\_\_\_  
Quantity: \_\_\_\_\_  
Project: \_\_\_\_\_  
Approval: \_\_\_\_\_  
Date: \_\_\_\_\_

## Models:

- ☐ G24-4L      ☐ G24-4S      ☐ G24-4T  
☐ G24-2G12L      ☐ G24-2G12S      ☐ G24-2G12T      ☐ G24-G24L      ☐ G24-G24S      ☐ G24-G24T



*Model G24-4L*

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

## 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 easy-to-use control knobs
- Gas regulator

## Standard on Applicable Models:

- Cabinet base in lieu of oven
- Modular top (Suffix T) with stainless steel low profile backguard & 4" (102mm) adjustable metal legs
- Ergonomic split cast iron top ring grates
- 33,000 Btuh/ 9.67 kW 2 piece cast iron Starfire- Pro 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
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 32,000 Btuh/9.38 kW cast iron "H" style oven burner
- Space saver oven w/ porcelain interior
- Snap action modulating oven

thermostat low to 500° F

- Nickel plated oven rack and 3-position removable oven rack guide
- Strong, keep-cool oven door handle

## Optional Features:

- ☐ Snap action modulating griddle control 175° to 425° F
- ☐ Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- ☐ Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- ☐ Stainless steel back for high shelf, low profile backguard or range
- ☐ 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
- ☐ Piezo spark ignition for pilots on griddles

## Specifications:

Gas restaurant series range with space saver oven. 23-5/8" (600mm) wide and 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Four Starfire-Pro 2 piece, 33,000 Btuh/ 9.67 kW (natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast iron "H" 32,000 Btuh/ 9.38 kW (natural gas) oven burner controlled by even bake, fast recovery snap action modulating oven thermostat. Available with storage base or modular top model in lieu of oven



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



G Series 24" Gas Restaurant Range

| Model Number | Description            | Total BTU/Hr<br>Natural Gas | Shipping Information |         |
|--------------|------------------------|-----------------------------|----------------------|---------|
|              |                        |                             | Lbs./Kg              | Cu. Ft. |
| G24-4L       | Four OB w/SS Oven      | 164,000                     | 302/137              | 26      |
| G24-4S       | Four OB w/SB           | 132,000                     | 221/100              | 26      |
| G24-4T       | Four OB MT             | 132,000                     | 120/54               | 12      |
| G24-2G12L    | 12" G Two OB w/SS Oven | 116,000                     | 332/151              | 26      |
| G24-2G12S    | 12" G Two OB w/SB      | 84,000                      | 251/114              | 26      |
| G24-2G12T    | 12" G Two OB MT        | 84,000                      | 150/68               | 12      |
| G24-G24L     | 24" G w/SS Oven        | 68,000                      | 367/166              | 26      |
| G24-G24S     | 24" G w/SB             | 36,000                      | 286/130              | 26      |
| G24-G24T     | 24" G MT               | 36,000                      | 185/84               | 12      |

OB = Open Burner, SS = Space Saver

SB = Storage Base MT = Modular Top G = Griddle

This product is not approved for residential use.

| Burner Ratings (BTU/Hr/kW) |             |             |
|----------------------------|-------------|-------------|
| Burner                     | Natural     | Propane     |
| Open                       | 33,000/9.67 | 26,000/7.61 |
| Griddle/Hot Top            | 18,000/5.27 | 18,000/5.27 |
| Oven                       | 32,000/9.38 | 28,000/8.20 |

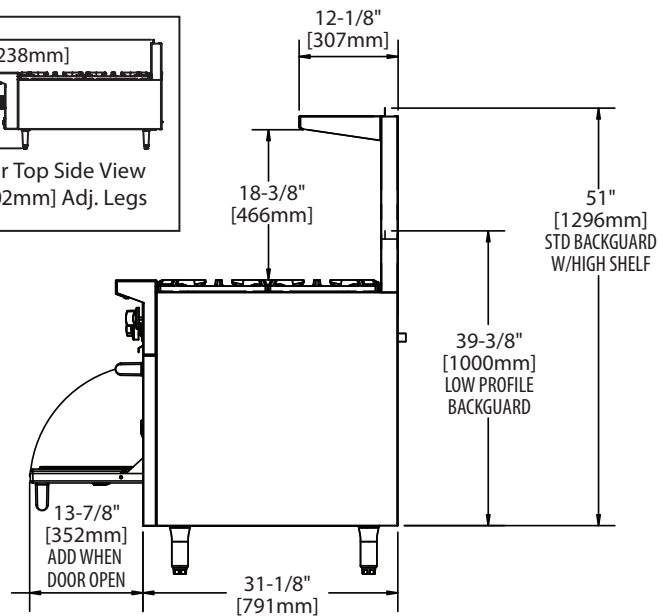
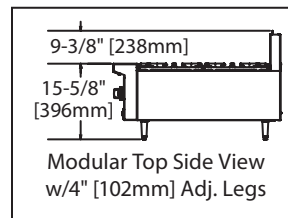
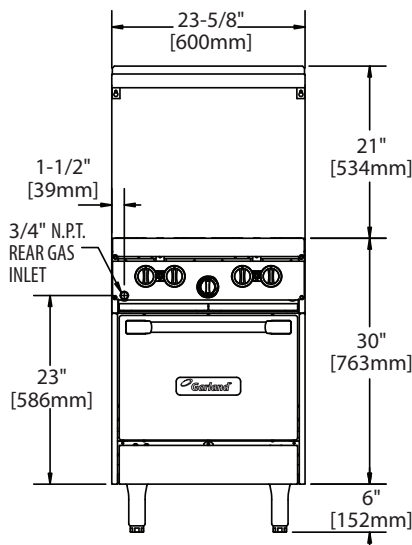
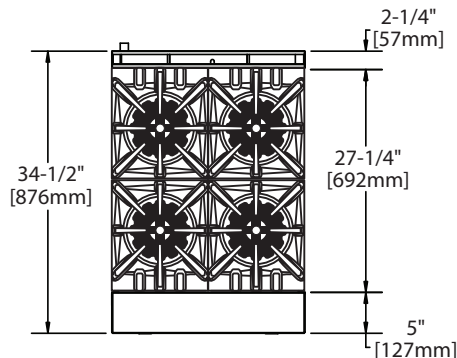
| Manifold Operating Pressure |                  |
|-----------------------------|------------------|
| Natural                     | Propane          |
| 4.5" WC/11 mbar             | 10.0" WC/25 mbar |

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

| Model Type  | Width           | Depth           | Height w/LPBG <sup>2</sup> | Oven Interior |           |             |
|-------------|-----------------|-----------------|----------------------------|---------------|-----------|-------------|
|             |                 |                 |                            | Height        | Depth     | Width       |
| Range Base  | 23-5/8" (600mm) | 34-1/2" (876mm) | 45-3/8" (1153mm)           | 13" (330mm)   | 26" 660mm | 20" (508mm) |
| Modular Top | 23-5/8" (600mm) | 34-1/2" (876mm) | 25" (654mm)                | N/A           | N/A       | N/A         |

| Model Type  | Combustible Wall Clearance |            | Entry Clearances |                 |
|-------------|----------------------------|------------|------------------|-----------------|
|             | Sides                      | Rear       | Crated           | Uncrated        |
| Range Base  | 14" (356mm)                | 6" (152mm) | 25" (635mm)      | 24-1/2" (622mm) |
| Modular Top | 6" (152mm)                 | 6" (152mm) | 16" (406mm)      | 12" (305mm)     |

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



Form# G24 (03/20/13)