



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



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



G Series 24" Gas Restaurant Range

Model Number	Description	Total BTU/Hr 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

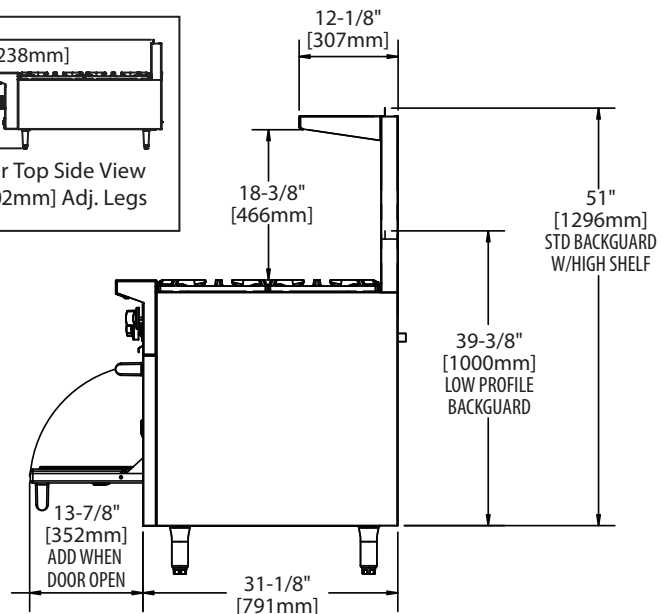
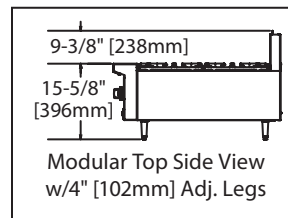
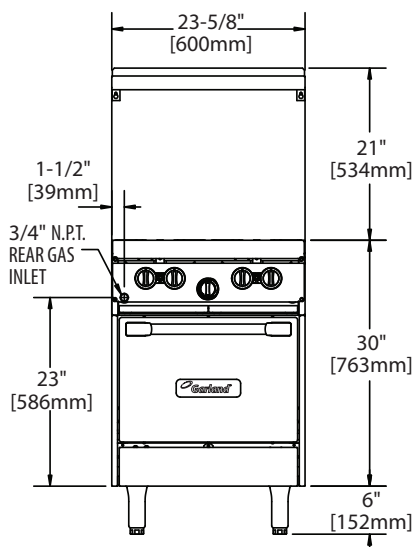
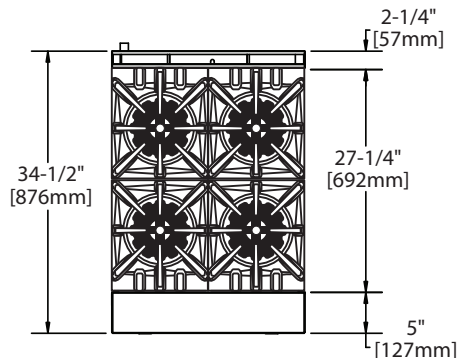
Manifold Operating Pressure	
Natural	Propane
4.5" WC/11 mbar	10.0" WC/25 mbar

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 ²	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)