Garland • G Series 48" Gas Restaurant Range

Item:	
Quantity:	
Project:	
Approval:	
Date:	

Mod	e	ls:
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☐ G48-8RS ☐ G48-8SS

☐ G48-8LL

- G48-6G12RS
- G48-6G12SS
- G48-6G12LL
- G48-4G24RS G48-4G24SS
- G48-4G24LL
- G48-2G36RS G48-2G36SS
- G48-G48SS
- G48-G48LL

☐ G48-G48RS

G48-2G36LL



Model G48-8LL

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:

- Open storage base in lieu of oven.
- 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 (space saver) or 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Porcelain oven interior, std. oven fits sheet pans 18x26 in both directions
- Nickel plated oven rack and 3-position removable oven rack

- Strong, keep-cool oven door handle
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change Suffix RS to CS

Series 48" Gas Restaurant Range

Optional Features:

- Convection oven motor 240v 50/60HZ single phase
- 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
- Low profile 9-3/8" (238mm) backguard stainless steel front and sides Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs Celsius temperature dials
- Piezo spark ignition for pilots on griddles

Specifications:

Gas restaurant series range with 2 space saver ovens, 20" (508mm) wide or large capacity oven 26-1/4" (667mm) wide. 47-1/4" wide, 27' (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Eight 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" oven burner rated 32,000 Btuh/ 9.38 kW (natural gas) for space saver

oven, and 38,000 Btuh/11.13 kW (natural gas) for standard oven Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven in lieu of standard oven or storage base in lieu of oven(s).











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





OB=Open Burne	G	=Griddl	e O	O=Oven(s)		
Model	ОВ	G	0	Total BTU/Hr	Ship Wt.	
Number	ОВ	٠	U	Natural	Lbs.	Kg
G48-8LL	8	_	(2) 20"	328,000	572	259
G48-8RS ¹	8	_	(1) 26"	302,000	539	264
G48-8SS	8	_	_	264,000	402	182
G48-6G12LL	6	12"	(2) 20"	280,000	602	273
G48-6G12RS ¹	6	12"	(1) 26"	254,000	569	258
G48-6G12SS	6	12"	_	216,000	432	196
G48-4G24LL	4	24"	(2) 20"	232,000	667	303
G48-4G24RS ¹	4	24"	(1) 26"	206,000	604	274

Shipping volume, all models = 65 cu ft

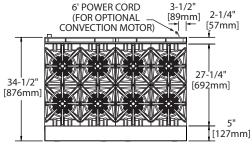
Model	ОВ	G	0	Total BTU/Hr	Ship Wt.	
Number	ОВ			Natural	Lbs.	Kg
G48-4G24SS	4	24"	_	168,000	497	255
G48-2G36LL	2	36"	(2) 20"	184,000	672	305
G48-2G36RS ¹	2	36"	(1) 26"	158,000	639	290
G48-2G36SS	2	36"	_	120,000	502	228
G48-G48LL	_	48"	(2) 20"	136,000	692	314
G48-G48RS ¹	_	48"	(1) 26"	110,000	659	299
G48-48GSS	_	48"	_	72,000	522	237

¹ Available with convection oven change RS to CS

Width	Depth ²	Height w/shelf	Oven Interior-in (mm)			ible Wall e-In (mm)	•	earances mm)		Operating sure	
In (mm)	In (mm)	In (mm)	Height	Depth ³	Width⁴	Sides	Rear	Crated	Uncrated	Natural	Propane
47-1/4 (1200)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10.0" WC 25 mbar

² Convection oven base models add 3 7/8" (98mm) to the depth of the unit. ³ Convection oven depth 22" (559mm)

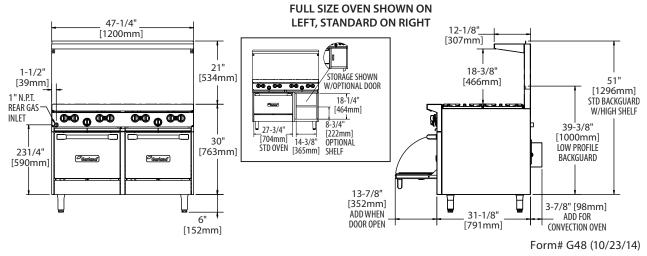
SPACE SAVER OVEN MODEL



Burner Ratings (BTU/Hr/kW)							
Gas Type Open Top Griddle/ Standard Oven Space Hot Top or Convection Saver Ov							
Natural	33,000/9.67	18,000/5.27	38,000/11.13	32,000/9.38			
Propane	26,000/7.61	18,000/5.27	32,000/9.38	28,000/8.20			

Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V ,50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect. 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.





⁴ Space-saver oven is 20" (508mm) wide Note: Installation clearance reductions are applicable only where local codes permit.