Garland

G Series 60" Raised Griddle/BroilerGasRange

Item:
Quantity:
Project:
Approval:
Date:

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☐ G60-6R24RR

☐ G60-6R24RS

☐ G60-6R24SS



Model G60-6R24RR

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
- 6" (152mm) adj. stainless steel legs
- · Large easy-to-use control knobs
- Gas regulator
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Ergonomic split cast iron top ring grates
- 33,000 Btuh/9.67 kW 2 piece cast iron Starfire- Pro open top burner
- 24" (610mm) raised griddle/broiler section W/ 3 cast iron burners each rated 11,000 Btuh/3.22 kW, w/one manual hi/lo valve per burner
- Two broiler rack settings at 3 3/4" (95mm) and 2 1/2" (64mm)
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface
- 4-1/4" 108(mm) wide grease trough
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F

- Large porcelain oven interior, fits standardize sheet pans in both directions for standard ovens
- Strong, keep-cool oven door handle
- Nickel plated oven rack and
 3-position removable oven rack guide
- 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 or RR to CC, CS ovens standard on right
- Some models have open storage base in lieu of oven

Series 60" Raised Griddle/Broiler Gas Rang

Optional Features:

- Convection oven motor 240v 50/60HZ single phase
- ☐ 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 backguard (LPBG)
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- ☐ Flanged deck mount legs

Specifications:

Gas restaurant series range with large capacity (standard) oven. 59-1/16" (1500mm) wide, 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six Starfire-Pro 2 piece, 33,000 Btuh/ 9.67 kW (natural gas), cast open burners set in split cast iron ergonomic grates. 24" (610mm) raised griddle/broiler section with 3 cast iron burners each rated a 11,000 Btuh/3.22 kW. 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 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven or storage base in lieu of standard oven.











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



Model Number	Description	Total BTU/Hr	Shipping Information		
Nullibel		Natural	Lbs.	Kg	Cu Ft
G60-6R24SS	6 Open Burners, 24" Raised Griddle/Broiler w/ Double Storage Base	231,000	662	300	81
G60-6R24RR ¹	6 Open Burners, 24" Raised Griddle/Broiler w/ (2) Standard Ovens	307,000	828	376	81
G60-6R24RS ¹	6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Standard Ovens & Storage Base	269,000	787	357	81

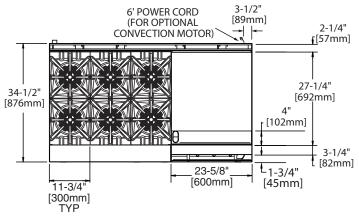
¹ Available with convection oven change RS to CS for single with storage or RR to CC for two convection ovens

Width	Depth ² In (mm)	Height w/shelf	Oven Interior-in (mm)		Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure		
In (mm)		In (mm)	Height	Depth ³	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16	34-1/2	57	13	26	26-1/4	14	6	37	36-1/2	4.5" WC	10.0" WC
(1500)	(876)	(1448)	(330)	(660)	(667)	(356)	(152)	(940)	(927)	11 mbar	25 mbar

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

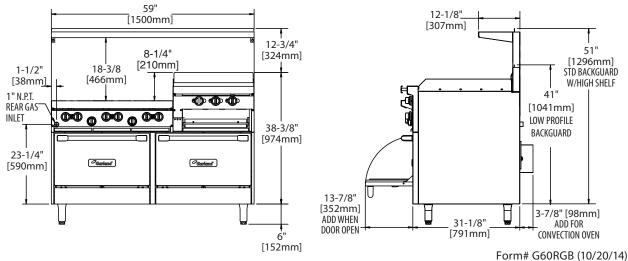
Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

	Burner Ratings (BTU/Hr/kW)							
Gas Type	Open Top	Hot Top	Standard Oven or Convection	Raised Griddle/Broiler				
Natural	33,000/9.67	18,000/5.27	38,000/11.13	33,000/9.66				
Propane	26,000/7.61	18,000/5.27	32,000/9.38	33,000/9.66				



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

This product is not approved for residential use. 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.





ADD FOR

51"

[1296mm]

STD BACKGUARD

W/HIGH SHELF