

600mm WIDE RESTAURANT SERIES 4 BURNER MODULAR TOP

The Garland Heavy Duty Restaurant Series is a commercial range that has been engineered for unmatched performance and durability. Garland's exclusive cast-iron Starfire Pro® burners combine speed with precision and even heat distribution to improve efficiency and control. All of the burners in the range are made of cast-iron for better heat retention and lasting durability. Item GF24-4T is a 4 burner modular top model.

Featuring stainless steel construction with a large front 127mm 'plate rail' and backguard that matches the other Restaurant Series units giving a sleek clean finish. 2 piece burners are easy to remove and clean with protected individual pilot lights and flame failure as standard. Large 686mm deep work surface fits four 300mm pots easily and grate design allows pots to slide across the surface easily. Large easy-to-use control knobs sit flush to the 'plate rail' and the unit can sit on top of the optional stainless steel stand with storage shelf.

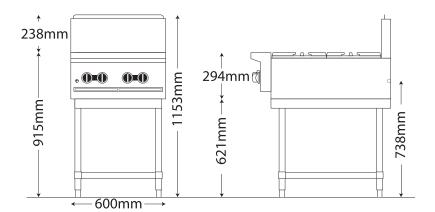
STANDARD FEATURES

- Manual ignition for all open burners
- 300mm stamped drip trays w/dimpled base
- Set 4 legs for countertop mounting
- · Gas regulator
- Available in Natural or Propane Gas

OPTIONAL FEATURES

- Stainless steel stand with shelf and adjustable feet MS-G24
- Swivel Fixed Height Castors for stand legs must be shortened by 100mm MS-CSTR (non brake), MS-CSTRB (brake)
- Flexible gas hose with quick disconnect & restraining kit 432018-1200HK

GF24-4T pictured with optional stand



DIMENSIONS

External Dimension: 600W x 876D x 1153H (with stand) mm

Working height: 915mm

Combustible wall clearance: Side: 152mm, Rear: 152mm

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output: Natural Propane
122.4MJ 114MJ

Burner Ratings: Natural Propane
Open Burner 30.6MJ 28.5MJ

Gas Connection: ¾"

SHIPPING DA

Shipping weight: 54kg

Shipping Dimensions - 737W x 1041Dx 574H mm

AGA APPROVAL NUMBER

AGA 7455 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

