

GF24-BRL

610mm WIDE RESTAURANT SERIES CHAR BROILER

The Garland Heavy Duty Restaurant Series is a commercial cooking range engineered for unmatched performance and durability.

Garland's unique design char broiler design combines speed with precision and even heat distribution to improve great efficiency and control and is ready to deliver smoky mouthwatering sides and entrees.

Featuring stainless steel construction with a large front 127mm 'plate rail' and a backguard that matches the other Restaurant Series units giving a sleek clean finish. The dual sided cast iron grates are reversible with a rounded

bar pattern on one side with a diamond pattern on the other to give an appetising look to all your charbroiled foods.

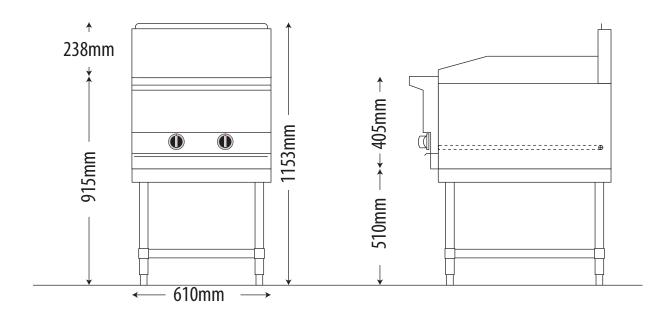
Cast-iron burners for every 152mm section and heavy duty ceramic briquettes sitting on horizontal bars distribute heat evenly. Protected individual pilot lights, piezo spark ignition and flame failure as standard. Exclusive lift-off hopper. Comes with set of 4 legs for countertop mounting. Large easy-to-use hi-lo control knobs sit flush to the 'plate rail' and the unit can sit on top of the optional stainless steel stand with storage shelf.

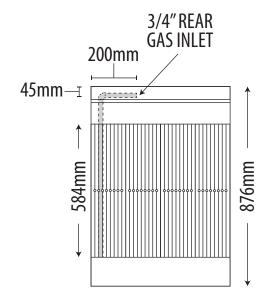


GF24-BRL pictured on MS-G24B Stand

OPTIONAL FEATURES

- · Stainless steel stand with shelf and adjustable feet MS-G24B
- 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 and restraining kit 432018-1200HK





DIMENSIONS		
External Dimension	n: 610W x 876	D x 1153H (with stand) mm
Working height: 91	I5mm	
Combustible wall c	learance: Side	: 152mm, Rear: 152mm
TECHNICAL DATA	١	
Gas Type: Natural or Propane		
Total Output:	Natural 64MJ	Propane 64MJ
Burner Ratings: Open Burner	Natural 16MJ	Propane 16MJ
Gas Connection: 3/	'" 4	
SHIPPING DATA		
Shipping weight: 1	14kg	
Shipping Dimensions - 737W x 1041Dx 768H mm		



AGA APPROVAL NUMBER

AGA 7497 G