

# Профессиональные плиты серии G-24

## Технические характеристики

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## G24-4 G-Series 24" Open Burner Range

### Medium-Duty Restaurant Range with 4 Open Burners

**Space-Saver Ovens** – Large enough to hold standard sheet pan. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

**Open Burners** - Garland's exclusive two-piece 33,000 BTU Starfire Pro® Burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**High Backguard with Shelf** – Stainless steel backguard with removable shelf.

Available with a storage base or as a modular top unit.



## G24-4L G-SERIES 24" OPEN BURNER RANGE WITH SPACE-SAVER OVEN

Space-Saver Oven – Large enough to hold standard sheet pans. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide. - Four two-piece, 33,000 BTU Starfire Pro burners combine concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner.

- W x D x H 23 5/8" x 34 1/2" x 57"  
60 cm x 87,6 cm x 144,8 cm
- Weight 302 lb  
137 kg
- Power Output 164000 BTUs
- Power Input Type Gas – Natural  
Gas – Propane



## **G24-4S G-SERIES 24" OPEN BURNER RANGE STORAGE BASE**

- W x D x H 23 5/8" x 34 1/2" x 57"  
61 cm x 87,6 cm x 144,8 cm
- Weight 221 lb  
100,2 kg
- Power Output 132000 BTUs
- Power Input Type Gas – Natural  
Gas – Propane



## G24-4T G-SERIES 24" OPEN BURNER MODULAR TOP RANGE

- W x D x H 23 5/8" x 34 1/2" x 25"  
60 cm x 87,6 cm x 63.5 cm
- Weight 120 lb  
54.4 kg
- Power Output 132000 N/A
- Power Input Type Gas – Natural  
Gas – Propane

**Stainless steel backguard w/ removable stainless steel shelf**

**6" (152mm) adj. stainless steel legs**

**12" (305mm) section stamped drip trays w/ dimpled bottom**

**Stainless steel front and sides**

**Stainless steel 5" (127mm) plate rail**

**Ergonomic split cast iron top ring grates**

**Nickel plated oven rack and 3-position removable oven rack guide**

**Strong, keep-cool oven door handle**

**Large 27" (686mm) work top surface**

**Gas regulator**

**Open storage in lieu of oven (suffix S)**

**33,000 BTU 2-piece cast-iron Starfire Pro burners**

**32,000 BTU cast-iron H-style oven burner**

**Space-saver oven with porcelain interior**

**Modulating oven thermostat, low to 500°F**

## G24-G24 G-Series 24" Griddle Range

### Medium-Duty Restaurant Range with 24" Griddle

**Space-Saver Ovens** – Large enough to hold standard sheet pans. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

**Griddle Tops** - A 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

**High Backguard with Shelf** – Stainless steel backguard with removable shelf.

Available with a storage base or as a modular top unit.



### G24-G24L G-SERIES 24" GRIDDLE RANGE WITH SPACE-SAVER OVEN

Space-Saver Oven – Large enough to hold standard sheet pans. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-inclass for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide. Griddle Top - A 24" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available. High Backguard with Shelf – Stainless steel backguard with removable shelf.

- W x D x H 23 5/8" x 34 1/2" x 57"  
60 cm x 87,6 cm x 144.8 cm
- Weight 367 lb  
166.5 kg
- Power Output 68000 BTUs
- Power Input Type Gas – Natural  
Gas – Propane



## **G24-G24S G-SERIES 24" GRIDDLE RANGE WITH STORAGE BASE**

Griddle Top - A 24" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

Storage Base – Stainless steel open storage base.

- W x D x H 23 5/8" x 34 1/2" x 57"  
60cm x 87,6 cm x 144.8 cm
- Weight 286 lb  
129.7 kg
- Power Output 36000 BTUs
- Power Input Type Gas – Natural  
Gas – Propane



## G24-G24T G-SERIES 24" GRIDDLE MODULAR TOP RANGE

- W x D x H 23 5/8" x 34 1/2" x 25"  
60 cm x 87,6 cm x 63.5 cm
- Weight 185 lb  
83.9 kg
- Power Output 36000 N/A
- Power Input Type Gas – Natural  
Gas – Propane

## G24-2G12 G-Series 24" Combination Griddle/Open Burner Range

### Medium-Duty Restaurant Range with 12" Griddle & 2 Open Burner Combination Top

**Space-Saver Ovens** – Large enough to hold standard sheet pan. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

**Griddle Tops** - A 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

**Open Burners** - Garland's exclusive two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**High Backguard with Shelf** – Stainless steel backguard with removable shelf.

Available with a storage base or as a modular top unit.



## **G24-2G12L G-SERIES 24" COMBINATION GRIDDLE/OPEN BURNER RANGE WITH SPACE-SAVER OVEN**

**Space-Saver Oven** – Large enough to hold standard sheet pans. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C).

**Griddle Top** - A 12-inch wide 5/8" thick steel griddle plate available with hilow valve or super accurate thermostatic controls is an option. A large 23" working depth with 18,000 BTU cast-iron H-style burner. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

**Open Burner** - Two two-piece, 33,000 BTU Starfire Pro burners combine concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**High Backguard with Shelf** – Stainless steel backguard with removable shelf

- W x D x H 23 5/8" x 34 1/2" x 57"  
60cm x 87,6 cm x 144.8 cm
- Weight 332 lb  
150.6 kg
- Power Output 116000 BTUs
- Power Input Type Gas – Natural  
Gas – Propane





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## G24-2G12T G-SERIES 24" COMBINATION GRIDDLE/OPEN MODULAR TOP RANGE

- W x D x H 23 5/8" x 34 1/2" x 25"  
60cm x 87,6 cm x 63.5 cm
- Weight 150 lb  
68 kg
- Power Output 84000 N/A
- Power Input Type Gas – Natural  
Gas – Propane

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