

# Профессиональные плиты серии G-60

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# G60-10 G-Series 60" Open Burner Range

## Medium-Duty Restaurant Range with 10 Open Burners

Available with 2 standard ovens or with 1 standard oven and storage.

**Standard Ovens** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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



<b>Stainless steel backguard w/ removable stainless steel shelf</b>
<b>12" (305mm) section stamped drip trays w/ dimpled bottom</b>
<b>Stainless steel front and sides</b>
<b>Stainless steel 5" (127mm) plate rail</b>
<b>Ergonomic split cast iron top ring grates</b>
<b>38,000 Btuh/ 11.13 kW cast iron "H" style oven burner</b>
<b>Nickel plated oven rack and 3-position removable oven rack guide</b>
<b>Strong, keep-cool oven door handle</b>
<b>Gas regulator</b>
<b>Large 27" (686mm) work top surface</b>
<b>Open storage in lieu of oven (suffix S)</b>
<b>33,000 BTU 2-piece cast-iron Starfire Pro burners</b>
<b>Modulating oven thermostat, low to 500°F</b>
<b>Large porcelain oven interior fits standard sheet pans in both directions</b>



**G60-10RR G-SERIES 60" OPEN BURNER  
RANGE WITH STANDARD OVENS**

**Standard Ovens** - Two standard ovens so large they hold standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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** - Ten 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	59½" x 34½" x 57"
	150.2 cm x 87.6 cm x 144.8 cm
Weight	726 lb
	329.3 kg
Power Output	406000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane



# G60-10SS G-SERIES 60" OPEN BURNER RANGE WITH STORAGE BASE

**Open Burners** - Ten two-piece 33,000 BTU Starfire Pro<sup>®</sup> 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.

**Storage Base** – Stainless steel open storage base.

W x D x H	59 1/8" x 34 1/2" x 57"
	150.2 cm x 87.6 cm x 144.8 cm
Weight	581 lb
	263.5 kg
Power Output	330000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane



# G60-10RS G-SERIES 60" OPEN BURNER RANGE WITH STANDARD OVEN AND STORAGE

**Standard Oven** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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.

**Storage** – Stainless steel open storage.

**Open Burners** - Ten 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	59 1/8" x 34 1/2" x 57"
	150.2 cm x 87.6 cm x 144.8 cm
Weight	690 lb
	313 kg
Power Output	368000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane

# G60-8G12 G-Series 60" Combination Griddle/Open Burner Range

**Medium-Duty Restaurant Range with 12" Griddle & 8 Open Burner Combination Top**

Available with 2 standard ovens or 1 standard oven with storage.

**Standard Ovens** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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.



**G60-8G12RR G-SERIES 60" COMBINATION  
GRIDDLE/OPEN BURNER RANGE WITH  
STANDARD OVENS**

**Standard Ovens** - Two standard ovens so large they hold standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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 12" 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 ½" wide trough aid in grease control. Grooved griddles are also available.

**Open Burners** - Eight 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	59⅞" x 34½" x 57"
	150.2 cm x 87.6 cm x 144.8 cm
Weight	756 lb
	342.9 kg
Power Output	358000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane



**G60-8G12RS G-SERIES 60" COMBINATION  
GRIDDLE/OPEN BURNER RANGE WITH  
STANDARD OVEN AND STORAGE**

**Standard Oven** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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.

**Storage** – Stainless steel open storage.

**Griddle Top** - A 12" 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.

**Open Burners** - Eight 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	59 1/8" x 34 1/2" x 57"
	150.2 cm x 87.6 cm x 144.8 cm
Weight	720 lb
	326.6 kg
Power Output	320000 N/A
Power Input Type	Gas - Natural
	Gas - Propane





# G60-8G12SS G-SERIES 60" COMBINATION GRIDDLE/OPEN BURNER RANGE WITH STORAGE BASE

**Griddle Top** - A 12" 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.

**Open Burners** - Eight 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.

**Storage Base** – Stainless steel open storage base.

W x D x H	59 1/8" x 34 1/2" x 57" 150.2 cm x 87.6 cm x 144.8 cm
Weight	611 lb 277.1 kg
Power Output	282000 BTUs
Power Input Type	Gas - Natural Gas - Propane

## G60-6G24 G-Series 60" Combination Griddle/Open Burner Range

### Medium-Duty Restaurant Range with 24" Griddle & 6 Open Burner Combination Top

Available with 2 standard ovens or 1 standard oven with storage.

**Standard Ovens** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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.



## **G60-6G24RR G-SERIES 60" COMBINATION GRIDDLE/OPEN BURNER RANGE WITH STANDARD OVENS**

**Standard Ovens** - Two standard ovens large they hold standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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 (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 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.

**Open Burners** - Six 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.

W x D x H	59 1/8" x 34 1/2" x 57" 150.2 cm x 87.6 cm x 144.8 cm
Weight	791 lb 358.8 kg
Power Output	310000 BTUs
Power Input Type	Gas - Natural Gas - Propane



## G60-6G24RS G-SERIES 60" COMBINATION GRIDDLE/OPEN BURNER RANGE WITH STANDARD OVEN AND STORAGE

**Standard Oven** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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.

**Storage** – Stainless steel open storage.

**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.

**Open Burners** - Six 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	59⅞" x 34½" x 57" 150.2 cm x 87.6 cm x 144.8 cm
Weight	755 lb 342.5 kg
Power Output	272000 N/A
Power Input Type	Gas - Natural Gas - Propane



## G60-6G24SS G-SERIES 60" COMBINATION GRIDDLE/OPEN BURNER 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 ½" wide trough aid in grease control. Grooved griddles are also available.

**Open Burners** - Six 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.

**Storage Base** – Stainless steel open storage base.

W x D x H	59 1/8" x 34 1/2" x 57" 150.2 cm x 87.6 cm x 144.8 cm
Weight	646 lb 293 kg
Power Output	234000 BTUs
Power Input Type	Gas - Natural Gas - Propane

## G60-4G36 G-Series 60" Combination Griddle/Open Burner Range

### Medium-Duty Restaurant Range with 36" Griddle & 4 Open Burner Combination Top

Available with 2 standard ovens or 1 standard oven with storage.

**Standard Ovens** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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.



## G60-4G36RR G-SERIES 60" COMBINATION GRIDDLE/OPEN BURNER RANGE WITH STANDARD OVENS

**Standard Ovens** - Two standard ovens so large they hold standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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 Top** - A 36" 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.

**Open Burners** - Four two-piece 33,000 BTU Starfire Pro<sup>®</sup> 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	59 1/8" x 34 1/2" x 57"
	150.2 cm x 87.6 cm x 144.8 cm

Weight	826 lb
	374.7 kg

Power Output	262000 BTUs
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Power Input Type	Gas - Natural
	Gas - Propane



# G60-4G36RS G-SERIES 60" COMBINATION GRIDDLE/OPEN BURNER RANGE WITH STANDARD OVEN AND STORAGE

**Standard Oven** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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.

**Storage** – Stainless steel open storage.

**Griddle Top** - A 36" 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 ½" wide trough aid in grease control. Grooved griddles are also available.

**Open Burners** - 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. 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	59⅞" x 34½" x 57"
	150.2 cm x 87.6 cm x 144.8 cm
Weight	790 lb
	358.3 kg
Power Output	224000 BTUs
Power Input Type	Gas - Natural Gas - Propane





## **G60-4G36SS G-SERIES 60" COMBINATION GRIDDLE/OPEN BURNER RANGE WITH STORAGE BASE**

**Griddle Top** - A 36" 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.

**Open Burners** - 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. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

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

**Storage Base** – Stainless steel open storage base.

W x D x H	59 1/8" x 34 1/2" x 57"
	150.2 cm x 87.6 cm x 144.8 cm
Weight	681 lb
	308.9 kg
Power Output	186000 N/A
Power Input Type	Gas - Natural
	Gas - Propane



## G60-2G48 G-Series 60" Combination Griddle/Open Burner Range

Medium-Duty Restaurant Range with 48" Griddle & 2 Open Burner Combination Top

Available with 2 standard ovens or 1 standard oven with storage.

**Standard Ovens** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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 ½" 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.



**G60-2G48RR G-SERIES 60" COMBINATION  
GRIDDLE/OPEN BURNER RANGE WITH  
STANDARD OVENS**

**Standard Ovens** - Two standard ovens so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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 (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 Top** - A 48" 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.

**Open Burners** - Two two-piece 33,000 BTU Starfire Pro<sup>®</sup> 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. Available with 2 standard ovens or 1 standard oven with storage.

W x D x H	59 1/8" x 34 1/2" x 57"
	150.2 cm x 87.6 cm x 144.8 cm
Weight	851 lb
	386 kg
Power Output	214000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane



**G60-2G48RS G-SERIES 60" COMBINATION  
GRIDDLE/OPEN BURNER RANGE WITH  
STANDARD OVEN AND STORAGE**

**Standard Oven** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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.

**Storage** – Stainless steel open storage.

**Griddle Top** - A 48" 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.

**Open Burners** - 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	59 1/8" x 34 1/2" x 57"
	150.2 cm x 87.6 cm x 144.8 cm

Weight	815 lb
	369.7 kg

Power Output	176000 BTUs
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Power Input Type	Gas - Natural
	Gas - Propane



**G60-2G48SS G-SERIES 60" COMBINATION  
GRIDDLE/OPEN BURNER RANGE WITH  
STORAGE BASE**

**Griddle Top** - A 48" 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.

**Open Burners** - 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.

**Storage Base** – Stainless steel open storage base.

W x D x H	59 1/8" x 34 1/2" x 57" 150.2 cm x 87.6 cm x 144.8 cm
Weight	706 lb 320.2 kg
Power Output	138000 BTUs
Power Input Type	Gas - Natural Gas - Propane

**G60-G60 G-Series 60" Griddle Range**

**Medium-Duty Restaurant Range with 60" Griddle Top**

Available with 2 standard ovens or 1 standard oven with storage.

**Standard Ovens** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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 ½" wide trough aid in grease control. Grooved griddles are also available.

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



**G60-G60RR G-SERIES 60" GRIDDLE RANGE WITH STANDARD OVENS**

**Standard Ovens** - Two standard ovens so large they hold standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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 (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 Top** - A 60" 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 ½" 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	59⅞" x 34⅞" x 57"
	150.2 cm x 87.6 cm x 144.8 cm
Weight	866 lb
	392.8 kg
Power Output	166000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane



## G60-G60RS G-SERIES 60" GRIDDLE RANGE WITH STANDARD OVEN AND STORAGE

**Standard Oven** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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.

**Storage** – Stainless steel open storage.

**Griddle Top** - A 60" 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	59 1/8" x 34 1/2" x 57"
	150.2 cm x 87.6 cm x 144.8 cm

Weight	830 lb 376.5 kg
Power Output	128000 BTUs
Power Input Type	Gas - Natural Gas - Propane



**G60-G60SS G-SERIES 60" GRIDDLE RANGE  
WITH STORAGE BASE**

**Griddle Top** - A 60, 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	59 1/8" x 34 1/2" x 57" 150.2 cm x 87.6 cm x 144.8 cm
Weight	721 lb 327 kg
Power Output	90000 BTUs
Power Input Type	Gas - Natural Gas - Propane

**G60-6R24 G-Series 60" Open Burner Range with Raised  
Griddle/Broiler**

Medium-Duty Restaurant Range with 6 Open Burners and 24" Raised Griddle/Broiler

Available with 2 standard ovens or 1 standard oven with storage.

**Standard Ovens** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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.

**Raised Griddle/Broiler** - Combines a griddle and a salamander in one unit for added flexibility in your kitchen. Three Cast-iron burners each rated at 11,000 BTU with one manual hi/lo valve per burner.

**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.



## **G60-6R24RR G-SERIES 60" OPEN BURNER RANGE WITH RAISED GRIDDLE/BROILER AND STANDARD OVENS**

**Standard Ovens** - Two standard ovens so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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** - Six two-piece 33,000 BTU Starfire Pro<sup>6</sup> 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.

**Raised Griddle/Broiler** - A 24" raised section combines a griddle and a salamander in one unit for added flexibility in your kitchen. Three Cast-iron burners each rated at 11,000 BTU with one manual hi/lo valve per burner.

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



W x D x H	59½" x 34½" x 57" 150.2 cm x 87.6 cm x 144.8 cm
Weight	828 lb 375.6 kg
Power Output	307000 BTUs
Power Input Type	Gas - Natural Gas - Propane



## G60-6R24RS G-SERIES 60" OPEN BURNER RANGE WITH RAISED GRIDDLE/BROILER AND STANDARD OVEN AND STORAGE

**Standard Oven** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 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 (86°-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.

**Raised Griddle/Broiler** - Combines a griddle and a salamander in one unit for added flexibility in your kitchen. Three Cast-iron burners each rated at 11,000 BTU with one manual hi/lo valve per burner.

**Storage** – Stainless steel open storage.

**Open Burners** - Six two-piece 33,000 BTU *Stamire Pro*<sup>®</sup> 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	59 1/8" x 34 1/2" x 57"
	150.2 cm x 87.6 cm x 144.8 cm
Weight	787 lb
	357 kg
Power Output	269000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane



## **G60-6R24SS G-SERIES 60" OPEN BURNER RANGE WITH RAISED GRIDDLE/BROILER AND STORAGE BASE**

**Open Burners** - Six 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.

**Raised Griddle/Broiler** - Combines a griddle and a salamander in one unit for added flexibility in your kitchen. Three Cast-iron burners each rated at 11,000 BTU with one manual hi/lo valve per burner.

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

**Storage Base** – Stainless steel open storage base.

W x D x H

59 1/8" x 34 1/2" x 57"

150.2 cm x 87.6 cm x 144.8 cm

Weight

662 lb

300.3 kg

Power Output

231000 BTUs

Power Input Type

Gas - Natural

Gas - Propane

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