

**900mm WIDE RESTAURANT SERIES
GRIDDLE MODULAR TOP**

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

All of the burners in the range are made of cast-iron for better heat retention and lasting durability.

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.

Item GF36-G36T is a 600mm griddle modular top model.

Premium 15mm thick griddle with powerful cast iron 'H' burners for even heat distribution. Large 686mm deep work surface.

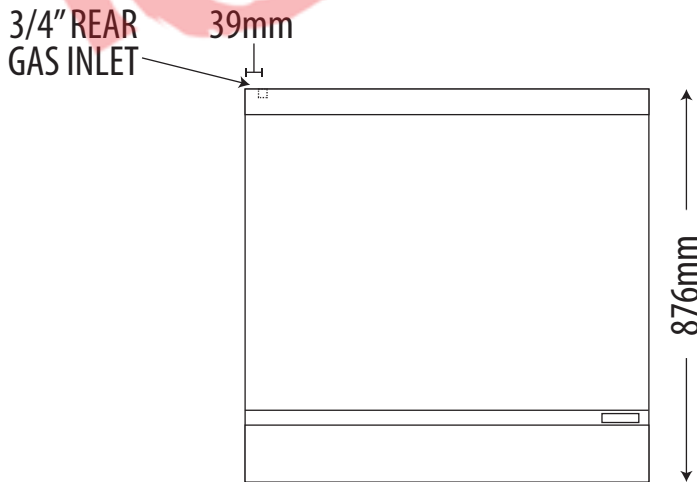
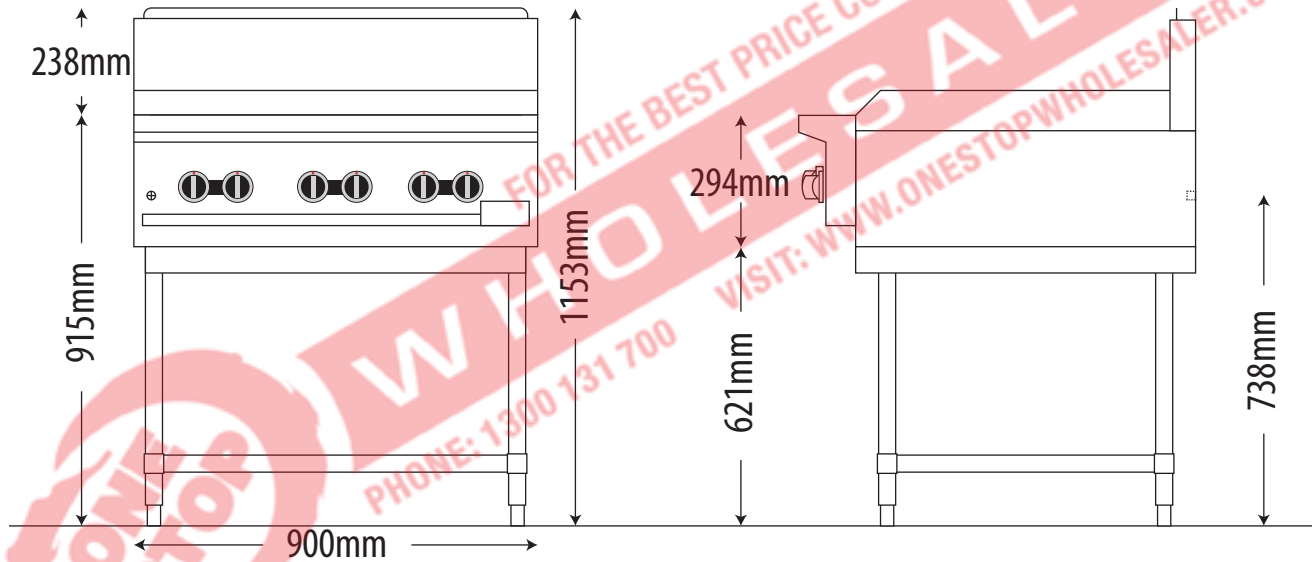
Large easy-to-use control knobs sit flush to the 'plate rail' and the unit can sit on top of the optional stainless steel stand with storage shelf.


STANDARD FEATURES

- Piezo ignition for all concealed burners
- 108mm wide grease trough
- 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-G36
- Swivel Fixed Height Castors for stand - legs must be shortened by 100mm - MS-CSTR (non brake), MS-CSTRB (brake)
- Grooved Griddle in 300mm sections - Specify -GRV
- Electronic ignition - Specify GFE36 (240V, 1P, 10A lead & plug not included)
- Flexible gas hose with quick disconnect and restraining kit - 432018-1200HK


DIMENSIONS

- External Dimension: 900W x 876D x 1153H (with stand) mm
- Working height : 915mm
- Griddle : 900W x 585D mm
- Combustible wall clearance: Side: 152mm, Rear: 152mm

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output:	Natural 57MJ	Propane 54MJ
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Burner Ratings:	Natural 19MJ	Propane 18MJ
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Gas Connection: 3/4"

SHIPPING DATA

Shipping weight: 132kg

AGA APPROVAL NUMBER

AGA 7455 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.