

# **G** Series 48" Gas Restaurant Range

#### Models

- G48-855
- G48-8LL •
- G48-6G12RS
- G48-6G12SS G48-6G12LL G48-4G24RS

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- G48-4G24SS .
  - G48-4G24LL
    - G48-2G36RS

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CSI Section 11400 Approved

Date

Project Item Ouantity

- G48-2G36SS
  - G48-G48LL
- G48-G48RS
- G48-G48SS
- G48-2G36LL
- Series 48" Gas Restaurant Range



Model G48-8LL

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

### Specifications

Gas restaurant series range with 2 space saver ovens. 20" (508mm) wide or large capacity oven 26-1/4" (667mm) wide. 47-1/4" wide, 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Eight Starfire-Pro 2 piece, 33,000 Btuh/ 9,67 kW (natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast iron "H" oven burner rated 32,000 Btuh/ 9.38 kW (natural gas) for space saver oven, and 38.000

Btuh/11.13 kW (natural gas) for standard oven Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven in lieu of standard oven or storage base in lieu of oven(s).

# Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail · Stainless steel backguard,
- w/removable stainless steel shelf • 12" (305mm) section stamped drip
- trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs · Large easy-to-use control knobs
- Standard on Applicable Models:
- Open storage base in lieu of oven. Ergonomic split cast iron top ring
- grates
- 33,000 Btuh/ 9.67 kW 2 piece cast iron Starfire- Pro open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 32,000 Btuh/ 9.38 kW (space saver) or 38,000 Btuh/ 11.13 kW cast iron "H"
- style oven burner Snap action modulating oven
- thermostat low to 500° F

· Porcelain oven interior, std. oven fits sheet pans 18x26 in both directions • Nickel plated oven rack and

- 3-position removable oven rack guide • Strong, keep-cool oven door handle
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change Suffix RS to CS

## Optional Features

- Convection oven motor 240v 50/60HZ single phase
- Snap action modulating griddle control 175° to 425° F

• Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side

- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- · Flanged deck mount legs
- Celsius temperature dials
- · Piezo spark ignition for pilots on griddles

Garland Commercial Ranges Ltd. 1177 Kamato Road. Mississauga, Ontario L4W 1X4 CANADA

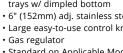
General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668

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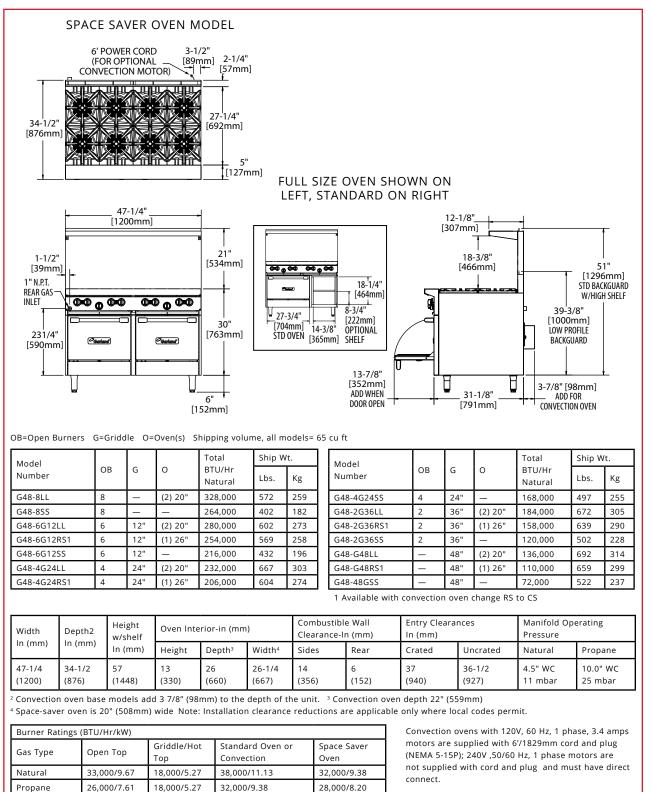












Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Welbilt reserves the right to make changes to the design or specifications without prior notice.

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