



GARLAND

■ Model G30A Range with oven
Gas Type ■ Natural ■ Propane

GAS/MEDIUM DUTY

FOUR OPEN BURNER RANGE



FEATURES

- 1 year limited parts and labor warranty is standard.
- Heavy Duty range performance and capacity in compact space-saving model.
- Four 12,500 BTU/hr energy-efficient Star-Fire burners.
- Two top grates, four ring grates, and 6" x 27³/₄" work surface, all finished in durable porcelainized enamel and removable for easy cleaning.
- Full size oven accommodates 18" x 26" roast/bake pan.
- Porcelainized enamel oven deck and door lining.
- Automatic oven burner ignition.
- 100% safety oven pilot system.
- 4" High Stub Back
- Chrome steel legs standard.
- Stainless steel valve panel protects range controls.

Model G30A

COOKING TOP

The 30" wide x 31" deep cooking top features two porcelainized deep formed heavy gauge top grates and four 12,500 BTU/hr Garland Star-Fire energy efficient burners. Star-Fire design ensures the most efficient heat transfer. Each burner has a removable porcelain enameled ring grate for supporting cooking vessels. Top grates are separated by a 6" wide x 27³/₄" deep porcelainized work surface providing added clearance for larger pots & pans. Full width drip tray is provided to contain spillage. Stainless steel valve panel protects range controls and enhances appearance.

4" backguard conceals oven flue riser and adds a finishing touch to range top.

OVEN *250°-500°*

13¹/₂" high x 26¹/₄" wide x 22" deep interior dimensions, two oven rack positions with ~~one oven rack~~ standard. Porcelainized oven deck and door lining for durability and easy cleaning. Oven door opens level with the deck for easy loading and designed to support over 250 lbs.

Embossed oven side linings promote optimum natural thermal action, assuring even

Vents from Back

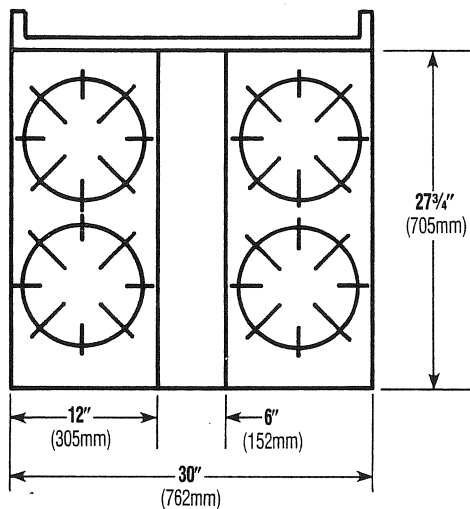
heat distribution. Side, rear and top linings are formed of heat-reflecting, corrosive-resistant aluminized steel. A 35,000 BTU Burner equipped with automatic ignition and 100% safety pilot is controlled by a heavy duty thermostat. Heat loss is minimized by use of rigidized fiberglass insulation. Controls and adjustment components are located in front, where they are out of the heat zone and easily accessible for adjustment or service.

FOUR OPEN BURNER RANGE

GAS/MEDIUM DUTY



1/4" Scale
30" Wide ×
31" Deep



DIMENSIONS & SPECIFICATIONS

RANGE G30A
Width 30"
Depth 31"
Height 37 1/4"

OVEN
Width 26 1/4"
Depth 22"
Height 13 1/2"

NATURAL GAS RATED INPUT, BTU/HR.

Top Section 50,000
Oven 35,000
Total 85,000

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to The National Fire Protection Association's Standard No. 96, "Vapor Removal from Cooking Equipment."

IMPORTANT: FOR OPTIMUM PERFORMANCE OPERATING GAS PRESSURE:

NATURAL 4.5" W.C.
PROPANE 10.0" W.C.

When ordering, specify type of gas to be used.

INSTALLATION NOTES

Combustible Wall

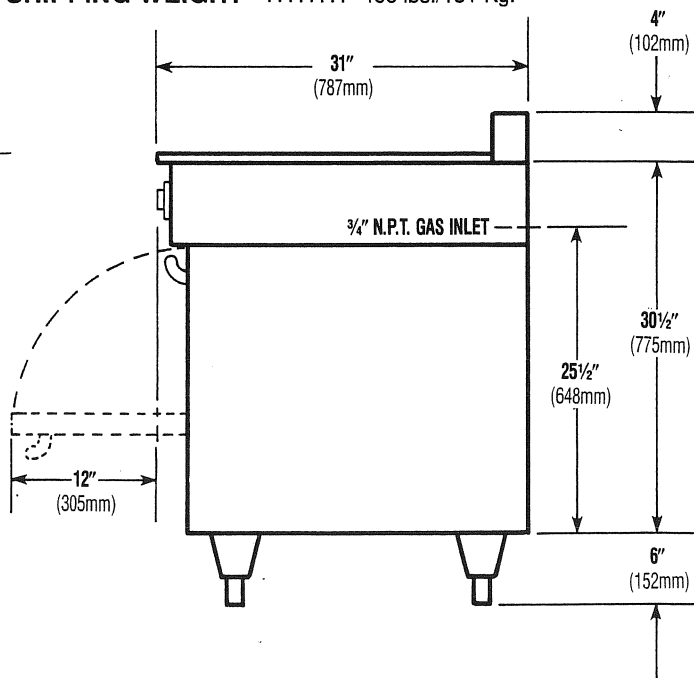
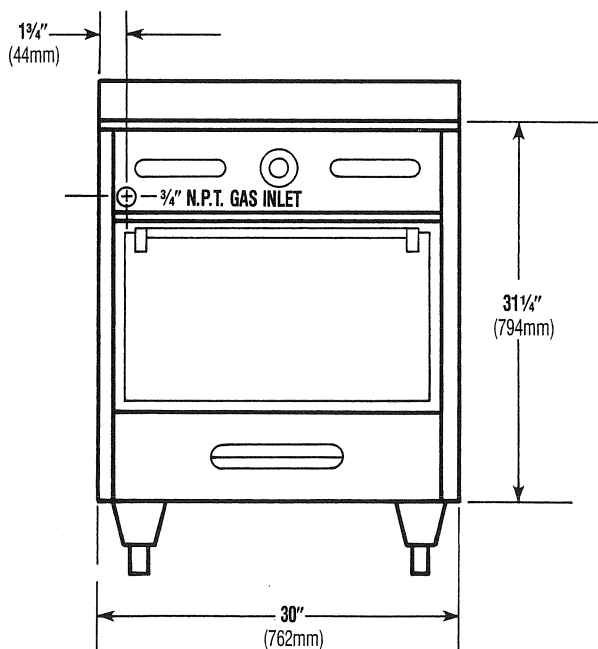
Clearance	Sides	Back
For reduced clearances, refer to ANSI Z223.1/NFPA #54	6" (152mm)	6" (152mm)

Entry Clearance	Crated	Uncrated
	35 1/4" (895 mm)	30 1/4" (768 mm)

CONSTRUCTION AND FINISH

Channel formed base and front frame of heavy gauge welded steel. Stainless steel panel conceals and protects the manifold, valves, and thermostats. Top surface finished in porcelain enamel. Backguard, range front and sides finished in black baked enamel. Nickel-chrome adjustable N.S.F. approved legs standard.

SHIPPING WEIGHT 400 lbs./181 Kg.



Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.



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