

# Gas Restaurant Range Series Guide

G	60	-6	G	24	C	R
Brand	Size	Configurable Top Section	<sup>1</sup> Griddle Type	<sup>1</sup> Griddle Size	Base Type 1	Base Type 2
G=Garland	24	2	G=Griddle	12	C=Convection Oven	C=Convection Oven
GF=Garland Fire Safe	36	4	R=Raised Griddle	24	R=Standard Oven	R=Standard Oven
	48	6		36	S=Storage	S=Storage
U = US Range	60	8		48	L=Space Saver Oven	L=Space Saver Oven
X = Sunfire		10		60	T = Counter Unit	T = Counter Unit

<sup>0</sup>Configurable Top Section not given with full size griddle (ie: 36" griddle on a 36" unit).

<sup>1</sup> Griddle Type and Griddle Size only given for units equipped with a griddle. (only applies to 48" & 60" units)

Model number does not specify<sup>2</sup>Base Type 2 y if griddle is controlled thermostatically.

Model number does not distinguish whether the configurable top section is open top burners or a hot top.

Model number does not specify position of base types (ie: base type 1 left or right & base type 2 left or right)

G Series...	GF Series...	GFE Series...
<ul style="list-style-type: none"> <li>Standing pilots on open burners and other valve controlled burners.</li> </ul>	<ul style="list-style-type: none"> <li>Flame safety system on all burners</li> </ul>	<ul style="list-style-type: none"> <li>Flame safety system on all burners</li> </ul>
<ul style="list-style-type: none"> <li>Flame safety std on thermostat control fed griddles &amp; ovens</li> </ul>	<ul style="list-style-type: none"> <li>Piezo ignition on concealed burners, (griddles, ovens)</li> </ul>	<ul style="list-style-type: none"> <li>Electric spark ignition on all burners</li> </ul>
<ul style="list-style-type: none"> <li>Griddles valve or thermostat controlled</li> </ul>	<ul style="list-style-type: none"> <li>All griddles thermostat controlled</li> </ul>	<ul style="list-style-type: none"> <li>All griddles thermostat controlled</li> </ul>
<ul style="list-style-type: none"> <li>Open burner = 33,000 BTU's</li> </ul>	<ul style="list-style-type: none"> <li>Open burner = 26,000 BTU's</li> </ul>	<ul style="list-style-type: none"> <li>Open burner = 26,000 BTU's</li> </ul>
<ul style="list-style-type: none"> <li>SS, 2-piece backguard &amp; shelf</li> </ul>	<ul style="list-style-type: none"> <li>SS low-profile backguard</li> </ul>	<ul style="list-style-type: none"> <li>SS low-profile backguard</li> </ul>
<ul style="list-style-type: none"> <li>No electrical service required (unless ordered with convection oven)</li> </ul>	<ul style="list-style-type: none"> <li>No electrical service required (unless ordered with convection oven)</li> </ul>	<ul style="list-style-type: none"> <li>Available in 115V/60Hz &amp; 240V/50Hz configurations</li> </ul>
<ul style="list-style-type: none"> <li>No modular tops</li> </ul>	<ul style="list-style-type: none"> <li>24" &amp; 36" modular tops</li> </ul>	<ul style="list-style-type: none"> <li>No modular tops</li> </ul>