

G-Series 48" Gas Restaurant Range

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- G48-8RS • G48-6G12RS • G48-4G24RS • G48-2G36RS • G48-G48RS
- G48-8SS • G48-6G12SS • G48-4G24SS • G48-2G36SS • G48-G48SS
- G48-8LL • G48-6G12LL • G48-4G24LL • G48-2G36LL • G48-G48LL



Model G48-8LL

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, heavy-duty knobs
- Gas regulator
- Easy to access oven pilot
- Reinforced chassis

Standard on Applicable Models:

- Open storage in lieu of oven, (suffix S)
- Ergonomic split cast-iron top ring grates
- 33,000 BTU/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 BTU/5.27 kW cast-iron "H" style griddle burner per 12"(305mm) width of griddle
- 32,000 BTU/ 9.38 kW space-saver or 38,000 BTU/11.13 kW standard cast-iron "H" style oven burner
- Snap-action modulating oven thermostat low to 500° F
- Nickel-plated oven rack and 3-position

- removable oven rack guide
- Large porcelain oven interior, fits standard sheet pans in both directions for standard ovens
- Square door design with strong, "keep-cool" oven door handle

Options & Accessories

- 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 BTU/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
- Four 6" (152mm) levelling swivel casters w/front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles

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 BTU/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 BTU/5.27 kW (natural gas), in lieu of open burners.

Porcelain oven interior.

Heavy-duty cast-iron "H" oven burner rated 32,000 BTU/ 9.38 kW (natural gas) for space-saver oven, and 38,000 BTU/11.13 kW (natural gas) for standard oven

Oven controlled by even bake, fast recovery snap-action modulating oven thermostat.

Available with storage base in lieu of oven(s).

NOTE: Use only Garland certified casters and approved restraining devices.



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TOP VIEW

FRONT VIEW

OVEN DIMENSIONS

RIGHT VIEW

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.

Note: Installation clearance reductions are applicable only where local codes permit.

Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.		Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg						Lbs.	Kg
G48-8LL	8	—	(2) 20"	328,000	572	259	G48-4G24SS	4	24"	—	168,000	497	255
G48-8RS	8	—	(1) 26"	302,000	539	264	G48-2G36LL	2	36"	(2) 20"	184,000	672	305
G48-8SS	8	—	—	264,000	402	182	G48-2G36RS	2	36"	(1) 26"	158,000	639	290
G48-6G12LL	6	12"	(2) 20"	280,000	602	273	G48-2G36SS	2	36"	—	120,000	502	228
G48-6G12RS	6	12"	(1) 26"	254,000	569	258	G48-G48LL	—	48"	(2) 20"	136,000	692	314
G48-6G12SS	6	12"	—	216,000	432	196	G48-G48RS	—	48"	(1) 26"	110,000	659	299
G48-4G24LL	4	24"	(2) 20"	232,000	667	303	G48-G48SS	—	48"	—	72,000	522	237
G48-4G24RS	4	24"	(1) 26"	206,000	604	274	Shipping volume, all models= 65 Cu Ft						

Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-in (mm)		Entry Clearance In (mm)		Manifold Operating Pressure	
			Height	Depth	Width*	Sides	Rear	Crated	Uncrated	Natural	Propane
47-1/4 (1200)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10.0" WC 25 mbar

*Space-saver oven is 20" (508mm) wide

Burner Ratings (BTU/Hr/kW)				
Gas Type	Open Top	Griddle/Hot Top	Standard Oven	Space-Saver Oven
Natural	33,000/9.67	18,000/5.27	38,000/11.13	32,000/9.37
Propane	30,000/8.79	18,000/5.27	32,000/9.38	28,000/8.20

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

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