## Item Ouantity CSI Section 11400 Approved Heavy Duty Gas Griddles Date Models • GTGG24-GT24M • GTGG48-GT48M • GTGG72-GT72M • GTGG36-G36M • GTGG60-G60M • GTGG36-GT36M • GTGG60-GT60M • GTGG24-G24M • GTGG48-G48M • GTGG72-G72M Standard Features • Thermostat-controlled models feature • Models order with optional S/S skirtfor dais counter surface precise control from LOW: 200°F, mounting come with large capacity S/S grease tray(s) . (90°C) to 550°F, (290°C), and 28,000 BTU/h input per burner, natural or 1" thick polished steel griddle plate propane. There is an on-off valve for every thermostat. • 23" depth with 4" wide grease trough. Valve-control models feature hi-lo valve control with approximate plate temperature range: 320°F, (160°C) Options & to 730°F, (388°C), and 27,000 BTU/h input per burner, natural or propane Accessories gas. Chrome griddle plate · One burner and control (hi-lo or thermostat control) for every 12" 0)• · Full or half-grooved griddle plate .... linear width of griddle surface. Stainless steel skirt for dias/counter · Piezo pilot ignition system surface mounting • 3/4" NPT gas regulator with "T" gas • Electric spark ignition; 120V 60 Hz, sglphase 0.1A; includes cord and NEMA 5-15P plug manifold connection for straight through rear or flush-mount gas connections Model GTGG36-GT36M Electric spark ignition; 208/240V (50/60Hz) cord and plug is NOT suppled with this voltage option. • SS front, sides and back (shown with optional chrome griddle plate) • 4" SS adjustable legs • Stainless stand with solid top holding shelves, adjustable feet and casters • SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface (locking front). • Models ordered with 4" (102mm) legs Removable stainless steel attachment come with a deep 1.4 US gallon/5.3 condiment rail with 1/9 food pan cut litre capacity grease drawer(s) 20 outs (pans supplied by others) 1/2"(635mm) deep x 2 3/4"(70mm) high x 6"(152mm) wide.

Project

## Specifications

GARLAND

Garland heavy duty gas counter production griddles designed for side-by-side matching with other models in the product line.

Models are of nominal imperial widths from 24" (600mm) to 72"(1800mm), 13" (330mm) height, (w/std. legs), and 32" (814mm) depth.

There is an even heat "U" shaped steel track burner for every 12" of linear griddle surface width.

Each burner is individually controlled with a hi-lo valve or thermostat temperature control.

Burner input is 27,000 BTU/h each on valve-controlled models, and 28,000 BTU/h each on thermostat controlled models .

Griddle plate is standard 1" thick polished steel with a 4" wide grease trough.

Stainless steel front, sides and back with large capacity stainless steel grease tray(s).

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

www.garland-group.com 6826B 10/20



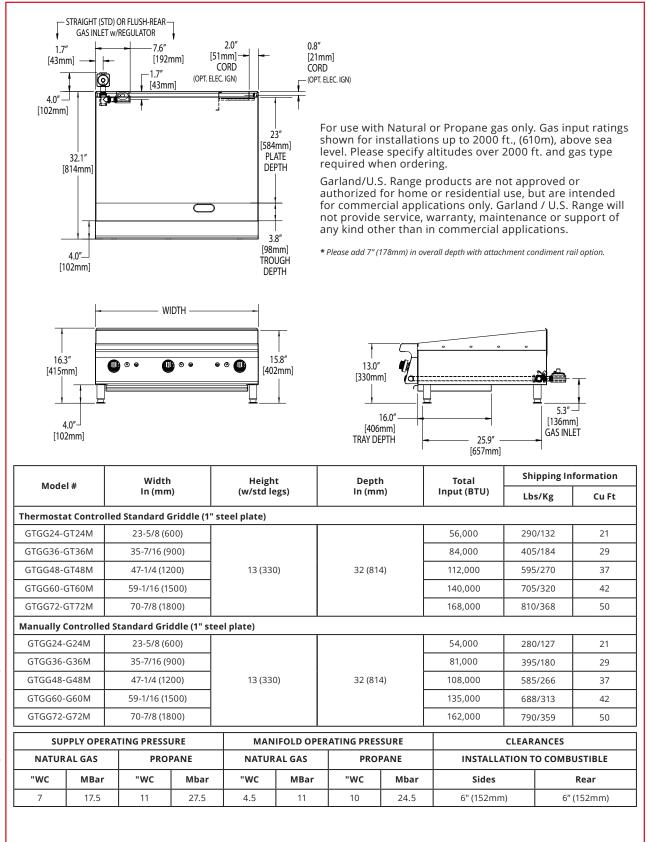












Welbilt reserves the right to make changes to the design or specifications without prior notice.

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

www.garland-group.com 6826B 10/20

