

G-Series Range-Match Broiler With Flame-Failure

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

Models

- GF18-BRL
- GF30-BRL
- GF24-BRL
- GF36-BRL



Model GF24-BRL

Standard Features

- Total flame-failure protection
- Stainless steel front, sides, front rail, grease hopper and side splash guard
- Stainless steel low-profile backguard
- Counter-mount or range-matched to Garland G-series ranges (when combined with optional stand or cabinet base)
- Exclusive lift-off hopper top
- Removable broiling grates in 6" (152mm) wide sections.
- Dual-sided cast-iron broiler racks, with 1/2" (13mm) rounded bar (broad) and diamond (fine) patterns on opposite sides, in of 6" (152mm) wide sections.
- Heavy-duty ceramic briquettes
- Large phenolic knobs
- 4" (102mm) sanitary legs for counter mount installations
- Simple set Hi/Lo valves
- Piezo spark pilot ignition
- Gas pressure regulator
- 3/4" NPT rear gas connection
- 15,000 BTU cast-iron burners for every 6" (152mm) of broiler width.
- Natural or propane gas, specify when ordering

Options & Accessories

- Diamond branding rack in lieu of standard rack
- Stainless steel splatter guard 18" (457mm) to 48" (1219mm), specify width
- Nickel-plated wire-type holding shelves which attach to splatter guards, available in 18" (457mm), 24" (610 mm) & 36" (914mm)
- Stands and floor bases available

Specifications

Range-match broilers in available five widths: 18" (457mm), 24" (610mm), 30" (762mm), and 36" (914mm) and 48" (1219mm), designed to match G-series ranges.

Stainless steel front, sides and backguard.

Exclusive lift-off stainless steel grease hopper.

Cast-iron broiler racks with 1/2" (13mm) round bar broad banding on one side and fine diamond branding pattern on reverse in 6" (152mm) wide sections.

Dual diamond pattern steel racks are available in lieu of standard broiler racks

Simple set Hi-Lo valves are located away from heat and protected.

Flame-failure protection system with Piezo ignition.

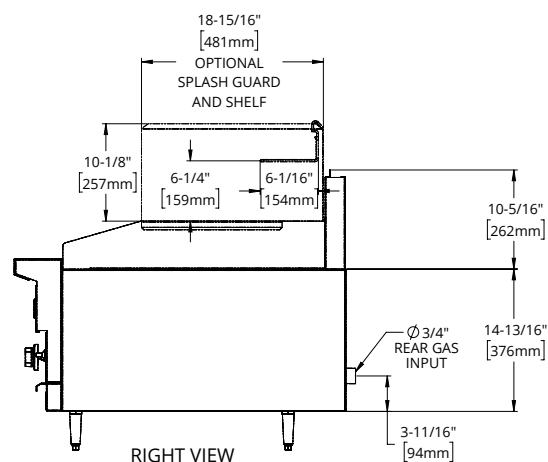
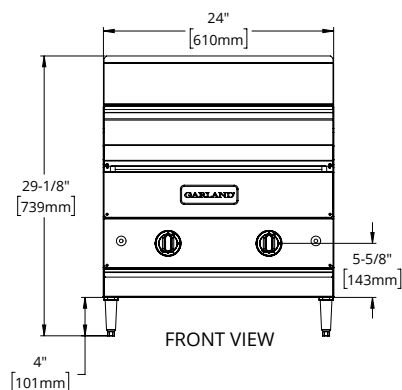
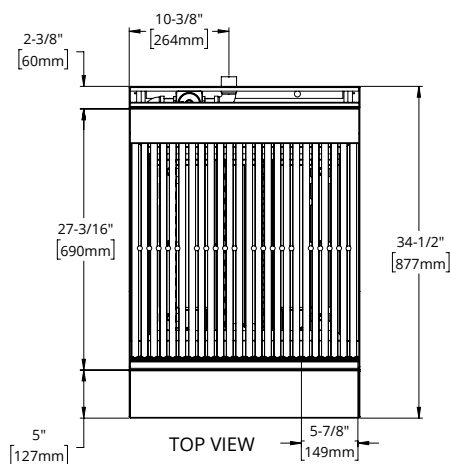
15,000 BTU cast-iron burners for every 6" (152mm) of broiling space, natural or propane gas.

Optional cabinet BRL-CAB or open frame stand BRL-STD see specification form BRL-STD.



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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.

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

Model	Exterior Dimensions			Shipping		Total Input Rating (Natural Gas)	
	Height w/O Legs	Width	Depth	Cu Ft	lbs/Kg	BTU	kW
GF18-BRL	25-1/8" (638mm)	18" (457mm)	34-1/2" (876mm)	21	190/86	45,000	13.2
GF24-BRL	25-1/8" (638mm)	24" (610mm)	34-1/2" (876mm)	21	240/109	60,000	17.6
GF30-BRL	25-1/8" (638mm)	30" (762mm)	34-1/2" (876mm)	29.5	290/131	75,000	22
GF36-BRL	25-1/8" (638mm)	36" (914mm)	34-1/2" (876mm)	29.5	340/154	90,000	26.4

Installation Notes:				
Gas Inlet	Clearances Non-Combustible Surfaces Only		Manifold Operating Pressure	
3/4" NPT	Sides	Rear	Natural	Propane
	6"(152mm)	6"(152mm)	4.5"WC (10mbar)	10"WC (25mbar)

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

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