U Series 24" (Restaurant Ra		Date:
Models:	U24-2G12L U24-2G12S] U24-G24L 🗌 U24-G24S
Image: Note: Ranges suppled with casters must be installed with an approved restraining device.	 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 easy-to-use control knobs Gas regulator Standard on Applicable Models: Cabinet base in lieu of oven Ergonomic split cast iron top ring grates Powerful 32,000 Btuh/ 9.37 kW 2 piece cast iron geometric 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" (108 mm) wide grease trough 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle 32,000 Btuh/9.37 kW cast iron "H" style oven burner 	 Strong, keep-cool oven door handle Snap action modulating oven thermostat low to 500° F Nickel plated oven rack and 3-position removable oven rack guide Optional Features: 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 Btuh/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 6" (152mm) levelling swivel casters (4), w/front locking Flanged deck mount legs Celsius temperature dials Piezo spark ignition for pilots on griddles

J Series 24" Gas Restaurant Range

Garland Commercial Ranges Ltd. 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA

burners set in split cast iron ergonomic grates. Griddle or optional

hot top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natu-

ral gas), in lieu of open burners. Porcelain oven bottom and door liner. Durable heavy duty oven door w/ "keep cool" handle. Heavy cast iron "H" 32,000 Btuh/ 9.37 kW (natural gas) oven burner controlled by even bake, fast recovery snap action modulating oven

thermostat. Available with storage base in lieu of oven

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



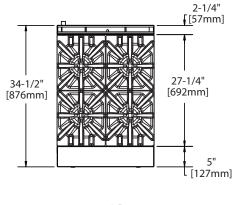
SP.

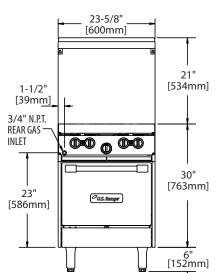
NSF.

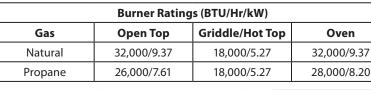
IIS	Rai	nge
		- yc

Model Number		Total	Shipping Information		
	Description	BTU/Hr Natural Gas	Lbs.	Kg	Cu Ft
U24-4L	Four Open Burners w/Space Saver Oven	160,000	302	137	26
U24-4S	Four Open Burners w/Storage base	128,000	221	100	26
U24-2G12L	12" Griddle, Two Open Burners w/Space Saver Oven	114,000	332	151	26
U24-2G12S	12" Griddle, Two Open Burners w/Storage base	82,000	251	114	26
U24-G24L	24" Griddle w/Space Saver Oven	68,000	367	166	26
U24-G24S	24" Griddle w/Storage Base	36,000	286	130	26

Width	Danth	Height	Oven Interior		Combustible Wall Clearance		Entry Clearances		
wiath	idth Depth w/Shelf		Height	Depth	Width	Sides	Rear	Crated	Uncrated
23-5/8"	34-1/2"	57"	13"	26"	20"	14"	6"	25"	24-1/2"
(600mm)	(876mm)	(1448mm)	(330mm)	(660mm)	(508mm)	(356mm)	(152mm)	(635mm)	(622mm)







Note: Installation clearance reductions are applicable only where local codes permit. Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

Manifold Operating Pressure					
Natural	Propane				
4.5" WC	10" WC				
11 mbar	25 mbar				

12-1/8" [307mm] 18-3/8" 51" [1296mm] STD BACKGUARD [466mm] W/HIGH SHELF 39-3/8" [1000mm] LOW PROFILE BACKGUARD 13-7/8" [352mm] Ľ ADD WHEN DOOR OPEN 31-1/8" [791mm]

This product is not approved for residential use.

Form# U24 series (11/02/12)

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

