



G Series 24" Gas Restaurant Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

G Series 24" Gas Restaurant Range

Models:

- G24-4L G24-4S G24-4T
 G24-2G12L G24-2G12S G24-2G12T G24-G24L G24-G24S G24-G24T



Model G24-4L

NOTE: Ranges supplied 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
- Modular top (Suffix T) with stainless steel low profile backguard & 4" (102mm) adjustable metal legs
- Ergonomic split cast iron top ring grates
- 33,000 Btuh/ 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 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 32,000 Btuh/9.38 kW cast iron "H" style oven burner
- Space saver oven w/ porcelain interior
- Snap action modulating oven

thermostat low to 500° F

- Nickel plated oven rack and 3-position removable oven rack guide
- Strong, keep-cool oven door handle

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
- Stainless steel back for high shelf, low profile backguard or range
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Stainless steel stands, with or without non-levelling casters, (specify),w/shelf for modular models,suffix T
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles

Specifications:

Gas restaurant series range with space saver oven. 23-5/8" (600mm) wide and 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Four Starfire-Pro 2 piece, 33,000 Btuh/ 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 Btuh/5.27 kW (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast iron "H" 32,000 Btuh/ 9.38 kW (natural gas) oven burner controlled by even bake, fast recovery snap action modulating oven thermostat. Available with storage base or modular top model in lieu of oven



| Model Number | Description | Total BTU/Hr Natural Gas | Shipping Information | |
|--------------|------------------------|--------------------------|----------------------|---------|
| | | | Lbs./Kg | Cu. Ft. |
| G24-4L | Four OB w/SS Oven | 164,000 | 302/137 | 26 |
| G24-4S | Four OB w/SB | 132,000 | 221/100 | 26 |
| G24-4T | Four OB MT | 132,000 | 120/54 | 12 |
| G24-2G12L | 12" G Two OB w/SS Oven | 116,000 | 332/151 | 26 |
| G24-2G12S | 12" G Two OB w/SB | 84,000 | 251/114 | 26 |
| G24-2G12T | 12" G Two OB MT | 84,000 | 150/68 | 12 |
| G24-G24L | 24" G w/SS Oven | 68,000 | 367/166 | 26 |
| G24-G24S | 24" G w/SB | 36,000 | 286/130 | 26 |
| G24-G24T | 24" G MT | 36,000 | 185/84 | 12 |

| Burner Ratings (BTU/Hr/kW) | | |
|----------------------------|-------------|-------------|
| Burner | Natural | Propane |
| Open | 33,000/9.67 | 26,000/7.61 |
| Griddle/Hot Top | 18,000/5.27 | 18,000/5.27 |
| Oven | 32,000/9.38 | 28,000/8.20 |

| Manifold Operating Pressure | |
|-----------------------------|------------------|
| Natural | Propane |
| 4.5" WC/11 mbar | 10.0" WC/25 mbar |

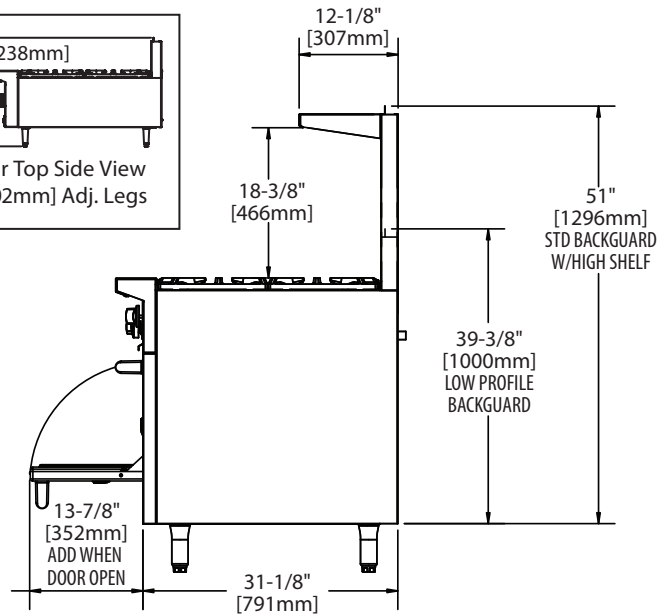
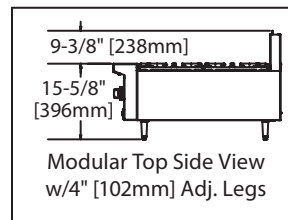
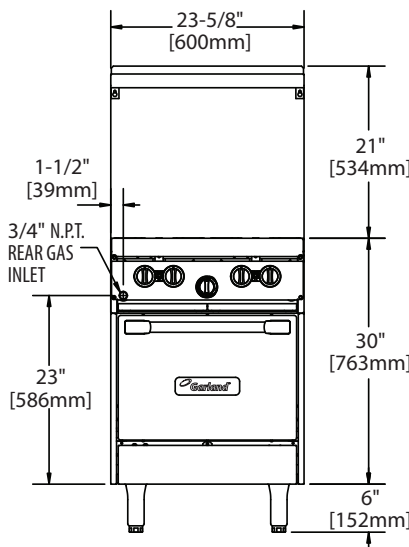
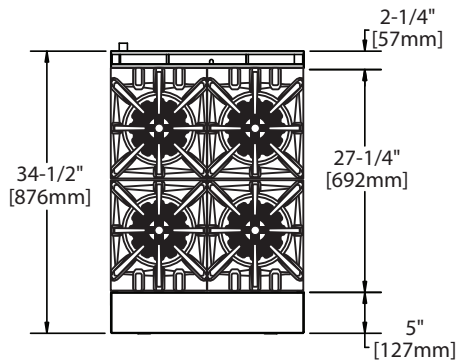
Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

OB = Open Burner, SS = Space Saver
 SB = Storage Base MT = Modular Top G = Griddle
 This product is not approved for residential use.

| Model Type | Width | Depth | Height w/LPBG ² | Oven Interior | | |
|-------------|-----------------|-----------------|----------------------------|---------------|-------------|-------------|
| | | | | Height | Depth | Width |
| Range Base | 23-5/8" (600mm) | 34-1/2" (876mm) | 45-3/8" (1153mm) | 13" (330mm) | 26" (660mm) | 20" (508mm) |
| Modular Top | 23-5/8" (600mm) | 34-1/2" (876mm) | 25" (654mm) | N/A | N/A | N/A |

| Model Type | Combustible Wall Clearance | | Entry Clearances | |
|-------------|----------------------------|------------|------------------|-----------------|
| | Sides | Rear | Crated | Uncrated |
| Range Base | 14" (356mm) | 6" (152mm) | 25" (635mm) | 24-1/2" (622mm) |
| Modular Top | 6" (152mm) | 6" (152mm) | 16" (406mm) | 12" (305mm) |

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



Form# G24 (03/20/13)