



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:

- Open storage 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
- ☐ 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



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 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



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	29
G24-4S	Four OB w/SB	132,000	221/100	29
G24-4T	Four OB MT	132,000	120/54	16
G24-2G12L	12" G Two OB w/SS Oven	116,000	332/151	29
G24-2G12S	12" G Two OB w/SB	84,000	251/114	29
G24-2G12T	12" G Two OB MT	84,000	150/68	16
G24-G24L	24" G w/SS Oven	68,000	367/166	29
G24-G24S	24" G w/SB	36,000	286/130	29
G24-G24T	24" G MT	36,000	185/84	16

OB = Open Burner, SS = Space Saver

SB = Storage Base MT = Modular Top G = Griddle

This product is not approved for residential use.

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

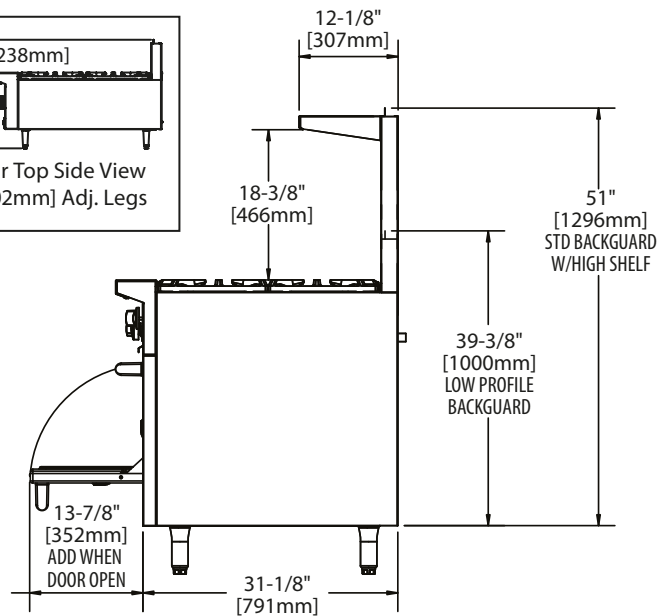
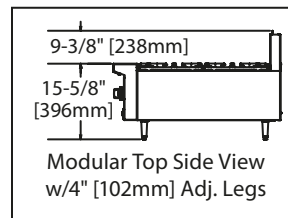
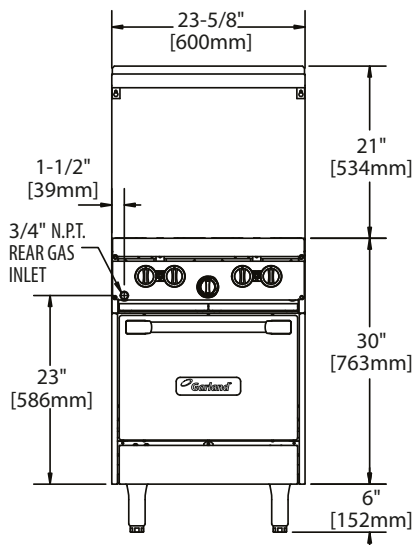
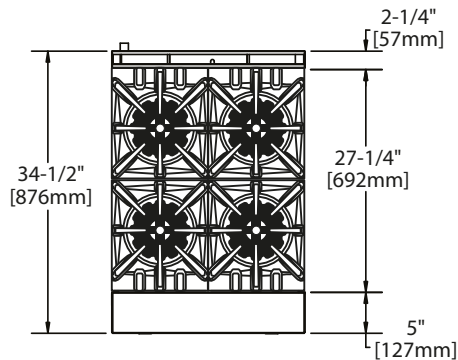
Manifold Operating Pressure	
Natural	Propane
4.5" WC/11 mbar	10.0" WC/25 mbar

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

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	14" (356mm)	6" (152mm)	16" (406mm)	12" (305mm)

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



Form# G24 (11/26/14)