

Item # _____

GARLAND®

Model # G283/G282
Product Name: 60" Wide - G280 Series
Medium Duty Range
Gas Type: Natural L.P.



Model # G283

STANDARD FEATURES

- Stainless Steel Oven Door Panel(s)
- Stainless Steel Center Column
- Stainless Steel Control Panel
- Black Powder Coated Epoxy Sides and Front Trim
- Tipless Top/Ring Grate Design
- 20,000 BTU Star Fire Burners (6)
- 24" wide Raised Griddle/Broiler (Rt. Side Only)
- Two Full Size Ovens, Porcelainized Steel Interior (26¼" wide x 22" deep x 13½" high) (G282 One Oven, One Storage Base)
- Nickel Plated Oven Rack
- Heavy Duty "FDO" Oven Thermostat (150° -500° F)
- Black Powder Coated Epoxy Backguard/Flue Riser (Stainless Steel Plate Shelf Available at No Charge)
- One Year Limited Warranty on Parts and Labor

OPTIONAL FEATURES

(Additional Charge)

- Stainless Steel Sides, Front Trim and Backguard
- Stainless Steel Backguard/Hi-Shelf Only (with Standard Finish Range)
- Continuous Clean Oven Liners (Add Suffix -CC)
- 12" Hot Top Section (Add Suffix -1, -2, -3)
- Additional Oven Rack
- Set of (4) Casters — Front (2) Locking
- Convection Oven Base:
 For (1) CO Base, Add Suffix RC (Std. on Left)
 For (2) CO Base, Add Suffix RC2
- Stainless Steel Legs, Set of (4)



SPECIFICATIONS
GENERAL

Gas medium duty range with (2) full size ovens, 60" wide. (6) open top star fire burners, 24" manual control griddle/broiler. Stainless steel oven doors and center column with black sides and front trim. Available with optional hot top(s). Available with storage base on right (for storage base model use G282 in lieu of G283). Recommended for churches, schools, cafes, and small restaurants.



Item # _____

Model # G283/G282

Product Name: 60" Wide - G280 Series

Medium Duty Range

Gas Type: Natural L.P.

GARLAND®

Specifications & Dimensions
Gas Input Information

BASIC RANGE INPUTS

MODEL	TOTAL BTU/HR.
G282/G282RC	198,500
G283/G283RC/ G283RC2	233,500

BURNER INPUTS

TYPE BURNER	BTU/HR.
Oven (RC or Standard)	35,000 ea. oven
Open Burner (2 per 12" W section)	20,000 ea. burner
Hot Top (in lieu of 2 open burners) (1 per 12" W section)	18,000 ea. burner
Griddle (in lieu of 2 open burners) (1 per 12" W section)	18,000 ea. burner
Griddle/Broiler (3 burners)	14,500 ea. burner

INSTALLATION NOTES

Electric characteristics each RC oven
120 VAC, Single phase, 2 Amps (6' power supply cord provided)

Combustible Wall Clearances	Sides	Back
	6" (152mm)	6" (152mm)
Entry Clearance	Crated	Uncrated
RC	41" (1042mm)	36½" (851mm)
STD	35½" (902mm)	32½" (794mm)

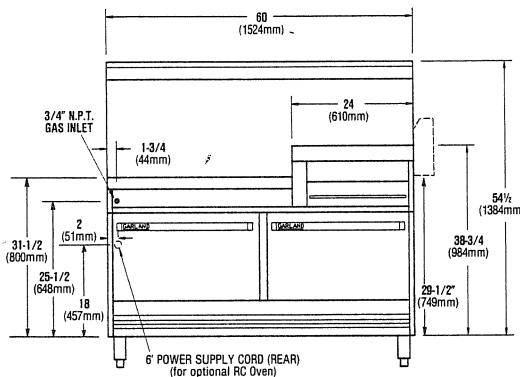
Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's Standard No. 96, "Vapor Removal from Cooking Equipment."

IMPORTANT:
FOR OPTIMUM PERFORMANCE
OPERATING GAS PRESSURE:
NATURAL 4.5"WC
PROPANE 10.0"WC

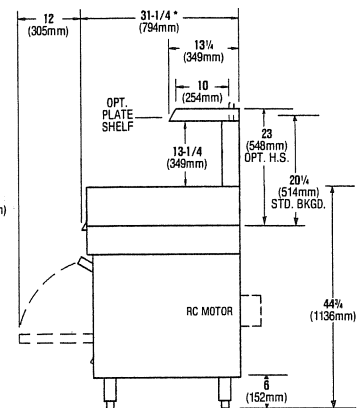
Supplied with Pressure Regulator
When ordering, specify type of gas to be used.

Shipping Weight	Model	Lb./Kg.
	G283	850/386
	G282	775/352
	G283RC	900/409
	G282RC	825/374

60" model



side view



* Add 4" for RC model.

NOTE: Side Drain Option on 24" and Standard on 36" Griddle Adds 4" to Width of Range.

Miscellaneous Information:

DIRECTIONS FOR ORDERING

Specify Gas Type (NAT/LP) and Elevation if Over 2000 Ft.

HOT TOPS — If Not Specified STD on Left. Use Suffix -1, -2, or -3. (Thickness: 3/8")

GRIDDLE — (Thickness: 3/8")

STORAGE BASE MODEL

Oven Base on Left. Storage Base on Right.
Use Model G282.
(Overall Dimensions Remain Same as G283).

CONVECTION OVEN BASE MODEL

In Lieu of Std. Oven Base
(1) CO Base, Add Suffix RC (Std on Left)
(2) CO Base, Add Suffix RC2

Continuous product improvement is a Garland policy.
Therefore, specifications and designs are subject to change without notice.