

Models:
☐ U24-4L

# U Series 24" Gas Restaurant Range

☐ U24-4S

| Item:     |
|-----------|
| Quantity: |
| Project:  |
| Approval: |
| Date:     |

| ♥U.S. Range |
|-------------|
|             |

Model U24-4L

NOTE: Ranges suppled with casters must be installed with an approved restraining device.

## Standard Features:

• Large 27" (686mm) work top surface

U24-2G12S

- 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

U24-2G12L

#### 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
- Space saver oven w/ribbed porcelain bottom & door interior, aluminized steel top, sides and back

Strong, keep-cool oven door handle

U24-G24S

- Snap action modulating oven thermostat low to 500° F
- Nickel plated oven rack and 3-position removable oven rack guide

### Optional Features:

☐ U24-G24L

- Snap action modulating griddle control 175° to 425° F
- Grooved griddle in 1/2 or full plate section widths
- ☐ 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
- Single stainless steel door for storage base models
- Intermediate stainless steel shelf for storage base models
- Celsius temperature dials

## 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 powerful 2 piece 32,000 Btuh/9.37 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. 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









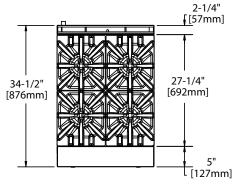






|                 |  | Total                    | Shipping Information |     |       |
|-----------------|--|--------------------------|----------------------|-----|-------|
| Model<br>Number | Description                                      | BTU/Hr<br>Natural<br>Gas | Lbs.                 | Kg  | 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    |
| U24-24GL        | 24" Griddle w/Space Saver Oven                   | 68,000                   | 367                  | 166 | 26    |
| U24-24GS        | 24" Griddle w/Storage Base                       | 36,000                   | 286                  | 130 | 26    |

| Width Depth Height |                    | Oven Interior   |                | Combustible Wall Clearance |                | Entry Clearances |               |                |                    |
|--------------------|--------------------|-----------------|----------------|----------------------------|----------------|------------------|---------------|----------------|--------------------|
| width              | w/Shelf            |                 | Height         | Depth                      | Width          | Sides            | Rear          | Crated         | Uncrated           |
| 23-5/8"<br>(600mm) | 34-1/2"<br>(876mm) | 57"<br>(1448mm) | 13"<br>(330mm) | 26"<br>(660mm)             | 20"<br>(508mm) | 14"<br>(356mm)   | 6"<br>(152mm) | 25"<br>(635mm) | 24-1/2"<br>(622mm) |
| (ouumm)            | (0/0/11/11)        | (144611111)     | (SSUMM)        | (ooumm)                    | (DUOITIII)     | (33011111)       | (15211111)    | (055(11111)    | (OZZMIII)          |

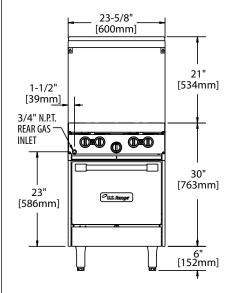


| Burner Ratings (BTU/Hr/kW) |             |                 |             |  |  |  |
|----------------------------|-------------|-----------------|-------------|--|--|--|
| Gas                        | Open Top    | Griddle/Hot Top | Oven        |  |  |  |
| Natural                    | 32,000/9.37 | 18,000/5.27     | 32,000/9.37 |  |  |  |
| Propane                    | 26,000/7.61 | 18,000/5.27     | 28,000/8.20 |  |  |  |

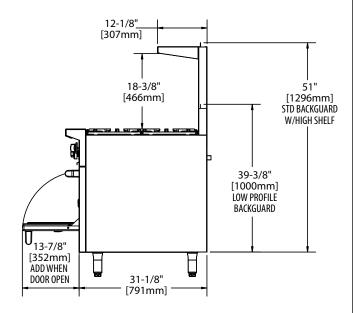
Note: Installation clearance reductions are applicable only where local codes permit.

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

| Manifold<br>Operating Pressure |         |  |  |  |
|--------------------------------|---------|--|--|--|
| Natural                        | Propane |  |  |  |
| 4.5" WC                        | 10" WC  |  |  |  |
| 11 mbar                        | 25 mbar |  |  |  |



This product is not approved for residential use.



Form# U24 series (11/30/10)

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