

HD Counter Series Heavy-Duty Gas Hot Plates

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- GTOG12-2
- GTOG24-4
- GTOG36-6
- GTOG48-8



Model GTOG24-4

Standard Features

- Stainless steel front, sides and back
- 4" Stainless steel adjustable legs
- 3/4" NPT gas regulator with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- Stainless steel front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- Stainless steel large capacity crumb tray
- Split ergonomic grates which are easy to handle and clean
- Pilots are protected from spills
- 30,000 BTU (Natural Gas) Starfire Pro 2-piece star shaped gas burners
- Burners are controlled with individual adjustable valve
- Models are available with 2, 4, 6, and 8 open-top burners

Options & Accessories

- Stainless steel skirt for dias/counter surface mounting. The stainless steel skirt will reduce overall unit height by 1 3/4" (44.45mm).
- Stainless steel stand with solid top and holding shelves, and adjustable feet
- Stainless steel stand with solid top and holding shelves, and casters, (locking front)
- Removable stainless steel attachment condiment rail with universal 1/9 or 1/3 food pan cut outs (pans supplied by others)

Specifications

Garland designed these heavy-duty counter hot plates for high-volume production, while offering the flexibility to match up with a full counter lineup.

Models available with 2, 4, 6 and 8 open top burner combinations.

Available in nominal imperial widths 12" (300mm) to 48" (1200mm) with 13" (330mm) height, and 32" (814mm) depth.

Split ergonomic cast-iron grates protect pilots from spill-overs, and are easy to handle and clean.

Each individually valve-controlled burner is rated at 30,000 BTU/h (8.78 kW) natural gas or 26,000 BTU/h (7.61 kW) propane gas.

Stainless steel front, sides and back.

Large capacity stainless steel crumb tray.



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STRAIGHT (STD) OR FLUSH-REAR GAS INLET w/REGULATOR

1.7" [43mm] 7.6" [192mm] 1.7" [43mm]

4.0" [102mm]

* 32.0" [814mm] 27.2" [691mm]

Please add 7" (178mm) in overall depth with attachment condiment rail option.

4.0" [102mm]

WIDTH

15.8" [402mm]

4.0" [102mm]

13.0" [330mm]

26.0" [660mm]

5.3" [136mm]

For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft. and gas type when ordering.

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland/U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Model #	Width In (mm)	Height (w/std legs)	Depth In (mm)	Total Input (BTU)		Shipping Information	
				NAT	PRO	Lbs/Kg	Cu Ft
GTOG12-2	11-13/16 (300)	13 (330)	32 (814)	60,000	52,000	73/33	21
GTOG24-4	23-5/8 (600)			120,000	104,000	135/61	21
GTOG36-6	35-7/16 (900)			180,000	156,000	191/87	29
GTOG48-8	47-1/4 (1200)			240,000	208,000	247/112	38

Supply Operating Pressure				Manifold Operating Pressure				Clearances	
Natural Gas		Propane		Natural Gas		Propane		Installation To Combustible	
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	Sides	Rear
7	17.5	11	27.5	4.5	11	10	24.5	7" (178mm)	6" (152mm)

*Cove mount cannot be placed over stand option.

Garland reserves the right to make changes to the design or specifications without prior notice.

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

www.garland-group.com
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