

GF Series 36" Gas Restaurant Range

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

Models

- GF36-6R
- GFE36-6R
- GF36-6T
- GF36-2G24R
- GFE36-2G24R
- GF36-2G24T
- GF36-G36R
- GFE36-G36R
- GF36-G36T
- GF36-4G12R
- GFE36-4G12R
- GF36-4G12T



Model GF36-6R

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

Standard Features

- Flame failure protection: all burners
- Spark ignition on all concealed burners (open top burners manual ignition)
- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel low profile back guard
- 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:

- Electric spark ignition on all burners, requiring single phase 115V 60Hz or 240V 50Hz (specify) prefix GFE models
- Ergonomic split cast iron top ring grates
- 26,000 Btuh/7.61 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
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F

- Large porcelain oven interior, fits standard sheet pans in both directions for standard ovens
- Nickel plated oven rack and 3-position removable oven rack guide
- Strong, keep-cool oven door handle
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix R to C

Options & Accessories

- Snap action modulating griddle control 175 to 475 F (79 to 218 C)
- 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
- Stainless steel backguard, w/ removable stainless shelf
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Stainless steel stands, with or without non-leveling casters (specify), w/shelf for modular models, suffix T
- Celsius temperature dials
- Range mount salamanders are available for the oven base models but not for modular top (T) models

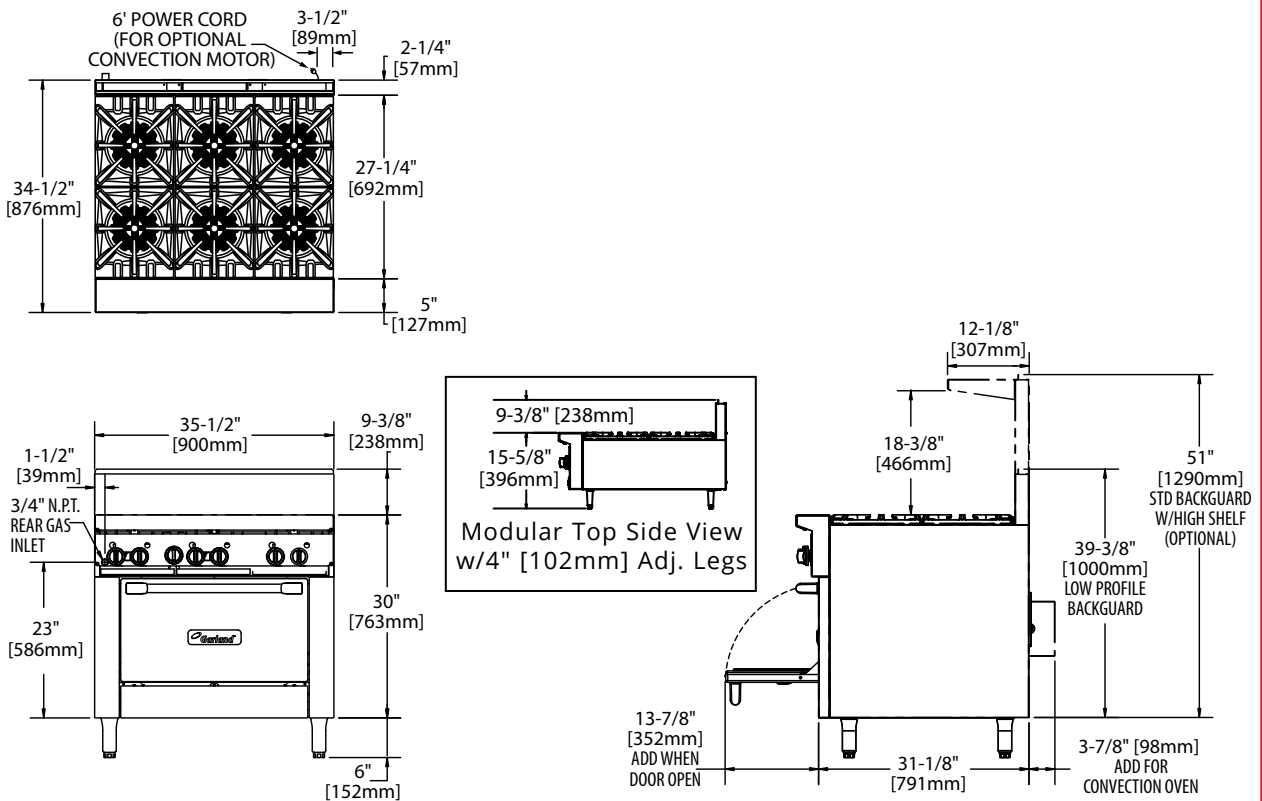
Specifications

Gas restaurant series range with large capacity (standard) oven. 35 7/16" (900mm) wide, 27" (686mm) deep work top surfaces. Total flame failure protection for all burners. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six Starfire-Pro 2 piece, 26,000 Btuh/ 7.61 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" oven burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven or as a modular top in lieu of standard oven.



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Model Number ¹	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu Ft ²
GF36-6R1	Six Open Burners w/26" Oven	194,000	430	195	40
GF36-6T	Six Open Burners Modular Top Unit	156,000	190	86	22
GF36-4G12R1	12" Griddle, Four Open Burners w/26" Oven	160,000	460	209	40
GF36-4G12T	12" Griddle, Four Open Burners Modular Top Unit	122,000	220	100	22
GF36-2G24R1	24" Griddle, Two Open Burners w/26" Oven	126,000	495	225	40
GF36-2G24T	24" Griddle, Two Open Burners Modular Top Unit	88,000	255	116	22
GF36-G36R1	36" Griddle w/26" Oven	92,000	530	240	40
GF36-G36T	36" Griddle Modular Top Unit	54,000	290	132	22

¹ Includes GFE models with electric spark ignition, models also available with convection oven change R to C

² Ranges with Convection Ovens "C" are 57 Cu Ft

Model Type	Width	Depth ³	Height w/LPBG ⁴	Oven Interior			Combustible Wall Clearance		Entry Clearances	
				Height	Depth ⁵	Width	Sides	Rear	Crated	Uncrated
Range Base	35-1/2" (900mm)	34-1/2" (876mm)	45-3/8" (1153mm)	13" (330mm)	26" (660mm)	26-1/4" (667mm)	14" (356mm)	6" (152mm)	37" (940mm)	36-1/2" (927mm)
Modular Top	35-1/2" (900mm)	34-1/2" (876mm)	25" (654mm)	N/A	N/A	N/A	14" (356 mm)	6" (152mm)	16" (406mm)	12" (305mm)

³ Convection oven base models add 3 7/8" (98mm) to the depth of the unit ⁴ LPBG = Low Profile Backguard

⁵ Convection oven depth 22" (559mm)

Burner Ratings (BTU/Hr/kW)				Manifold Operating Pressure
Gas	Open	Griddle/Hot Top	Oven	
Natural	26,000/7.61	18,000/5.27	38,000/11.13	4.5" WC 11 mbar
Propane	26,000/7.61	18,000/5.27	32,000/9.38	10.0" WC 25 mbar

Convection ovens with 115V, 60 Hz, 1 phase, 3.5 amps motors are supplied with 6' (1829mm) cord and plug (NEMA 5-15P); 240V 50/60 Hz, 1 phase, 1.8 amps are not supplied with cord and plug and must have a direct connect. GFE units with out convection ovens -115V are 0.1 amps and 240V systems are 0.05 amps.

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

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