U.S. Range

U-Series 48" Gas Restaurant Range

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

• U48-8RS	• U48-6G12RS	• U48-4G24RS	• U48-2G36RS	• U48-G48RS
• U48-8SS	• U48-6G12SS	• U48-4G24SS	• U48-2G36SS	• U48-G48SS
• U48-8LL	• U48-6G12LL	• U48-4G24LL	• U48-2G36LL	• U48-G48LL



Model U48-8LL

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, heavy-duty knobs
- Gas regulator
- Easy to access oven pilot light
- Reinforced chassis corners

Standard on Applicable Models:

- Open storage in lieu of oven, (suffix S)
- Modular top (Suffix T) with stainless steel low-profile backguard & 4" (102mm) adj. metal legs
- Ergonomic split cast-iron top ring grates
- Powerful 32,000 BTU/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" (108mm) wide grease trough
- 18,000 BTU/5.27 kW cast-iron "H" style griddle burner per 12" (305mm) width of griddle
- Front serviceable griddle plate
- 32,000 BTU/9.38 kW space-saver or 38,000 BTU/11.13 kW standard cast-iron “H” style oven burner
- Snap-action modulating oven thermostat low to 500° F
- Nickel-plated oven rack and 3-position removable oven rack guide
- Large oven w/ porcelain ribbed bottom & door, aluminized steel top, sides and back; standard oven fits standard sheet pans in both directions
- Square door design with strong, "keep-cool" oven door handle

Options & Accessories

- 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 BTU/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
- Four 6” (152mm) levelling swivel casters w/ front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles

Specifications

Gas restaurant series range with 2 space-saver ovens, 20" (508mm) wide or large capacity oven 26-1/4" (667mm) wide.

47-1/4" wide, 27" (686mm) deep work top surfaces.

Stainless steel front, sides and 5" wide front rail.

6" (152mm) legs with adjustable feet.

Eight powerful 2-piece 32,000 BTU/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 BTU/5.27 kW (natural gas), in lieu of open burners.

Front serviceable griddle plate.

Porcelain oven bottom and door liner and heavy-duty "keep-cool" door handle.

Heavy cast-iron "H" oven burner rated 32,000 BTU/ 9.38 kW (natural gas) for space-saver oven, and 38,000 BTU/11.13 kW (natural gas) for standard oven

Oven controlled by even bake, fast recovery snap-action modulating oven thermostat.

Available with storage base in lieu of oven(s).

NOTE: Use only Garland certified casters and approved restraining devices.

U-Series 48" Gas Restaurant Range

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

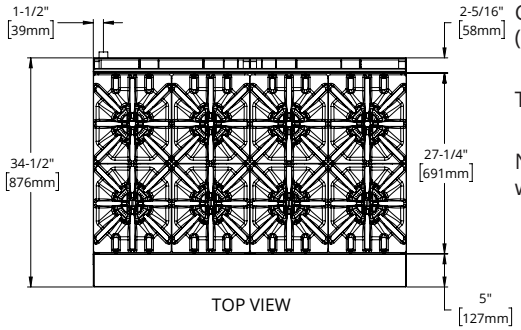
General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

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U.S. Range

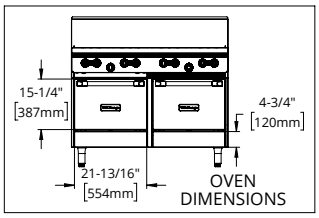
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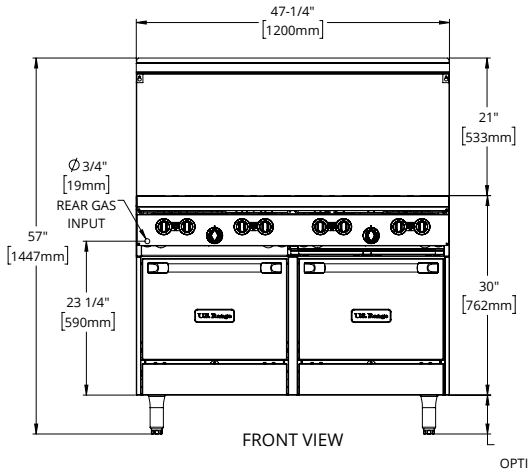


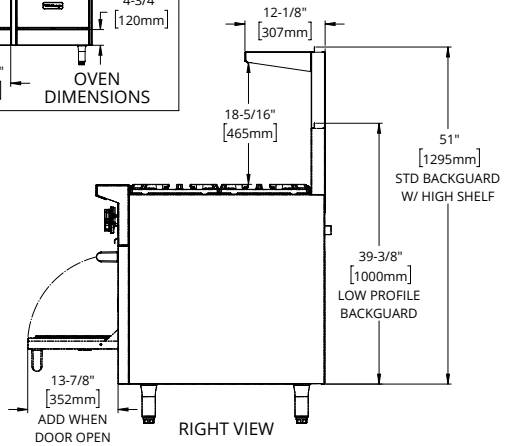
Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

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







Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
U48-8LL	8	—	(2) 20"	320,000	572	259
U48-8RS	8	—	(1) 26"	294,000	539	264
U48-8SS	8	—	—	256,000	402	182
U48-6G12LL	6	12"	(2) 20"	274,000	602	273
U48-6G12RS	6	12"	(1) 26"	248,000	569	258
U48-6G12SS	6	12"	—	210,000	432	196
U48-4G24LL	4	24"	(2) 20"	228,000	667	303
U48-4G24RS	4	24"	(1) 26"	202,000	604	274

Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
U48-4G24SS	4	24"	—	164,000	497	255
U48-2G36LL	2	36"	(2) 20"	182,000	672	305
U48-2G36RS	2	36"	(1) 26"	156,000	639	290
U48-2G36SS	2	36"	—	118,000	502	228
U48-G48LL	—	48"	(2) 20"	136,000	692	314
U48-G48RS	—	48"	(1) 26"	110,000	659	299
U48-48GSS	—	48"	—	72,000	522	237

Shipping volume, all models= 65 Cu Ft

Width In (mm)	Depth[2] In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width*	Sides	Rear	Crated	Uncrated	Natural	Propane
47-1/4 (1200)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" WC 25 mbar

*Space-saver oven is 20" (508mm) wide

Burner Ratings (BTU/Hr/kW)				
Gas Type	Open Top	Griddle/Hot Top	Standard Oven	Space-Saver Oven
Natural	32,000/9.37	18,000/5.27	38,000/11.13	32,000/9.37
Propane	26,000/7.61	18,000/5.27	32,000/9.38	28,000/8.20

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

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