



X Series 24" Gas Restaurant Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

X Series 24" Gas Restaurant Range

Models:

- X24-4L X24-4S



Model X24-4L

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

Standard Features:

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 4" (102mm) plate rail
- Stainless steel backguard w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injection molded legs
- Pressure regulator, 3/4" NPT

- Straight steel tube oven burner 25,000 Btuh/7.33 kW
- Space saver oven w/ribbed porcelain oven bottom and door interior, aluminized top, sides and back
- Oven thermostat w/ Low to 500° F (260° C)
- Nickel plated oven rack with two fixed position oven rack guides
- Heavy duty oven door w/keep-cool handle
- Cabinet base in lieu of oven

Standard on Applicable Models:

- Ergonomic split cast iron top ring grates
- 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough

Optional Features:

- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) swivel casters (4), w/ front locking
- Celsius temperature dials

Specifications:

Gas restaurant series range with space saver oven. 23-5/8" (600mm) wide with a 27" (686mm) deep work top surface. Stainless steel front, sides and 4"(102mm) wide front rail. 6" (152mm) legs with adjustable feet. Four robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Porcelain oven bottom and door liner. Three position fixed rack guide w/ one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 25,000 Btuh/7.33 kW (natural gas) provides quality bake and good recovery . Oven thermostat ranges from Low to 500° F (260° C). Available with storage base in lieu of oven.



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

General Inquiries 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





X Series 24" Gas Restaurant Range

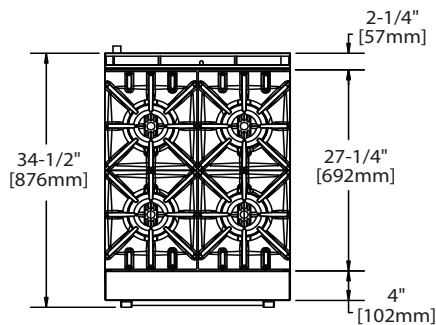
Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu. Ft.
X24-4L	Four Open Burners w/Space Saver Oven	145,000	302	137	26
X24-4S	Four Open Burners w/Storage base	120,000	221	100	26

Width	Depth	Height w/Shelf	Oven Interior			Combustible Wall Clearance		Entry Clearances	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated
23-5/8" (600mm)	33-1/2" (851mm)	57" (1448mm)	13" (330mm)	26" (660mm)	20" (508mm)	14" (357mm)	6" (152mm)	25" (635mm)	24-1/2" (622mm)

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

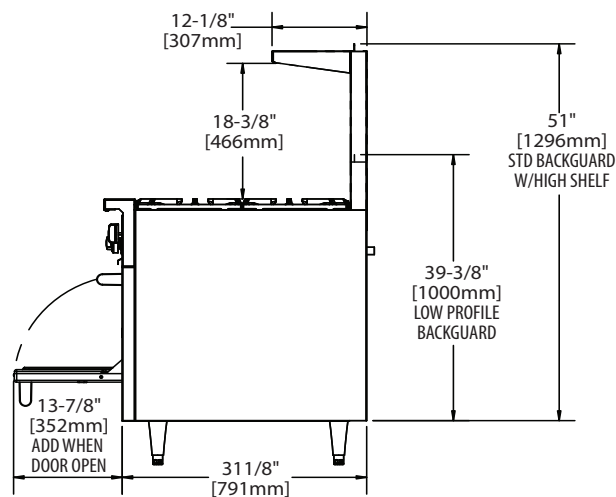
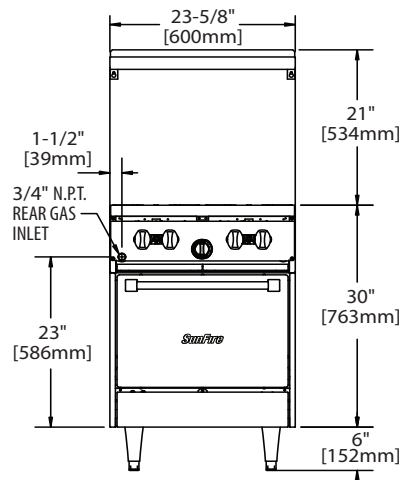
Burner Ratings (BTU/Hr/kW)		
Gas	Open	Oven
Natural	30,000/8.79	25,000/7.33
Propane	26,000/7.61	25,000/7.33

Manifold Operating Pressure	
Natural	Propane
4.5" WC 11 mbar	10" WC 25 mbar



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.



Form# X24 series (04/26/12)

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