

X Series 24" Gas Restaurant Range

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

Models

- X24-4L



Model X24-4L

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

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
- Straight steel tube oven burner 25,000 Btuh/7.33 kW
- Space-saver oven with 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

Options & Accessories

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

Specifications

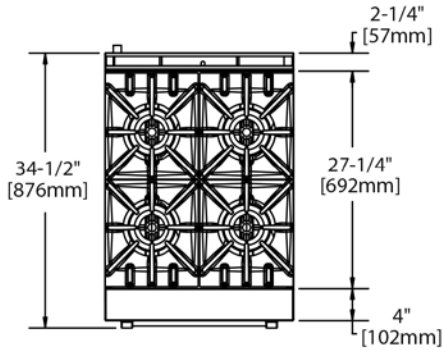
Gas restaurant series range with space-saver oven. 23-5/8" (600mm) wide with a 27" (686mm) deep work top surface. Stainless steel front, sides and 4" (102mm) wide front rail. 6" (152mm) legs with adjustable feet. Four robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast 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).

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



X Series 24" Gas Restaurant Range

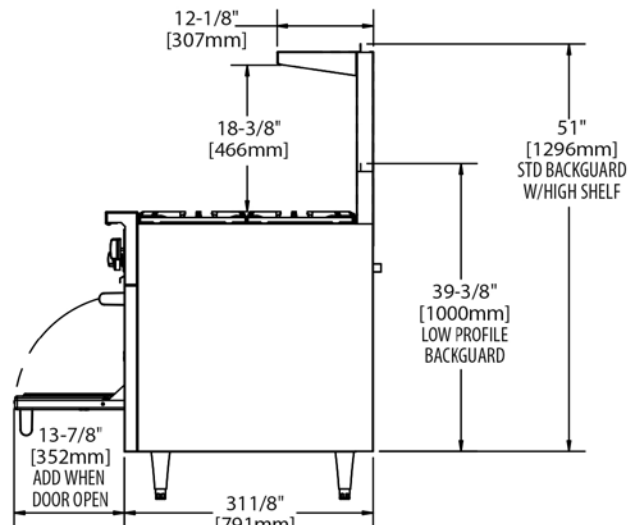
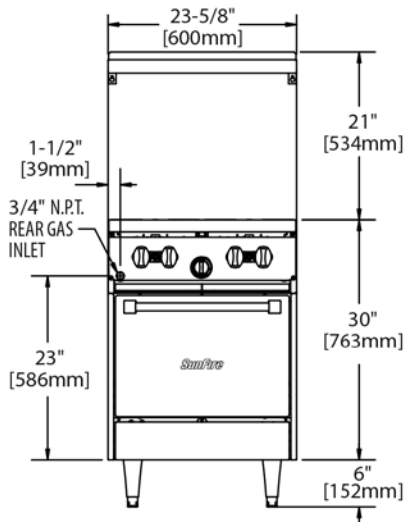
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Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

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



Model Number	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

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)

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

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

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