

Garland U60-6R24RR

Garland U60-6R24RR 60-inch 6-Burner U-Series Gas Range with Two Ovens and 24-inch Raised Griddle Instruction Manual

INTRODUCTION

This manual provides essential instructions for the safe and efficient installation, operation, and maintenance of your Garland U60-6R24RR 60-inch 6-Burner U-Series Gas Range. Please read this manual thoroughly before using the appliance and retain it for future reference. Proper adherence to these instructions will ensure optimal performance and longevity of your unit.

IMPORTANT SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- Ensure all gas connections are properly sealed and checked for leaks before operation.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the appliance area clear and free from combustible materials.
- Only qualified personnel should install, service, or repair this appliance.
- Always disconnect the appliance from the gas supply before performing any maintenance or cleaning.
- This appliance is heavy. Use appropriate lifting techniques and equipment during installation to prevent injury.

SETUP AND INSTALLATION

The Garland U60-6R24RR is designed for freestanding installation. Proper setup is crucial for safe and efficient operation.

Unpacking and Inspection

- Carefully remove the appliance from its packaging.
- Inspect the unit for any shipping damage. Report any damage immediately to the carrier and your dealer.

- Ensure all components listed in the packing slip are present.

Location Requirements

- Install the range on a level, non-combustible surface.
- Maintain adequate clearances from combustible walls and materials as per local codes and manufacturer specifications.
- Ensure proper ventilation is available for the appliance.

Gas Connection

- This appliance operates on natural gas. Verify your gas supply type matches the appliance.
- A gas pressure regulator is included and must be installed.
- It is strongly recommended to replace the gas supply hose when installing a new piece of equipment.
- All gas connections must be made by a qualified technician in accordance with local codes.

Leveling

The range is equipped with 6-inch legs with adjustable feet. Use a level to ensure the appliance is perfectly level for optimal cooking performance and safety.



Image: The Garland U60-6R24RR gas range, showcasing its six open burners on the left, a 24-inch raised griddle/broiler on the right, and two ovens below. The unit is made of stainless steel and features control knobs for each section.

OPERATING INSTRUCTIONS

Familiarize yourself with the controls and features before operating the range.

Control Knobs

The range features large, easy-to-use control knobs for each burner, oven, and the griddle. Each knob is clearly marked to indicate its function and heat setting.

Open Burners

- The cooktop features six 2-piece cast open burners, each rated at 32,000 BTU.
- These burners are set in split cast iron ergonomic grates for efficient heat distribution and easy cleaning.
- To ignite a burner, push in and turn the corresponding control knob to the "HIGH" position. The pilot light will ignite the burner. Adjust to desired heat setting.

Ovens

- The unit includes two single-piece 26-inch wide standard ovens with porcelain interiors.
- Each oven is equipped with a heavy cast iron H oven burner rated at 38,000 BTU.
- The ovens feature a fast recovery snap action modulating thermostat with a temperature range from low to 500°F.
- To operate an oven, turn the oven control knob to the desired temperature. Allow time for preheating.
- Each oven includes a nickel-plated oven rack and a 3-position removable oven rack guide. The oven interior fits a standard sheet pan in both directions.
- The oven doors have heavy-duty, keep-cool handles.

Raised Griddle/Broiler

- The 24-inch raised griddle/broiler section provides versatile cooking options.
- Use the dedicated control knobs to adjust the heat for the griddle surface.
- The broiler function is located beneath the griddle surface.

Work Top Surface and Drip Trays

- The range features a large 27-inch work top surface for convenience.
- 12-inch section stamped drip trays with a dimpled bottom are located beneath the burners to collect spills and debris. These are removable for cleaning.
- A 5-inch plate rail is provided for holding plates or utensils.
- A removable stainless steel shelf is also included.

MAINTENANCE AND CLEANING

Regular maintenance and cleaning will extend the life of your Garland range and ensure its continued performance.

Daily Cleaning

- **Exterior Surfaces:** Wipe down stainless steel surfaces with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive stainless steel cleaner. Always wipe in the direction of the grain.
- **Burner Grates and Drip Trays:** Remove grates and drip trays after they have cooled. Wash with warm, soapy water. For baked-on food, soak before scrubbing.
- **Griddle Surface:** Scrape off food residue with a griddle scraper. Clean with a griddle brick or pad and warm water. Season the griddle as needed.

Oven Interior

- Allow the oven to cool completely.
- Remove oven racks and rack guides. Clean with warm, soapy water.
- Wipe the porcelain interior with a damp cloth and mild oven cleaner suitable for commercial appliances. Avoid abrasive cleaners that can damage the porcelain.

Periodic Maintenance

- Regularly check gas connections for any signs of leaks or wear.
- Ensure burner ports are clear of debris for optimal flame performance.
- Have the appliance inspected by a qualified service technician annually.

TROUBLESHOOTING

Before contacting service, review the following common issues and solutions.

- **Burner not igniting:** Check if the gas supply valve is open. Ensure the pilot light is lit. Clean any debris from the burner ports.
- **Uneven heating:** Ensure the appliance is level. Check for blockages in burner ports or oven vents.
- **Oven not heating:** Verify the oven thermostat is set correctly. Check if the gas supply to the oven burner is open.
- **Excessive smoke:** This can be caused by food spills or improper seasoning of the griddle. Clean the affected area thoroughly.
- **Gas odor:** Immediately turn off the gas supply to the appliance. Open windows and doors for ventilation. Do not operate any electrical switches or phones. Contact a qualified gas technician immediately.

For issues not resolved by these steps, contact a qualified service technician.

SPECIFICATIONS

Feature	Specification
Brand	Garland
Model Info	U60-6R24RR
Overall Dimensions (W x D x H)	59 1/16 in W x 34 1/2 in D x 57 in H (Product Dimensions: 40 x 66 x 51 inches <i>Note: Refer to manufacturer for exact shipping dimensions</i>)
Item Weight	828 lbs
Installation Type	Freestanding
Burner Type	Open
Number of Burners	6
Burner Rating	32,000 BTU / 9.37 kW per burner
Oven Type	Standard Gas Oven (2 units)
Oven Burner Rating	38,000 BTU / 11.13 kW (Heavy cast iron H burner)
Oven Temperature Range	Low to 500°F (Fast recovery snap action modulating thermostat)
Oven Interior	Porcelain, fits standard sheet pan in both directions
Griddle Size	24 inches (Raised Griddle/Broiler)

Feature	Specification
Total BTU	301,000 BTU
Fuel Type	Natural Gas
Material	Stainless Steel
Control Console	Knob
Certifications	NSF certified, CSA certified

WARRANTY AND SUPPORT




Warranty Information



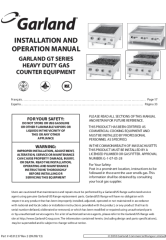
This Garland U60-6R24RR range comes with a **1-year limited parts and labor warranty**. This warranty covers defects in materials and workmanship under normal use and service. Please retain your proof of purchase for warranty claims.

Customer Support

For technical assistance, service inquiries, or to obtain replacement parts, please contact your authorized Garland dealer or visit the official Garland website. When contacting support, please have your model number (U60-6R24RR) and serial number readily available.

Related Documents - U60-6R24RR

	<p>Garland G Series Gas Restaurant Ranges Installation and Operation Manual</p> <p>This manual provides comprehensive instructions for the installation, operation, testing, and maintenance of Garland G Series Gas Restaurant Ranges. It includes safety warnings, technical specifications, and operational guidance for commercial kitchen environments.</p>
	<p>Garland G Series Gas Restaurant Ranges Installation and Operation Manual</p> <p>Comprehensive guide for installing, operating, and maintaining Garland G Series Gas Restaurant Ranges, designed for commercial kitchens. Includes specifications, safety, and maintenance procedures.</p>
	<p>Garland G Series Gas Restaurant Ranges Installation and Operation Manual</p> <p>Comprehensive guide for installing, operating, and maintaining Garland G Series Gas Restaurant Ranges. Covers safety, dimensions, specifications, operational procedures, and maintenance for commercial kitchens.</p>

	<p>SunFire X Series Gas Restaurant Ranges: Installation and Operation Manual</p> <p>Comprehensive guide for Garland SunFire X Series Gas Restaurant Ranges, covering installation, operation, maintenance, safety, and specifications for various models. Includes important warnings and technical details for professional use.</p>
	<p>Garland GT Series Heavy Duty Gas Counter Equipment Installation and Operation Manual</p> <p>Comprehensive Installation and Operation Manual for Garland GT Series Heavy Duty Gas Counter Equipment, covering hot plates, griddles, and char-broilers. Includes safety, specifications, installation, operation, and maintenance.</p>
	<p>Garland GT Series Heavy Duty Gas Counter Equipment: Installation and Operation Manual</p> <p>Comprehensive installation, operation, and maintenance manual for Garland GT Series heavy-duty gas counter equipment, including hot plates, griddles, and char-broilers. Essential guide for professional installation and safe operation in commercial kitchens.</p>