U.S. Range

U-Series 36" Gas Restaurant Range

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- U36-6R
- U36-6S
- U36-4G12R
- U36-4G12S
- U36-2G24R
- U36-2G24S
- U36-G36R
- U36-G36S



Model U36-6R

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)
- 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
- 38,000 BTU/11.13 kW 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 large capacity standard oven.

35 7/16" (900mm) wide, 27" (686mm) deep worktop surfaces.

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

6" (152mm) legs with adjustable feet.

Six powerful 2-piece 32,000 BTU/9.37 kW (Natural Gas), cast-iron 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 line and heavy-duty, "keep-cool" door handle.

Heavy cast-iron "H" oven burner rated 38,000 BTU/11.13 kW (natural gas)

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

Available with storage base in lieu of oven.

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

U-Series 36" Gas Restaurant Range

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

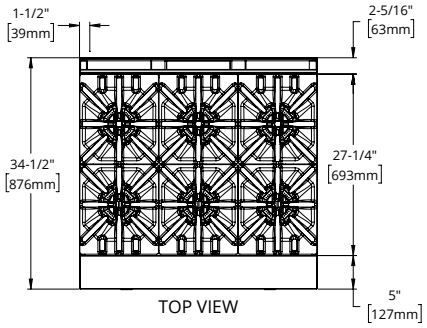
General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

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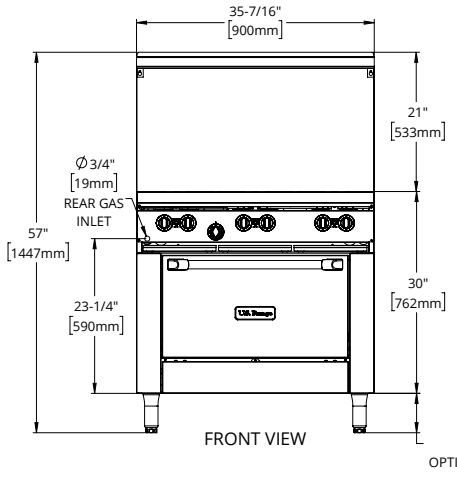
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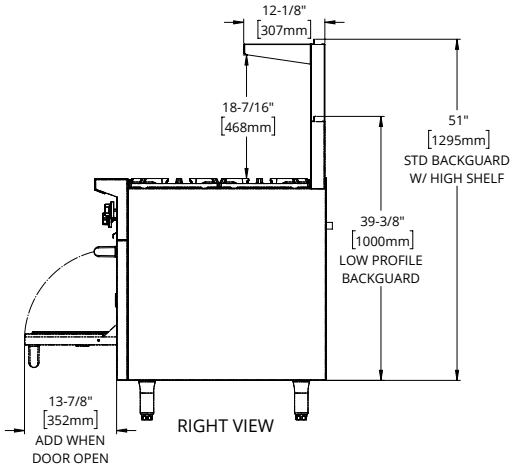


Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

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	Shipping Information		
			Lbs.	Kg	Cu Ft
U36-6R	Six Open Burners w/26" Oven	230,000	430	195	40
U36-6S	Six Open Burners w/Storage Base	192,000	310	141	40
U36-4G12R	12" Griddle, Four Open Burners w/26" Oven	184,000	460	209	40
U36-4G12S	12" Griddle, Four Open Burners w/Storage Base	146,000	340	154	40
U36-2G24R	24" Griddle, Two Open Burners w/26" Oven	138,000	495	225	40
U36-2G24S	24" Griddle, Two Open Burners w/Storage Base	100,000	375	170	40
U36-G36R	36" Griddle w/26" Oven	92,000	530	240	40
U36-G36S	36" Griddle w/Storage Base	54,000	410	186	40

Width In (mm)	Depth 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
35-7/16 (900)	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

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

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

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