GARLAND

Cuisine Series Heavy Duty Combination Top Range

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- C36-11R
- C36-11S
- C36-11C
- C36-11M



Model C36-11R
18" Front-Fired Hot Top
and 18" Even-Heat
Hot Top

Standard Features

- 37,500 BTU/h 18" (457mm) front-fired Hot Top
- 32,500 BTU/h 18" even-heat hot top
- Full-range valve control – 3 per 18" (457mm) section
- Removable lids and rings on front fried hot top section
- Stainless steel front and sides
- Stainless steel front rail
- Stainless steel burner box
- 1-1/4" NPT front gas manifold
- Can be connected individually or in a battery
- 7" (178mm) high stainless steel stub back
- 6" (152mm) stainless steel adj. legs
- Porcelain oven interior
- R model - 4 rack positions
- C model - 3 rack positions
- R model - 1 chrome plated rack
- C model - 3 chrome plated racks
- Fully insulated oven interior
- Safety oven pilot
- Oven thermostat control: 150°-500°F (66°-260°C) (R/C)
- Range base convection oven (C) c/w NEMA 5-15P cord & plug, 1/3 hp motor, 120V 60Hz, 0.6A
- Modular unit (M) can be mounted on Polar Cuisine refrigerated base

Options & Accessories

- Stainless steel oven interior in lieu of porcelain oven interior - NC
- Single or double deck high shelf or back riser
- Full-height stand for modular base with legs or casters
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door(s) for cabinet base units
- Stainless steel back
- Continuous plate shelf, 48" - 72" for battery installations
- Gas shut-off valves – 3/4", 1", 1 1/4" NPT (Specify)
- Gas regulator: 3/4", 1", 1 1/4" NPT (Specify)
- Gas flex hose w/ quick disconnect 3/4", 1", 1 1/4" (Specify)
- Rear gas connection: 3/4" NPT
- Set of (4) flanged feet (for fastening unit to the floor)
- Set of (4) 5" polyurethane non-marking swivel casters w/front brakes
- Set of (4) 6" swivel casters, w/front brakes
- Extra oven rack
- Extension for 1/9 pans

Specifications

Garland Cuisine 36" (914mm) wide Heavy Duty Range Series. Model _____ with total BTU/h rating of _____ when used with natural/propane gas. Stainless steel front and sides. 6" (152mm) legs with adjustable feet.

Ovens - One piece oven door. Porcelain oven interior with a heavy-duty, "keep-cool" door handle. Standard oven comes with a thermostat with a temperature range from 150°F (low) to 500°F (66°-260°C).

Front-Fired Hot Top - 18" (457mm) Section. 12,500 BTU/h each burner with three per section.

Even-Heat Hot Top - 18" (457mm) Section. 32,500 BTU/h each burner with one burner per section.

Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall.

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

Cuisine Series Heavy Duty Combination Top Range

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

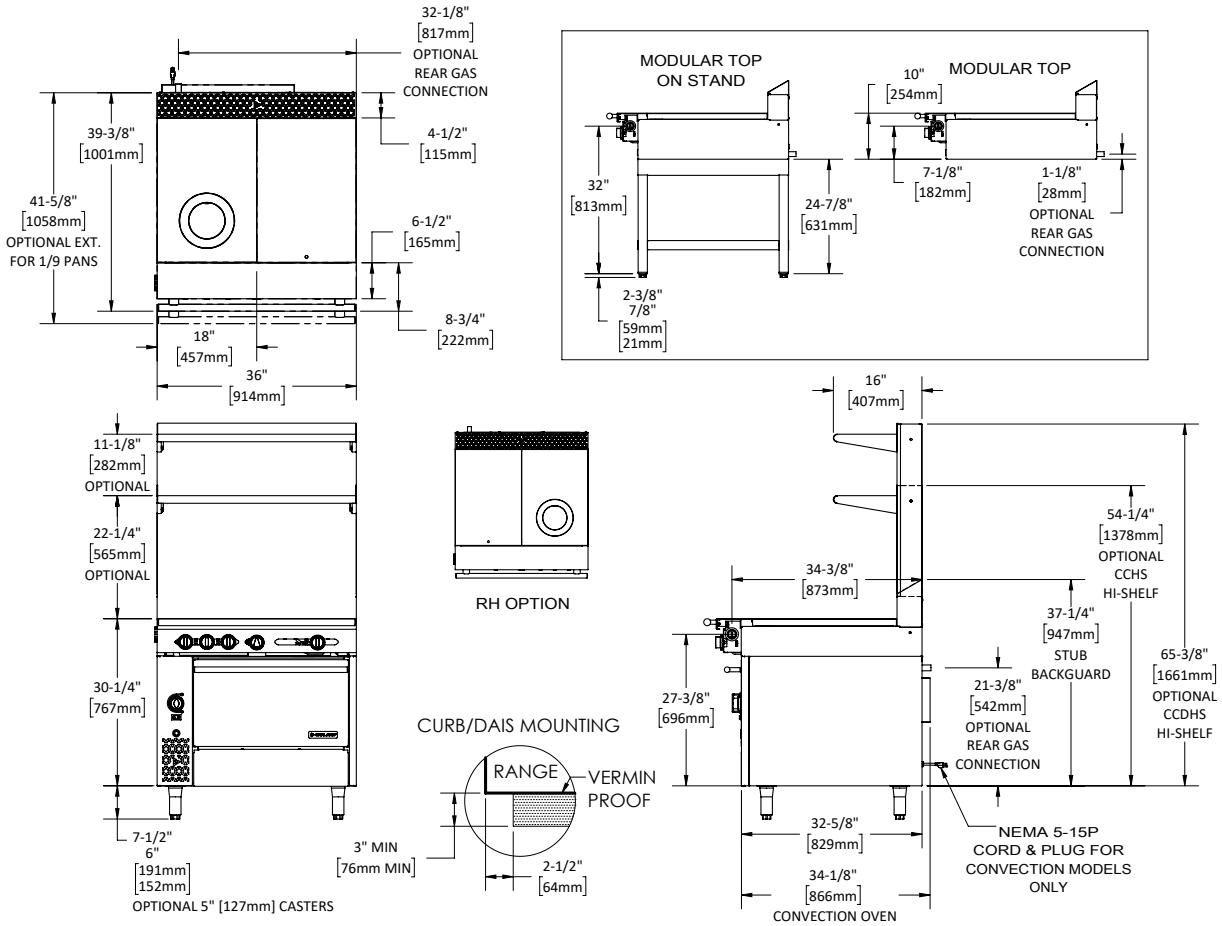
General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

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Model #	Description	Total BTU/h (NAT. Gas)	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C36-11R	One (1) FFHT & One (1) EHHT - Standard Oven	110,000	105,000	53	613/278
C36-11C*	One (1) FFHT & One (1) EHHT - Convection Oven	107,000	105,000	53	613/278
C36-11S	One (1) FFHT & One (1) EHHT - Storage Base	70,000	70,000	53	414/188
C36-11M	One (1) FFHT & One(1) EHHT - Modular Top	70,000	70,000	30	329/149

FFHT = Front-Fired Hot Top
EHHT = Even-Heat Hot Top
*1/3 Hp motor 120V 60Hz 0.6 Amps c/w Nema 5-15P cord & plug

Combustible Wall Clearance	
Sides	Back
10" (254mm)	6" (152mm)

Individual Burner Ratings (BTU/h		
Burner	NAT.	PRO.
18" Even-Heat Hot Top	32,500	32,500
18" Front-Fired Hot Top	12,500 (3 per 18" section)	
Standard Oven	40,000	35,000
Convection Oven	37,000	35,000

Interior Dimensions: In (mm)			
Product	Height	Width	Depth
Standard Oven	13-1/2 (323)	26-1/4 (667)	29 (737)
Convection Oven	13-1/2 (323)	26-1/4 (667)	25 (635)
Cabinet Base	20-1/2 (521)	32-1/4 (819)	31 (787)

Gas Pressure	NAT.	PRO.
Minimum Supply	7" WC	11" WC
Manifold Operating Pressure	6" WC	10" WC
Gas Manifold 1-1/4" NPT		

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

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