GARLAND

Cuisine Series Heavy Duty Griddle Top Range

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- C48-1R
- C48-1C
- C48-1S
- C48-1M
- C48-1-1R
- C48-1-1C
- C48-1-1S
- C48-1-1M



Model C48-1R
Range with 48" Griddle,
Valve or Thermostat
Controlled

Standard Features

- 48" Griddle top with 1" (25mm) thick steel plate.
- Hi-lo valve control (-1)
- Griddle control, with embedded thermostat sensor bulb (-1-1)
- Low to 450°F (232°C) (-1-1)
- Stainless 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

- Grooved griddle - (full or 1/2)
- 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 units with legs or casters
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door(s) for cabinet base units
- Stainless steel back
- Continuous plate rail, 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 48" (1219mm) 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. Stainless steel oven interior with a heavy- duty, "keep-cool" door handle. Standard oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C).

Griddle Tops - 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/h each. One burner per 12" (305mm) 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 anapproved restraining device.

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

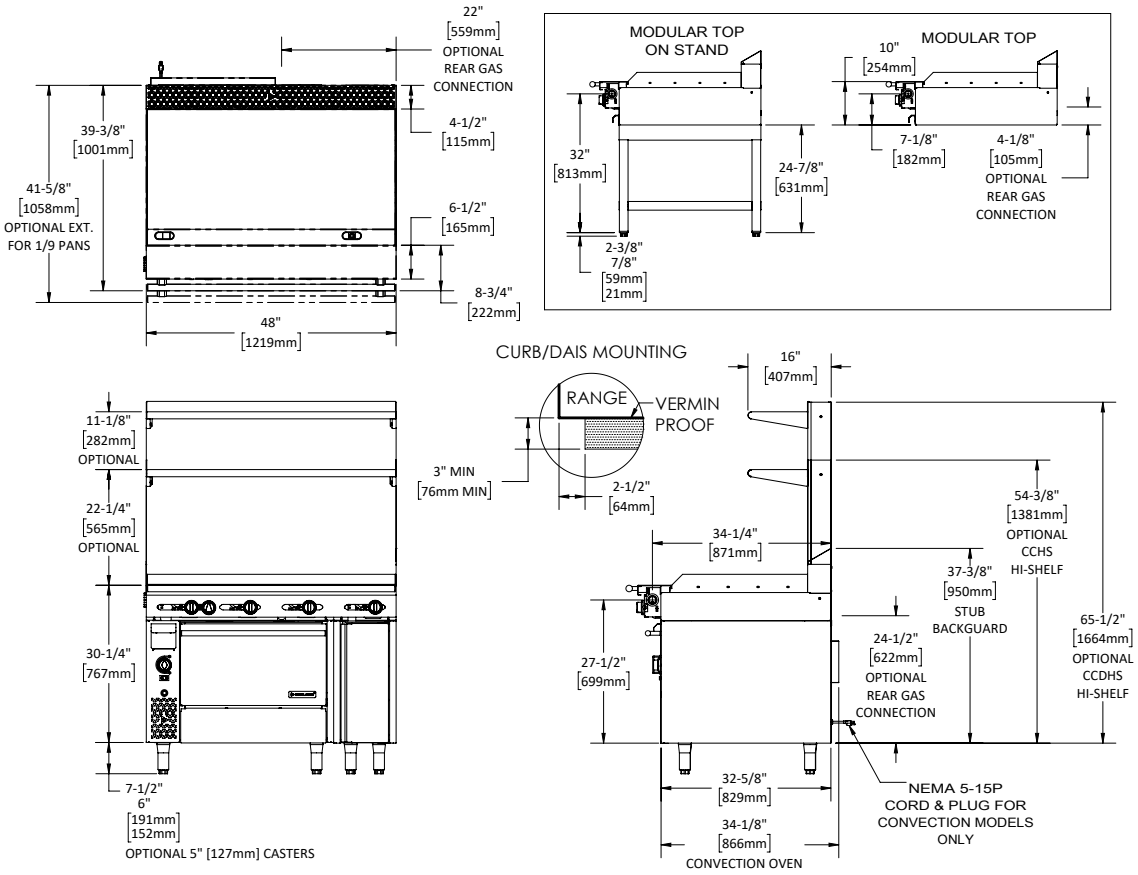
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WELBILT

Cuisine Series Heavy Duty Griddle Top Range

GARLAND

Cuisine Series Heavy Duty Griddle Top Range



Model #	Description	Total BTU/h (NAT. Gas)	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C48-1R	48″ Valve Control Griddle w/standard Oven & 12″ Cabinet	160,000	155,000	55	1140/517
C48-1C*	48″ Valve Control Griddle w/convection Oven & 12″ Cabinet	157,000	155,000	55	1140/517
C48-1S	48″ Valve Control Griddle w/storage Base & 12″ Cabinet	120,000	120,000	55	940/426
C48-1M	48″ Valve Control Griddle Modular Top	120,000	120,000	25	640/290
C48-1-1R	48″ T-stat Griddle w/standard Oven & 12″ Cabinet	160,000	155,000	55	1140/517
C48-1-1C*	48″ T-stat Griddle w/convection Oven & 12″ Cabinet	157,000	155,000	55	1140/517
C48-1-1S	48″ T-stat Griddle w/storage Base & 12″ Cabinet	120,000	120,000	55	940/426
C48-1-1M	48″ T-stat Griddle Modular Top	120,000	120,000	25	640/290

*1/3 hp motor 120V 60 Hz 0.6A c/w NEMA 5-15P cord & plug.

Individual Burner Ratings (BTU/h)		
Burner	NAT.	PRO.
Griddle	30,000	30,000
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 (343)	26-1/4 (667)	29 (737)
Convection Oven	13-1/2 (343)	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		

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

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

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