GARLAND

Cuisine Series Heavy Duty Combination Top Ranges

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- C36-5R
- C36-5S
- C36-5-1R
- C36-5-1S
- C36-5C
- C36-5M
- C36-5-1C
- C36-5-1M



Model C36-5-1R Range with 18" Griddle, Valve Controlled, and 18" Hot Top

Standard Features

- 18" 32,500 BTU/h (NG) Hot Top
- 18" Griddle only on the left only with 1" thick (25mm) thick steel plate
- Hi-lo valve control (-5)
- Griddle control, with embedded thermostat sensor bulb (-5-1)
- Low to 450°F (232°C) (-5-1)
- Stainless steel front and sides
- Stainless steel front rail
- Stainless steel burner box
- 1-1/4" NPT front gas manifold
- Can be installed 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
- 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 unit 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", 1", 1 1/4" (Specify)
- 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° (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) griddle section.

Hot Tops - 18" (457mm) Section. 32,500 BTU/h each burner with one per plate.

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 supplied with casters must be installed with an approved restraining device.

Cuisine Series Heavy Duty Combination Top Ranges

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

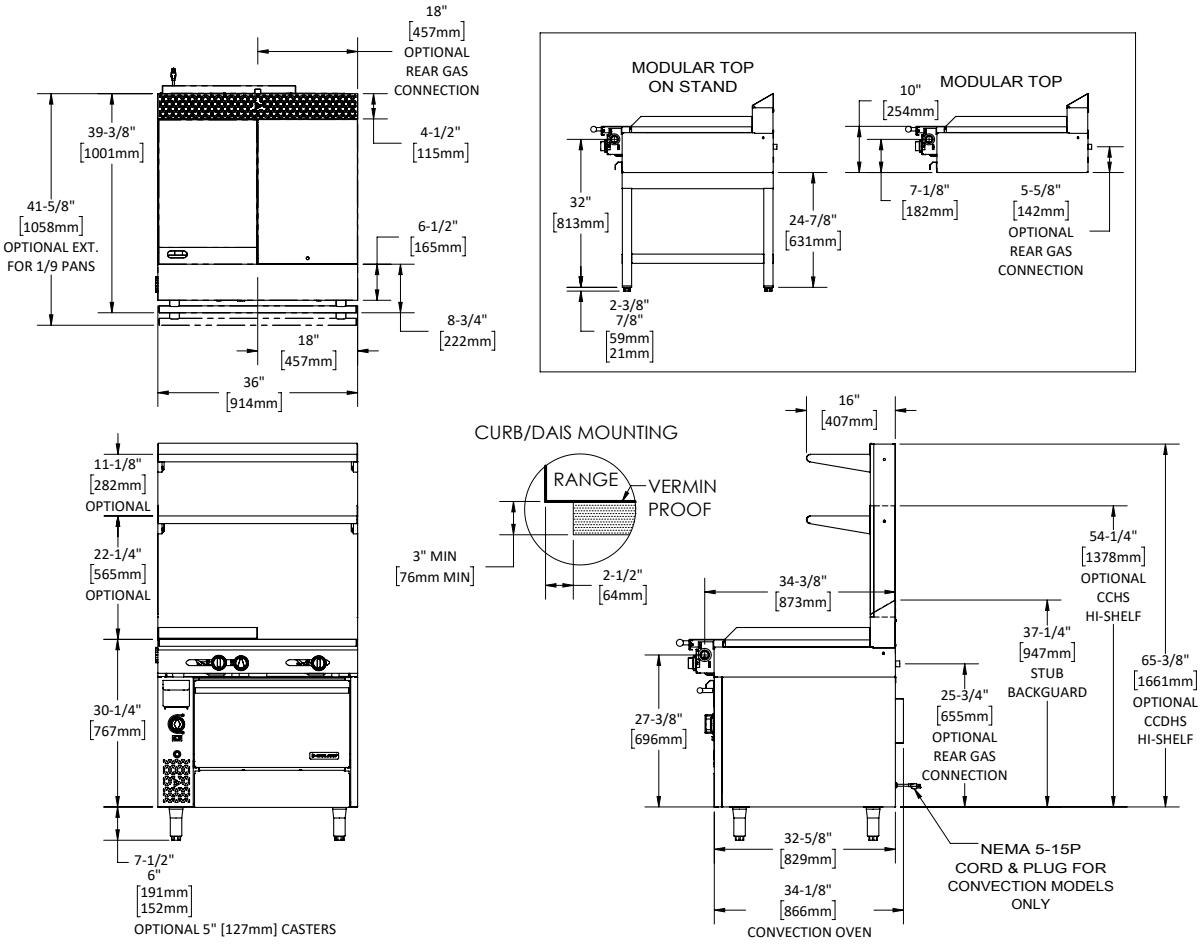
General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
7909
01/24

WELBILT

GARLAND

Cuisine Series Heavy Duty Combination Top Ranges



Model #	Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C36-5R	36" Manual Valve Control Griddle Top - w/Standard oven	102,500	97,500	53	635/288
C36-5C*	36" Manual Valve Control Griddle Top - w/Convection oven	99,500	97,500	53	635/288
C36-5S	36" Manual Valve Control Griddle Top - w/Storage Base	62,500	62,500	53	462/210
C36-5M	36" Manual Valve Control Griddle - w/Modular Top	62,500	62,500	30	377/171
C36-5-1R	36" Thermostat Control Griddle Top w/Standard Oven	102,500	97,500	53	635/288
C36-5-1C*	36" Thermostat Control Griddle Top w/Convection Oven	99,500	97,500	53	635/288
C36-5-1S	36" Thermostat Control Griddle Top w/Storage Base	62,500	62,500	53	462/210
C36-5-1M	36" Thermostat Control Griddle Top w/Modular Top	62,500	62,500	30	377/171

*120V 60Hz 0.6 A c/w NEMA 5-15P cord & plug

Individual Burner Ratings (BTU/h)		
Burner	NAT.	PRO.
Hot Top	32,500	32,500
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.

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

www.garland-group.com

7909
01/24

WELBILT