GARLAND

Cuisine Series Heavy Duty Combination Top Range

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- C36-12R
- C36-12C
- C36-12S
- C36-12M



Model C36-12R
Range with Two 12" Hot Tops and Two 12" Open Burners

Standard Features

- Two 12" (305mm) hot top section 25,000 BTU/h (NG)
- Two 35,000 BTU/h (NG) Garland Starfire open top burners
- Hi-lo valve burner control (hot top section)
- One-piece cast iron grates and bowls over each open top burner
- 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

- 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).

Open Burners - 12" (305mm) sections. 35,000 BTU/h per burner.

Hot Tops - 12" (305mm) sections. 25,000 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. Position of Hot Tops and Burners need to be specified at time of order

Cuisine Series Heavy Duty Combination Top Range

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

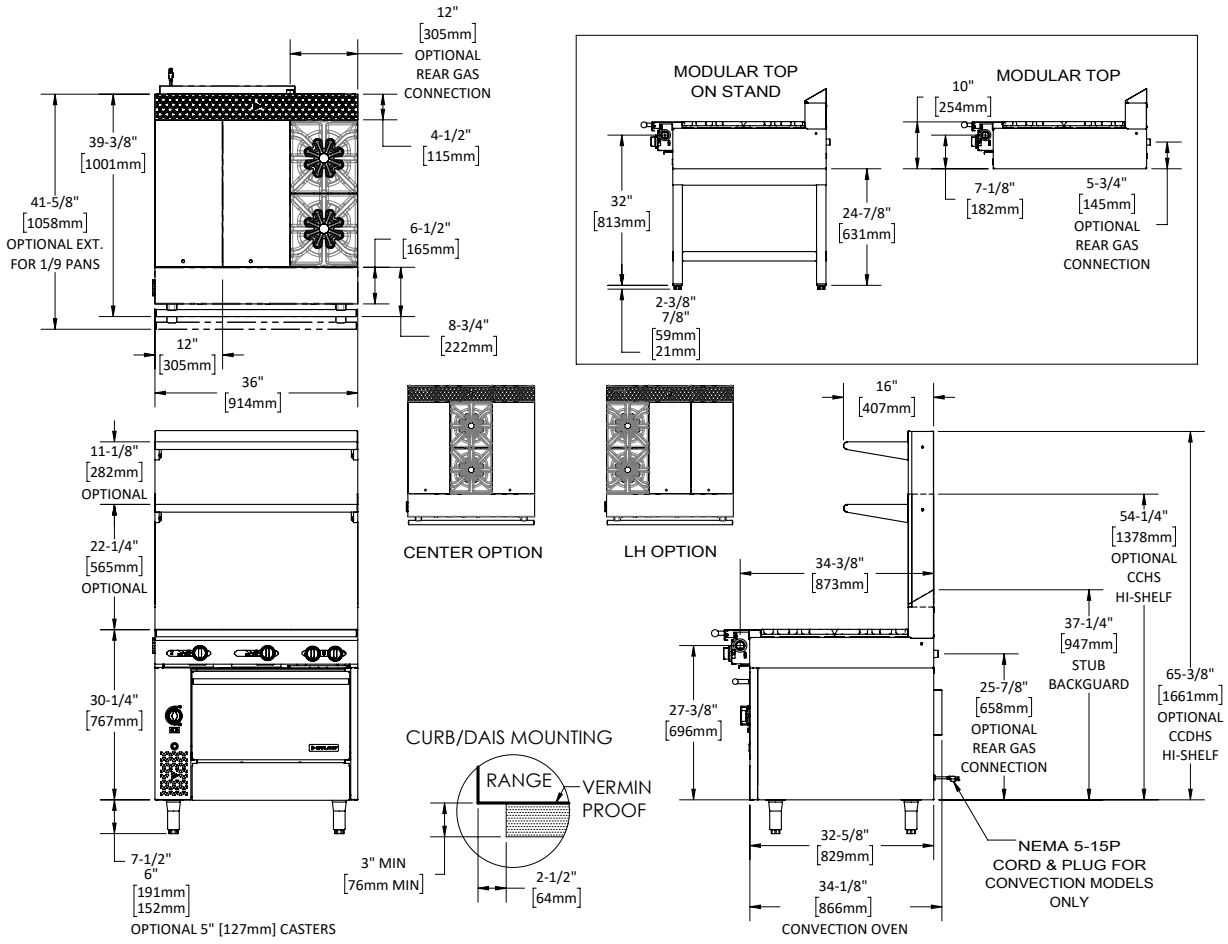
General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
7886
01/24

WELBILT

GARLAND

Cuisine Series Heavy Duty Combination Top Range



Model #	Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C36-12R	(2) OB (R/C/L) / (2) 12" HT / Top - w/Standard oven	160,000	151,000	53	604/274
C36-12C*	(2) OB (R/C/L) / (2) 12" HT / Top - w/Convection oven	157,000	151,000	53	604/274
C36-12S	(2) OB (R/C/L) / (2) 12" HT / Top - w/Storage Base	120,000	116,000	53	438/199
C36-12M	(2) OB (R/C/L) / (2) 12" HT / Top - w/Modular Top	120,000	116,000	30	355/161

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

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

Individual Burner Ratings (BTU/h)		
Burner	NAT.	PRO.
Open Top	35,000	33,000
12" Hot Top	25,000	25,000
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		

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
7886
01/24

WELBILT