GARLAND

Cuisine Series Heavy Duty Combination Top Range

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- C36-17R
- C36-17S
- C36-17C
- C36-17M



Model C36-17R
Two 40,000 BTU/h 18" Open Burners with 18" 37,500 BTU/h Front-Fired Hot Top

Standard Features

- 37,500 BTU/h 18" front-fired hot top
- Two 40,000 BTU/h (NG) 18" Garland Starfire open top burners
- 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"
- 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. 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).

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

Open Burners - Garland Starfire 18" open burners with 40,000 BTU/h (NG) per burner with center pilot and one-piece cast iron grates and bowls.

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

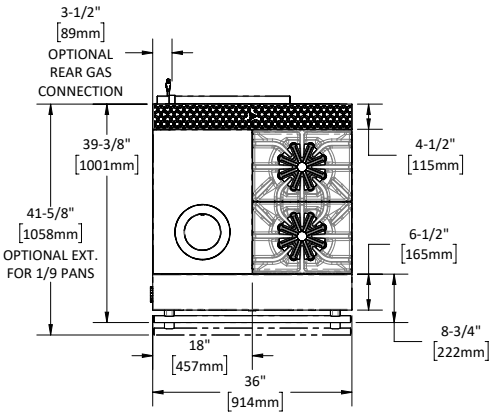
General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

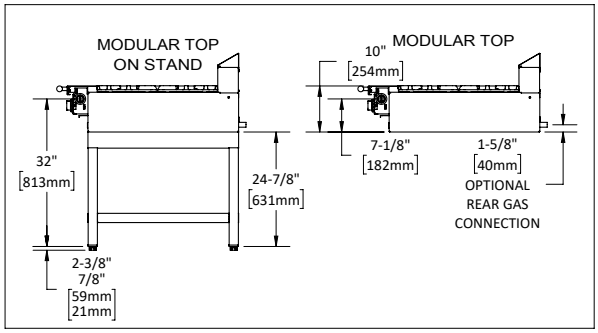
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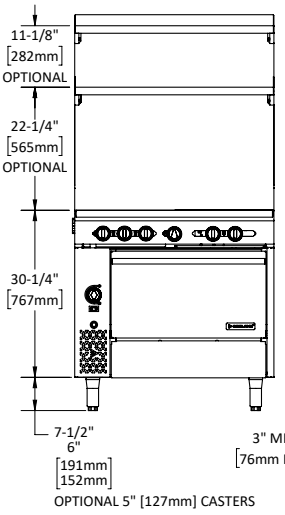
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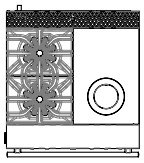
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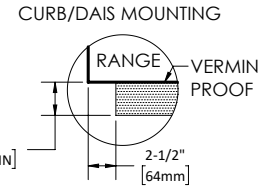
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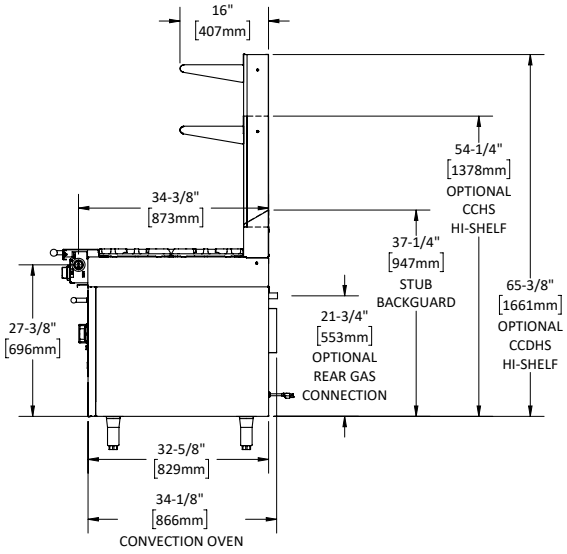












Model #	Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C36-17R	(1) FFHT & (2) Open Burners/ Standard Oven	157,500	148,500	53	624/283
C36-17C	(1) FFHT & (2) Open Burners/ Convection Oven	154,500	148,500	53	624/283
C36-17S	(1) FFHT & (2) Open Burners/ Storage Base	117,500	113,500	53	438/199
C36-17M	(1) FFHT & (2) Open Burners/ Modular Top	117,500	113,500	30	355/161

FFHT = Front Fired Hot Top

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

Individual Burner Ratings (BTU/h)					
Burner	NAT.	PRO.	Burner	NAT.	PRO.
Open Top	40,000	38,000	Std. Oven	40,000	35,000
18" Hot Top	12,500 (3 per 18" Section)		Conv. 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)

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

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

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

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