### **GARLAND**

# Cuisine Series Heavy Duty Combination Top Range

Project
Item
Quantity
CSI Section 11400
Approved
Date

#### Models

- C36-12R
- C36-12S
- C36-12C
- 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 nonmarking 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



uisine Series Heawy Duty Combination Top Rar







## **GARLAND**°

#### 12" [305mm] OPTIONAL MODULAR TOP REAR GAS MODULAR TOP 10" CONNECTION ON STAND 254mm 4-1/2" 39-3/8 **Cuisine Series Heavy Duty Combination Top Range** [115mm] 1001mm 5-3/4" 7-1/8' 41-5/8" [145mm] [182mm] 24-7/8" 813mm [1058mm] OPTIONAL 6-1/2" 631mm OPTIONAL EXT. FOR 1/9 PANS 165mm REAR GAS CONNECTION 8-3/4" 59mm 21mm 12" 222mm 16" 914mm [407mm] 11-1/8" [282mm] OPTIONAL 54-1/4" 1378mm 22-1/4' CENTER OPTION LH OPTION OPTIONAL 34-3/8" [565mm] OPTIONAL HI-SHELF 37-1/4" 947mm **@**•® STUB 65-3/8" BACKGUARD 25-7/8" [1661mm] 30-1/4' 658mm 27-3/8" Q OPTIONAL [767mm] OPTIONAL [696mm] **CURB/DAIS MOUNTING** CCDHS REAR GAS HI-SHELF CONNECTION RANGE VERMIN **PROOF** 32-5/8" NEMA 5-15P 7-1/2" 6" 829mm CORD & PLUG FOR CONVECTION MODELS 3" MIN 2-1/2' 76mm MIN 34-1/8" [191mm] 64mm [866mm] OPTIONAL 5" [127mm] CASTERS CONVECTION OVEN Individual Burner Ratings (BTU/h)

	Model # Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
Model #				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

ı	Burner	NAI.	PRO.	
ł	Open Top	35,000	33,000	
l	12" Hot Top	25,000	25,000	
	Standard Oven	40,000	35,000	
	Convection Oven	37,000	35,000	
ı				
١	Interior Dimensions: In (mm)			

*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)	

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 Cunnly	7" WC	11" WC		
Minimum Supply	/" WC	TT" 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.

