

Cuisine Series Heavy Duty Even-Heat Hot Top Range

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- C36-9R
- C36-9S
- C36-9C
- C36-9M



Model C36-9R
 Range with Two 18"
 Even-Heat Hot Tops

Standard Features

- Two 32,500 BTU/h (NG) even-heat hot tops
- 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 base 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" NPT (Specify)
- Rear gas connection: 3/4", 1", 1 1/4" NPT (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. Stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Standard oven comes with a thermostat with a temperature range from 150°F (low) to 500°F (66°- 260°C).

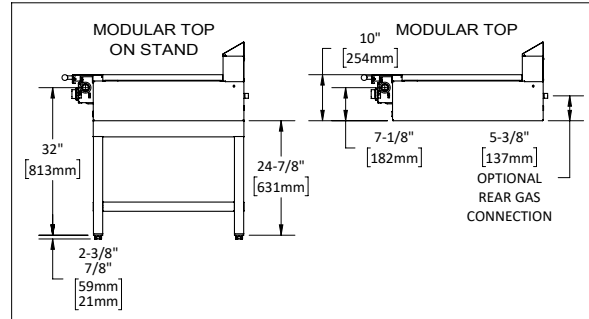
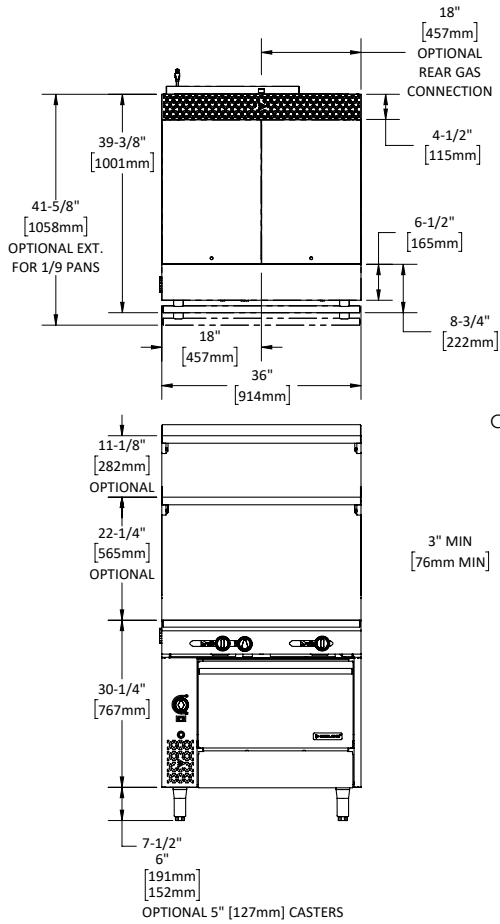
Hot Tops - 18" (305mm) Section. 32,500 BTU/h each burner with one per plate.

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

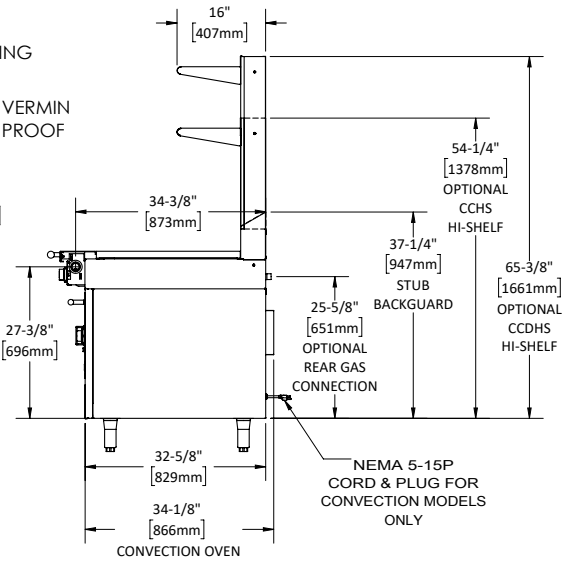
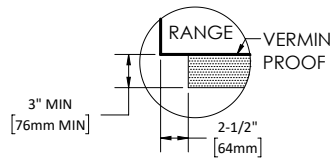
NOTE: Ranges supplied with casters must be installed with an approved restraining device.



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CURB/DAIS MOUNTING



Model #	Description	Total BTU/h (NAT. Gas)	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C36-9R	Two (2) Hot Tops - Standard Oven	105,000	100,000	53	590/268
C36-9C*	Two (2) Hot Tops - Convection Oven	102,000	100,000	53	590/268
C36-9S	Two (2) Hot Tops - Storage Base	65,000	65,000	53	427/194
C36-9M	Two (2) Hot Tops - Modular Top	65,000	65,000	30	342/155

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

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

Individual Burner Ratings (BTU/h)					
Burner	NAT.	PRO.	Burner	NAT.	PRO.
Hot Top	32,500	32,500	Std. Oven	40,000	35,000
			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)

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.