

## 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 (-5-1)
- 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.

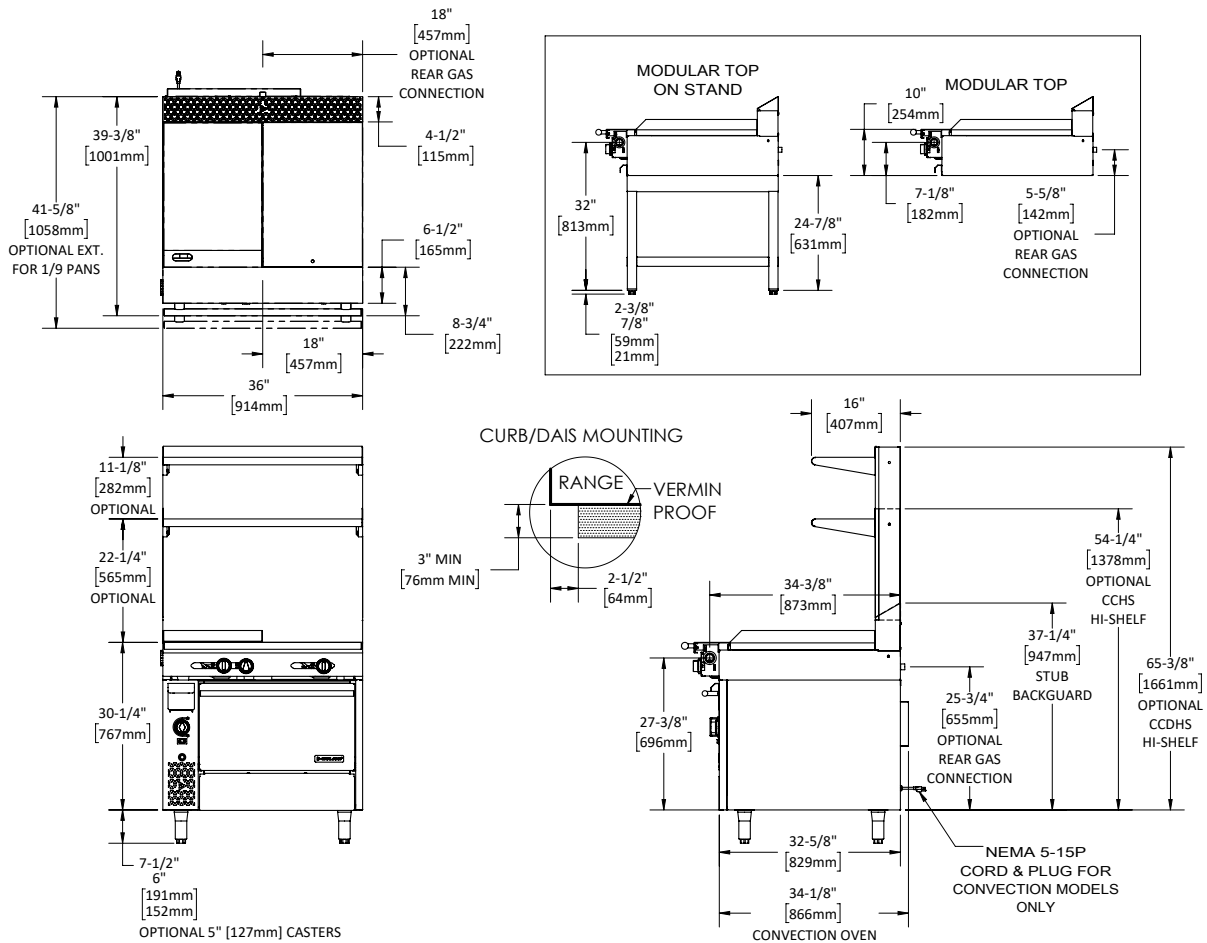
NOTE: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall.

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



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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)	

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

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

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