

Cuisine Series Heavy Duty Combination Top Range

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

Models

- C36-14R
- C36-14S
- C36-14C
- C36-14M



Model C36-14R
 Two 18" Open Burners
 with 18" Hot top

Standard Features

- Two 40,000 BTU/h (NG) 18" Garland Starfire open top burners
- 18" hot top 32,500 BTU/h
- One-piece cast iron grates and bowls over each open top burner
- Stainless front and sides
- Stainless steel front rail
- Stainless steel burner box
- 1 1/4" NPT front gas manifold
- Can be connected 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 units 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" NPT
- 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).

Open Burners - 40,000 BTU/h per 18" burner with center pilot and a one-piece, cast iron top grate over two open burners.

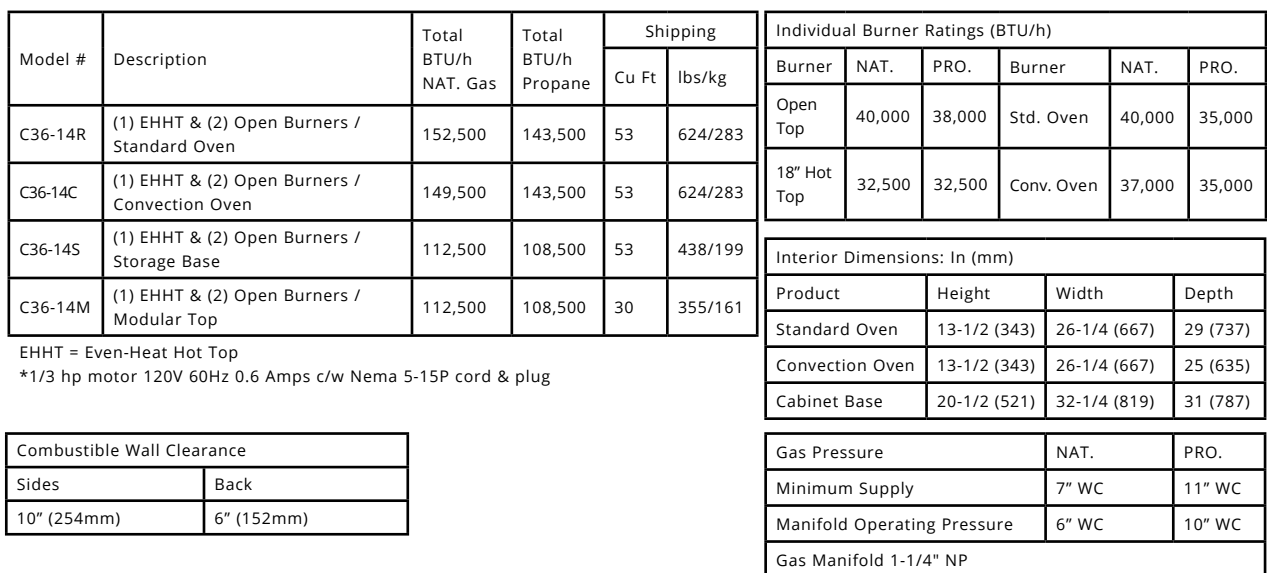
Hot Tops - 18" (457mm) Section 32,500 BTU/h each burner with one per plate.

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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