

U.S. Range

U-Series 36" Gas Restaurant Range With Convection Oven

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

Models

- U36-6C
- U36-4G12C
- U36-2G24C
- U36-G36C



Model U36-6C

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large, heavy-duty knobs
- Gas regulator
- Easy to access oven pilot light
- Reinforced chassis corners
- Convection oven w/3 nickel-plated oven racks and removable rack guides w/1/3HP 120v 60 Hz single-phase fan motor
- Snap-action modulating oven thermostat low to 500° F
- Large oven w/ porcelain ribbed bottom & door, aluminized steel top, sides and back
- Square door design with strong, "keep-cool" oven door handle

Standard on Applicable Models:

- Ergonomic split cast-iron top ring grates
- Powerful 32,000 BTU/ 9.37 kW 2-piece cast-iron geometric open top burner
- 5/8" (15mm) thick steel griddle plate w/ manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 BTU/5.27 kW cast iron "H"

- style griddle burner per 12" (305mm) width of griddle
- Front serviceable griddle plate
- Recessed bulb positioning for even griddle performance

Options & Accessories

- Convection oven motor 240v 50/60HZ single-phase
- Snap-action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 BTU/5.27 kW cast iron "H" burner standard on left side
- Low-profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- Four 6" (152mm) levelling swivel casters w/front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles
- Range mount salamanders and cheesemelters are available

Specifications

Gas restaurant series range with large capacity convection oven.

35 7/16" (900mm) wide, 27" (686mm) deep worktop surfaces.

Stainless steel front, sides and 5" wide front rail.

6" (152mm) legs with adjustable feet.

Six powerful 2-piece 32,000 BTU/9.37 kW (Natural Gas), cast-iron open burners set in split cast-iron ergonomic grates.

Griddle or optional hot top with cast-iron "H" style burners, 18,000 BTU/5.27 kW (natural gas), in lieu of open burners.

Front serviceable griddle plate.

Porcelain oven bottom and door liner and heavy-duty "keep-cool" door handle.

Convection oven with 1/3HP 120v 60 Hz single-phase fan motor.

NOTE: Use only Garland certified casters and approved restraining devices.



Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
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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

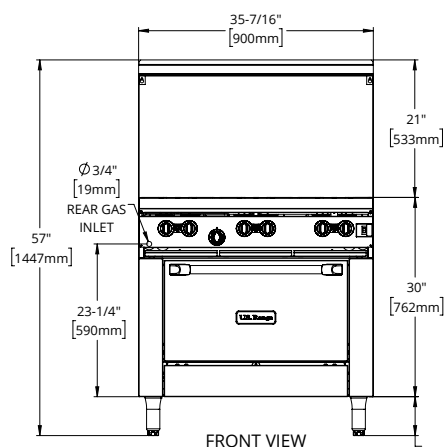
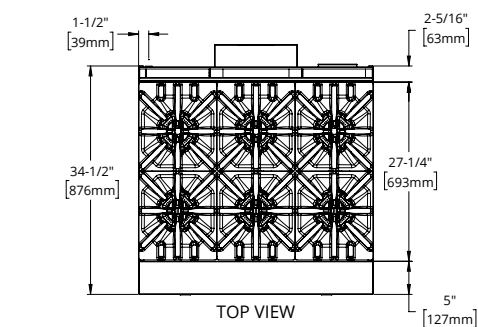
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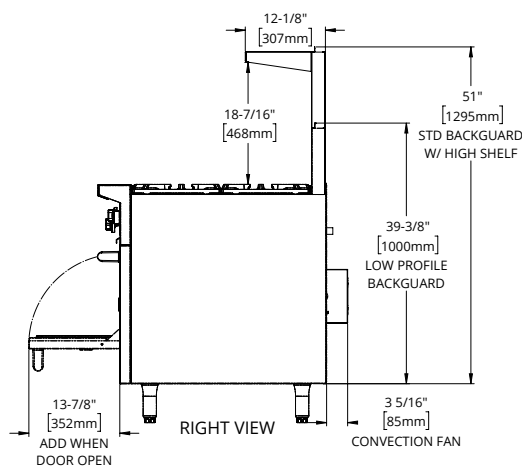
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Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.



Model Number	Description	Total BTU/Hr Natural	Shipping Information		
			Lbs.	Kg	Cu Ft
U36-6C	Six Open Burners w/22" Convection Oven	230,000	430	195	57
U36-4G12C	12" Griddle, Four Open Burners w/22" Convection Oven	184,000	460	209	57
U36-2G24C	24" Griddle, Two Open Burners w/22" Convection Oven	138,000	495	225	57
U36-G36C	36" Griddle w/26" Convection Oven	92,000	530	240	57

Width In (mm)	Depth ³ In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth ⁴	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
35-7/16 (900)	38-1/2 (974)	57 (1448)	13 (330)	22 (559)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" WC 25 mbar

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Convection Oven
Natural	32,000/9.37	18,000/5.27	38,000/11.13
Propane	26,000/7.61	18,000/5.27	32,000/9.38

Note: Convection ovens with 120V, 60 Hz, 1-phase, 3.4 amps motors are supplied with 6/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1-phase motors are not supplied with cord and plug and must have direct connect.

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

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