GARLAND

Cuisine Series Heavy Duty 12" Add-A-Unit

| Project |
|-------------------|
| |
| Item |
| Quantity |
| CSI Section 11400 |
| Approved |
| Date |

Models

- C12-1S
- C12-1-1S
- C12-1M
- C12-1-1M



Model C12-1S 12" Add-A-Unit Griddle Top

Standard Features

- Griddle top with 1" (25mm) thick steel plate.
- Hi-lo valve control (-1)
- Griddle control, with embedded thermostat sensor bulb (-1-1)
- Low to 450°F (232°C) (-1-1)
- 30,000 BTU/h burner
- Stainless front and sides
- Stainless steel front rail
- Stainless steel burner box1 1/4" NPT front gas manifold
- Can be connected individually or in a
- 7" (178mm) high stainless steel stub back
- 6" (152mm) stainless steel adj. legs
- Modular unit (M) can be mounted on Polar Cuisine refrigerated base

Options & Accessories

- Grooved griddle (12" section)
- 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 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)
 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
- Extension for 1/9 pans

Specifications

Garland Cuisine Add-A-Unit, Model _____ with total BTU/h rating _____ when used with natural/propane gas. Stainless steel finish & 6" (152mm) legs w/adjustable feet.

Griddles - 1" (25mm) thick steel plate with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/h each. One burner per 12" (305mm) section.

NOTE: Units suppled with casters must be installed with an approved restraining device.



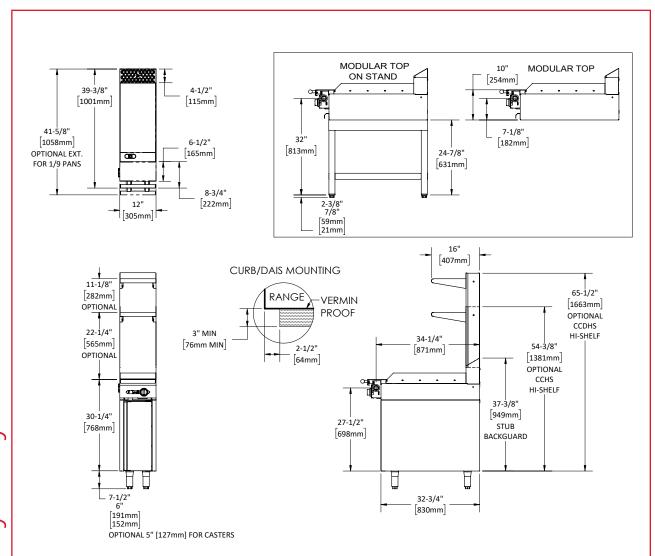






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Cuisine Series Heavy Duty 12" Add-A-Unit



| | Description | Total BTU/h NAT. Gas | Total BTU/h Propane | Shipping | |
|---|-------------------------------------|----------------------------|---------------------------|----------|--------|
| Model # | | | | Cu Ft | lbs/kg |
| C12-1S | 12" (305mm) VG with Storage base | 30,000 | 30,000 | 28 | 190/86 |
| C12-1M 12" (305mm) VG Modular Top | | 30,000 | 30,000 | 26 | 190/86 |
| C12-1-1S 12" (305mm) – TG with Storage Base | | 30,000 | 30,000 | 28 | 190/86 |
| C12-1-1M | 12" (305mm) – TG Modular Top | 30,000 | 30,000 | 26 | 190/86 |
| | | | | | |

| VG = Manual Valve Controlled Griddle, | | |
|---------------------------------------|--|--|
| TG= Thermostatic Controlled Griddle | | |

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

| Individual Burner Ratings (BTU/h) | | | |
|-----------------------------------|---------|--------|--------|
| | Burner | NAT. | PRO. |
| | Griddle | 30,000 | 30,000 |

| Dimensions: In (mm) | Unit | Cabinet Interior |
|---------------------|------------------|------------------|
| Width | 12" (305mm) | 9-1/2" (241mm) |
| Depth | 39 3/8" (1001mm) | 28-1/2" (724mm) |
| Height | 30 1/4" (769mm) | 19-1/2" (495mm) |
| Height w/ 6" legs | 36 1/4" (921mm) | N/A |

| 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.

