GARLAND

Cuisine Series Heavy Duty Plancha Top Range

Project
Item
Quantity
CSI Section 11400
Approved
Date

Models

- C36-19R
- C36-19S
- C36-19C
- C36-19M



Model C36-19R 36" Plancha Range

Standard Features

- 20,000 BTU/h (NG) burners
- 5/8" (16mm) thick steel plate plancha griddle
- · Stainless steel front and sides
- Stainless steel front rail
- 1-1/4" NPT front gas manifold
- Can be installed individually or in a battery
- 7" (178mm) high stainless steel stub
- 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" (Specify)
- Rear gas connection: 3/4" NPT
- 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
- 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°F (low) to 500°F (66°-260°C).

Plancha - 5/8 (16mm) thick steel plate plancha griddle with 3" (76mm) wide grease trough. Burners rated 20,000 BTU/h each. One burner per 12" (305mm) griddle section.

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.

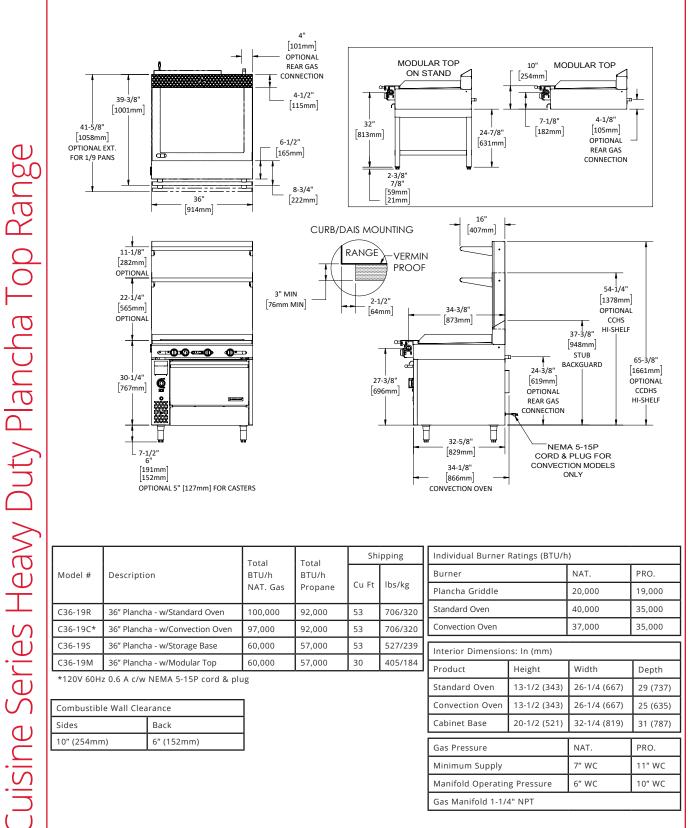








GARLAND°



Model #	Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C36-19R	36" Plancha - w/Standard Oven	100,000	92,000	53	706/320
C36-19C*	36" Plancha - w/Convection Oven	97,000	92,000	53	706/320
C36-19S	36" Plancha - w/Storage Base	60,000	57,000	53	527/239
C36-19M	36" Plancha - w/Modular Top	60,000	57,000	30	405/184

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

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

Individual Burner Ratings (BTU/h)			
Burner	NAT.	PRO.	
Plancha Griddle	20,000	19,000	
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		

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

