

## Cuisine Series Heavy Duty 24" Add-A-Unit

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

### Models

- C24-1S
- C24-1M
- C24-1-1S
- C24-1-1M



Model C24-1S  
24" Add-A-Unit  
Griddle

### 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)
- 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
- Modular unit (M) can be mounted on Polar Cuisine refrigerated base

### Options & Accessories

- Grooved griddle - (full or 1/2)
- 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)
- Rear gas connection: 3/4" 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
- 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.

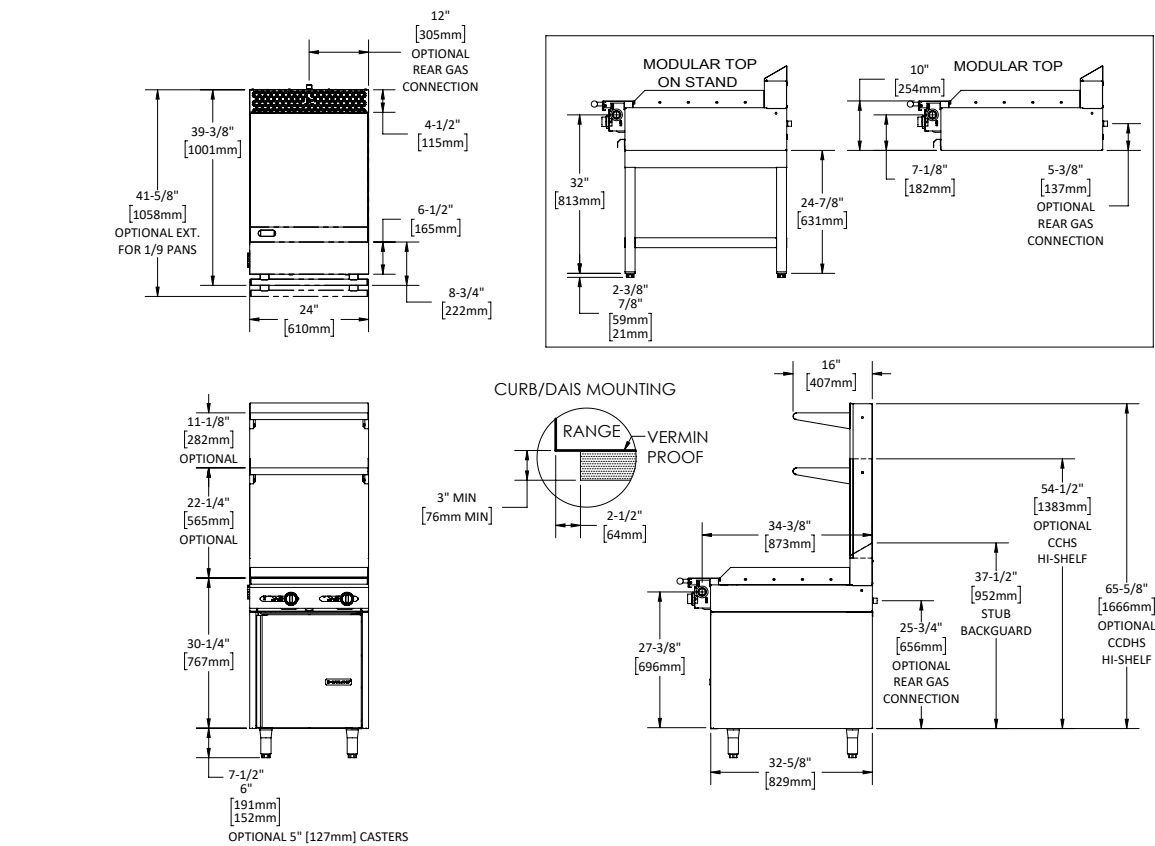
24" (610mm) modular Add-A-Units are not available w/ legs and should not be mounted independently unless installed on flanged feet and bolted to the floor.

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		Individual Burner Ratings (BTU/h)		
				Cu Ft	lbs/kg	Burner	NAT.	PRO.
C24-1S	24" (305mm) VG / Cabinet Base	60,000	60,000	23	380/172	Griddle	30,000	30,000
C24-1M	24" (305mm) VG - w/Modular Top	60,000	60,000	20	342/155	Dimensions: In (mm)    Unit    Cabinet		
C24-1-1S	24" (305mm) TG / Cabinet Base	60,000	60,000	23	380/172	Width	24" (610mm)	19" (483mm)
C24-1-1M	24" (305mm) TG - w/Modular Top	60,000	60,000	20	342/155	Depth	37-7/8" (962mm)	28-1/2" (724mm)
						Height	30 1/4" (767mm)	19-1/2" (495mm)
						Height w/legs	36 1/4" (921mm)	N/A
						Gas Pressure		
						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)

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

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