

Cuisine Series Heavy Duty Combination Top Ranges

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

Models

- | | | | |
|----------|----------|------------|------------|
| • C36-2R | • C36-2S | • C36-2-1R | • C36-2-1S |
| • C36-2C | • C36-2M | • C36-2-1C | • C36-2-1M |



Model C36-2R
 Range with 24" Griddle,
 Valve or Thermostat
 Controlled, and Two 12"
 Open Top Burners

Standard Features

- Two 35,000 BTU/h (NG) 12" Garland Starfire open top burners
- One-piece cast iron grates and bowls over each open top burner
- 24" griddle on the left only
- Hi-lo valve control (-2)
- Griddle control, with embedded thermostat sensor bulb (-2-1)
- Low to 450°F (232°C) (-2-1)
- 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
- 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 (Specify)
- 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. Porcelain 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).

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

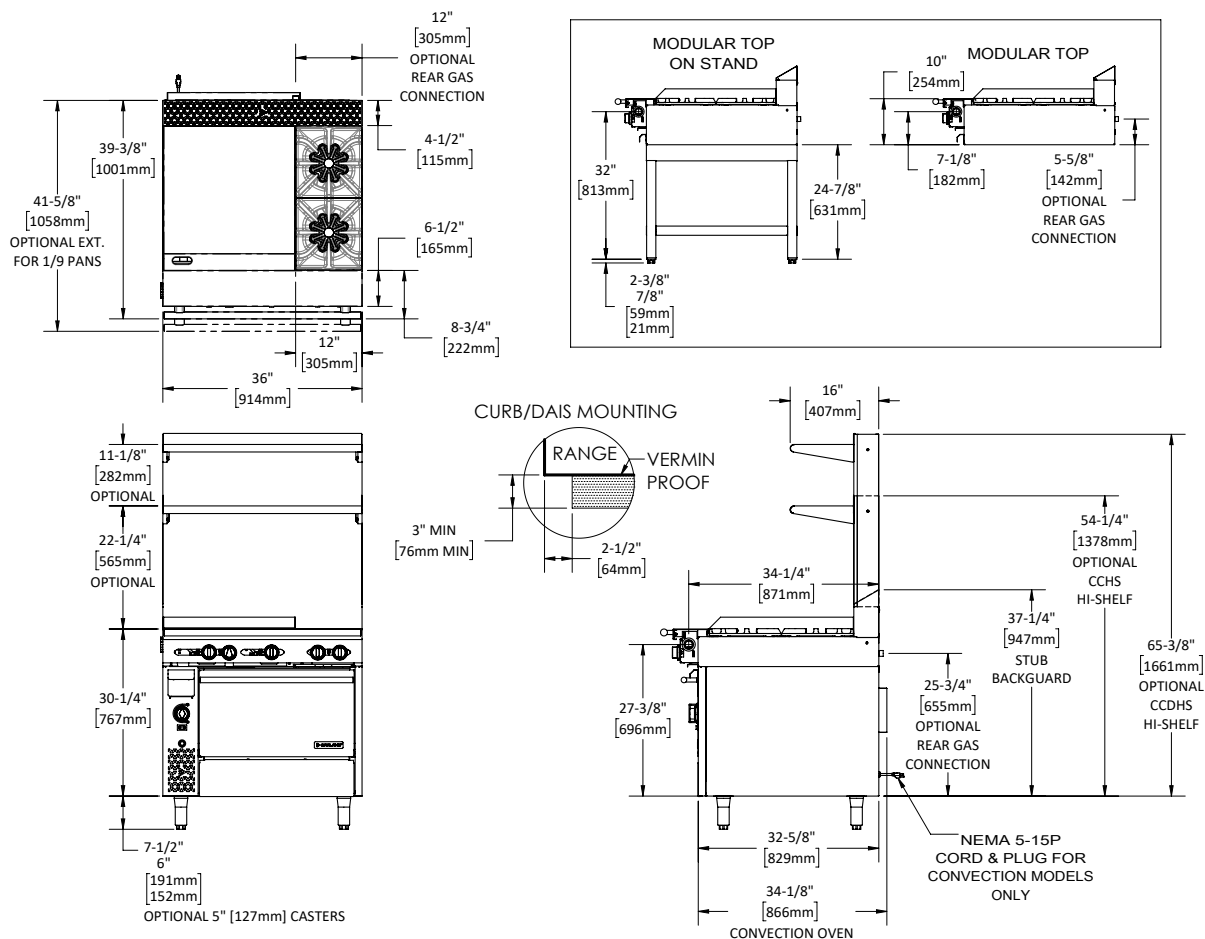
Open Burners - Garland Starfire 12" open burners with 35,000 BTU/h (NG) per burner with center pilot and one-piece cast iron grates and bowls.

Griddle Tops - 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 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.



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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.
						Open Top	35,000	33,000	
C36-2R	36" Manual Valve Control Griddle Top - w/Standard oven	170,000	161,000	53	630/286	Griddle	30,000	30,000	
						Standard Oven	40,000	35,000	
C36-2C*	36" Manual Valve Control Griddle Top - w/Convection oven	167,000	161,000	53	630/286	Convection Oven	37,000	35,000	
C36-2S	36" Manual Valve Control Griddle Top - w/Storage Base	130,000	126,000	53	460/209	Interior Dimensions: In (mm)			
						Product	Height	Width	Depth
C36-2M	36" Manual Valve Control Griddle - w/Modular Top	130,000	126,000	30	375/170	Standard Oven	13-1/2 (343)	26-1/4 (667)	29 (737)
						Convection Oven	13-1/2 (343)	26-1/4 (667)	25 (635)
C36-2-1R	36" Thermostat Control Griddle Top w/Standard Oven	170,000	161,000	53	630/286	Cabinet Base	20-1/2 (521)	32-1/4 (819)	31 (787)
C36-2-1C*	36" Thermostat Control Griddle Top w/Convection Oven	167,000	161,000	53	630/286	Gas Pressure		NAT.	PRO.
						Minimum Supply		7" WC	11" WC
C36-2-1S	36" Thermostat Control Griddle Top w/Storage Base	130,000	126,000	53	460/209	Manifold Operating Pressure		6" WC	10" WC
C36-2-1M	36" Thermostat Control Griddle Top w/Modular Top	130,000	126,000	30	375/170	Gas Manifold 1-1/4" NPT			

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

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

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

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

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

www.garland-group.com
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