

## Cuisine Series Heavy Duty Combination Top Range

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

### Models

- C36-12R
- C36-12C
- C36-12C
- C36-12M



Model C36-12R  
 Range with Two 12" Hot  
 Tops and Two 12" Open  
 Burners

### Standard Features

- Two 12" (305mm) hot top section 25,000 BTU/h (NG)
- Two 35,000 BTU/h (NG) Garland Starfire open top burners
- Hi-lo valve burner control (hot top section)
- One-piece cast iron grates and bowls over each open top burner
- Stainless steel front and sides
- Stainless steel front rail
- Stainless steel burner box
- 1-1/4" NPT front gas manifold
- Can be installed 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 unit 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" (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).

**Open Burners** - 12" (305mm) sections. 35,000 BTU/h per burner.

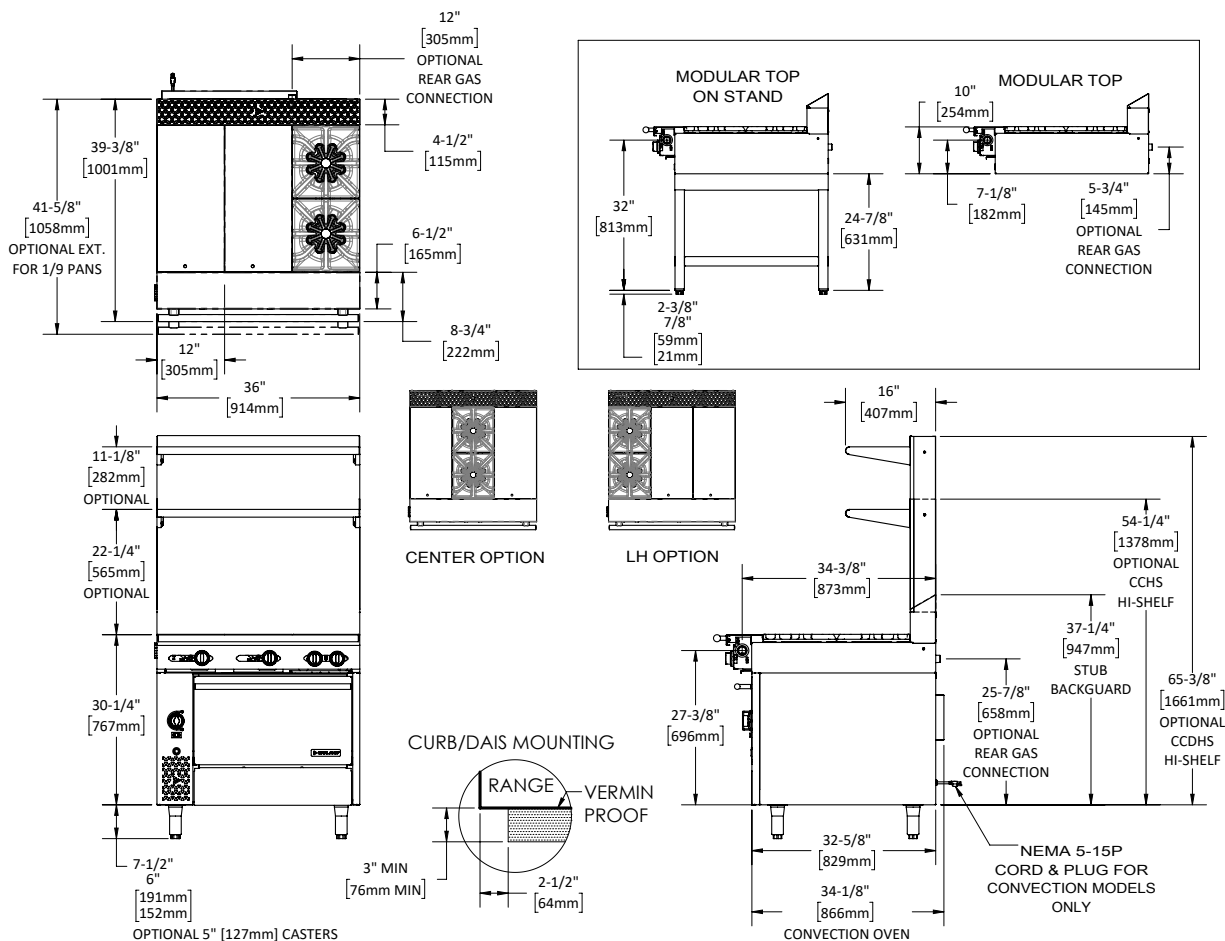
**Hot Tops** - 12" (305mm) sections. 25,000 BTU/h each burner with one per plate.

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. Position of Hot Tops and Burners need to be specified at time of order



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| Model #  | Description                                           | Total<br>BTU/h<br>NAT. Gas | Total<br>BTU/h<br>Propane | Shipping |         |
|----------|-------------------------------------------------------|----------------------------|---------------------------|----------|---------|
|          |                                                       |                            |                           | Cu Ft    | lbs/kg  |
| C36-12R  | (2) OB (R/C/L) / (2) 12" HT / Top - w/Standard oven   | 160,000                    | 151,000                   | 53       | 604/274 |
| C36-12C* | (2) OB (R/C/L) / (2) 12" HT / Top - w/Convection oven | 157,000                    | 151,000                   | 53       | 604/274 |
| C36-12S  | (2) OB (R/C/L) / (2) 12" HT / Top - w/Storage Base    | 120,000                    | 116,000                   | 53       | 438/199 |
| C36-12M  | (2) OB (R/C/L) / (2) 12" HT / Top - w/Modular Top     | 120,000                    | 116,000                   | 30       | 355/161 |

\*120V 60 Hz 0.6 A c/w NEMA 5-15P cord & plug  
OB = Open Burner

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

| Individual Burner Ratings (BTU/h) |        |        |
|-----------------------------------|--------|--------|
| Burner                            | NAT.   | PRO.   |
| Open Top                          | 35,000 | 33,000 |
| 12" Hot Top                       | 25,000 | 25,000 |
| 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.

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