GARLAND

Cuisine Series Heavy Duty Combination Top Range

Project
Item
Quantity
CSI Section 11400
Approved
Date

Models

- C36-17R
- C36-17S
- C36-17C
- C36-17M



Model C36-17R Two 40,000 BTU/h 18" Open Burners with 18" 37,500 BTU/h Front-Fired Hot Top

Standard Features

- 37,500 BTU/h 18" front-fired hot top
- Two 40,000 BTU/h (NG) 18" Garland Starfire open top burners
- 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"
- 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. Stainless steel 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).

Front-Fired Hot Tops - 18" (457mm) section, 12,500 BTU/h each burner with three per section.

Open Burners - Garland Starfire 18" open burners with 40,000 BTU/h (NG) per burner with center pilot and one-piece cast iron grates and bowls.

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 suppled with casters must be installed with an approved restraining device.







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GARLAND°

3-1/2" [89mm] OPTIONAL 10" MODULAR TOP REAR GAS MODULAR TOP Cuisine Series Heavy Duty Combination Top Range CONNECTION ON STAND [254mm] 4-1/2" 39-3/8" [1001mm] [115mm] 1-5/8 7-1/8 [182mm] 40mm [813mm] 41-5/8" OPTIONAL [631mm] REAR GAS 1058mm 6-1/2" CONNECTION OPTIONAL EXT. FOR 1/9 PANS [165mm] 2-3/8" 7/8" . [59mm] 8-3/4" 21mm 18 [222mm] [457mm] [914mm] [407mm] 11-1/8" [282mm] OPTIONAL 54-1/4" 22-1/4" [1378mm] 565mm OPTIONAL 34-3/8" OPTIONAL RH OPTION CCHS [873mm] HI-SHELF 37-1/4" [947mm] **──** STUB 65-3/8" BACKGUARD [1661mm] 30-1/4" 21-3/4" OPTIONAL 27-3/8" Õ [767mm] 553mm CURB/DAIS MOUNTING [696mm] CCDHS OPTIONAL HI-SHELF REAR GAS CONNECTION RANGÈ VERMIN PROOF 32-5/8 7-1/2" 6" 829mm 3" MIN 2-1/2" 76mm MIN 34-1/8" [191mm] 152mm [64mm] 866mm OPTIONAL 5" [127mm] CASTERS CONVECTION OVEN Total Total Shipping

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Model #	Description	BTU/h NAT. Gas	BTU/h Propane	Cu Ft	lbs/kg
C36-17R	(1) FFHT & (2) Open Burners/ Standard Oven	157,500	148,500	53	624/283
C36-17C	(1) FFHT & (2) Open Burners/ Convection Oven	154,500	148,500	53	624/283
C36-17S	(1) FFHT & (2) Open Burners/ Storage Base	117,500	113,500	53	438/199
C36-17M	(1) FFHT & (2) Open Burners/ Modular Top	117,500	113,500	30	355/161

FFHT = Front Fired Hot Top

^{*1/3} hp motor 120V 60Hz 0.6 Amps c/w Nema 5-15P cord & plug

Combustible Wall Clearance		
n)		

Individual Burner Ratings (BTU/h)					
Burner	NAT.	PRO.	Burner	NAT.	PRO.
Open Top	40,000	38,000	Std. Oven	40,000	35,000
18" Hot Top	12, (3 per 18	500 " Section)	Conv. 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" NP		

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

