# **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" (LH option only)
- 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.







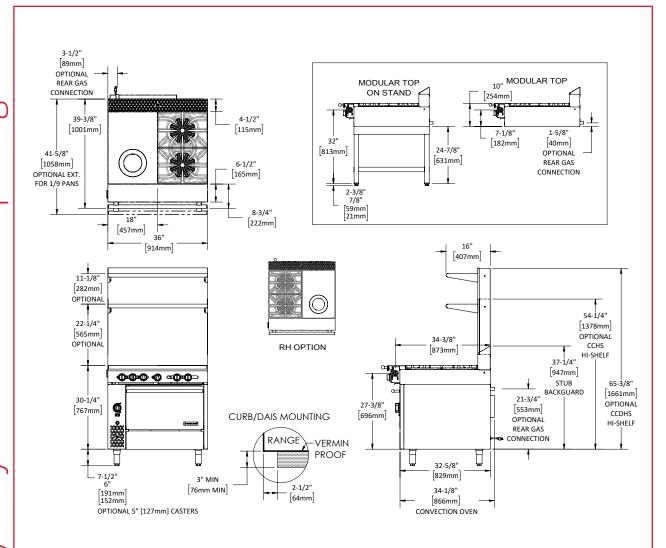
Garland Commercial Ranges Ltd. 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668

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Model #	Total To		Total	Shipping	
	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 &	nlug

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

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	12,500 (3 per 18" 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.