### **GARLAND**

## Cuisine Series Heavy Duty Broiler W/Non-Adjustable Racks

Project
Item
Quantity
CSI Section 11400
Approved
Date

#### Models

C36-NRR

C36-NRC

- C36-NRS
  - C36-NRS
- C18-NRS
- C24-NRS
- C48-NRS

- C18-NRM
- C24-NRM
- C48-NRM



Model C36-NRC Rage with 36" Broiler Non-Adjustable Racks

#### Standard Features

- · Stainless steel front and sides
- Stainless steel stub back
- Stainless steel front rail
- · Stainless steel burner box
- Individual burner controls every 6" (152mm)
- 1-1/4" NPT front gas manifold
- 6" (152mm) stainless steel adjustable legs
- Can be connected individually or in a battery
- · Cast iron radiants
- Reversible grates one side with grease trough
- Three bar grate design
- Extra large grease container
- · Porcelain oven interior
- R model 4 rack positions
  C model 3 rack positions
- R model 1 chrome plated racks C model - 3 chrome plated racks
- Fully insulated oven interior
- Safety oven pilot
- Oven thermostat control: 150°- 500°F (66°-260°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 back
- Stainless steel oven interior in lieu of porcelain oven interior NC
- Extra oven rack
- Single or double deck height back riser
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door(s) for cabinet base units
- Full height stand for modular base with legs or casters
- 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 nonmarking swivel casters w/front brakes
- Set of (4) 6" swivel casters, w/front brakes
- Extension for 1/9 pans

### Specifications

Garland Cuisine Series Range Match Char-Broiler, Model \_\_\_\_\_ with total BTU/h rating of\_\_\_\_\_ wher used with natural/propane gas. Stainless steel front and sides and 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).

 ${\bf Broilers}$  - Radiant broilers have an 18K BTU individual burner rating. 24" and 36" offerings with non-adjustable grates.

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.





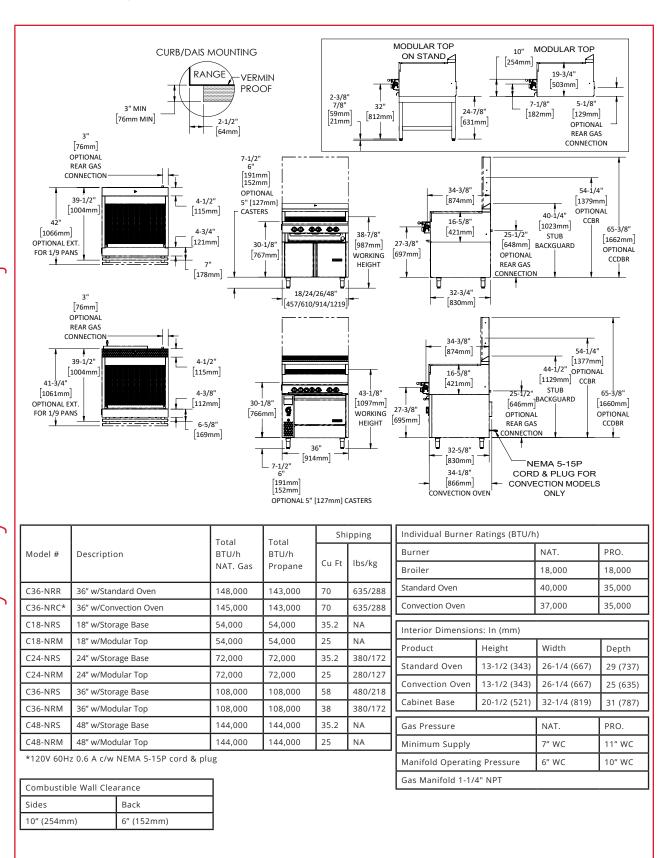


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Garland reserves the right to make changes to the design or specifications without prior notice.

