

G-Series 36" Gas Restaurant Range with Convection Oven

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- G36-6C
- G36-4G12C
- G36-2G24C
- G36-G36C



Model G36-6C

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large, heavy-duty knobs
- Gas regulator
- Easy to access oven pilot
- Reinforced chassis
- Convection oven w/3 nickel-plated oven racks and removable rack guides w/1/3HP 120v 60 Hz single-phase fan motor
- Snap-action modulating oven thermostat low to 500° F
- Large porcelain oven interior
- Square door design with strong, "keep-cool" oven door handle

Standard on Applicable Models:

- Ergonomic split cast-iron top ring grates
- 33,000 BTU/9.67 kW 2-piece cast-iron Starfire Pro® open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 BTU/5.27 kW cast iron "H"

style griddle burner per 12" (305mm) width of griddle

Options & Accessories

- Convection oven motor 240v 50/60HZ single-phase
- Snap-action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 BTU/5.27 kW cast iron "H" burner standard on left side
- Low-profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- Four 6" (152mm) levelling swivel casters w/front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles
- Range mount salamanders and cheesemelters are available

Specifications

Gas restaurant series range with large capacity convection oven.

35 7/16" (900mm) wide, 27" (686mm) deep worktop surfaces.

Stainless steel front, sides and 5" wide front rail.

6" (152mm) legs with adjustable feet.

Six Starfire Pro® 2-piece, 33,000 BTU/9.67 kW (natural gas), cast open burners set in split cast-iron ergonomic grates.

Griddle or optional hot top with cast-iron "H" style burners, 18,000 BTU/5.27 kW (natural gas), in lieu of open burners.

Porcelain oven interior.

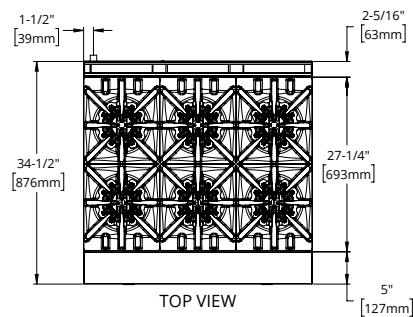
Convection oven with 1/3HP 120v 60 Hz single-phase fan motor.

NOTE: Use only Garland certified casters and approved restraining devices.



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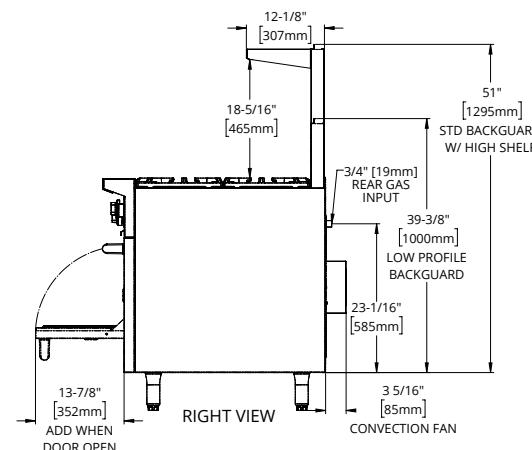
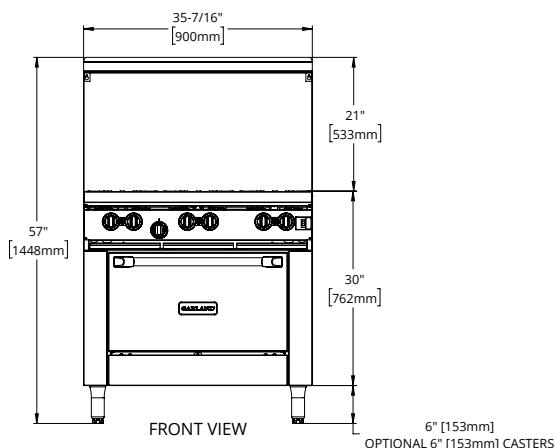
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Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.



Model Number	Description	Total BTU/Hr Natural	Shipping Information	
			Lbs/Kg	Cu Ft
G36-6C	Six OB w/26" Convection Oven	236,000	430/195	40
G36-4G12C	12" G, Four OB w/26" Convection Oven	188,000	460/209	40
G36-2G24C	24" G, Two OB w/26" Convection Oven	140,000	495/225	40
G36-G36C	36" G w/26" Convection Oven	92,000	530/240	40

OB = Open Burner, G = Griddle

Burner Ratings (BTU/Hr/kW)		
Burner	Natural	Propane
Open	33,000/9.67	30,000/8.79
Griddle/Hot Top	18,000/5.27	18,000/5.27
Convection Oven	38,000/11.13	32,000/9.38

Manifold Operating Pressure		
Natural	Propane	
4.5" WC 11 mbar	10.0" WC 25 mbar	

Note: Convection ovens with 120V, 60 Hz, 1-phase, 3.4 amps motors are supplied with 6'1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1-phase motors are not supplied with cord and plug and must have direct connect.

Model Type	Width	Depth	Height w/shelf	Oven Interior		
				Height	Depth	Width
Range Base	38-1/2" (900mm)	34-1/2" (974mm)	57" (1448mm)	13" (330mm)	22" (559mm)	26-1/4" (667mm)

Model Type	Combustible Wall Clearance		Entry Clearances	
	Sides	Rear	Crated	Uncrated
Range Base	14" (356mm)	6" (152mm)	37" (940mm)	36-1/2" (927mm)

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