GARLAND

Cuisine Series Heavy Duty French Top Range

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Project	
Item	
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Quantity	_
CSI Section 11400	
Approved	
Date	
l Date	

Models

- C36-15R
- C36-15S
- C36-15C
- C36-15M



Model C36-15R Three 35,000 BTU/h 12" Open Burners with Three 15,000 BTU/h 12" Hot Tops

Standard Features

- Three 15,000 BTU/h hot tops
- Three 35,000 BTU/h (NG) 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 base 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" NPT (Specify)
- Rear gas connection: 3/4", 1", 1 1/4" NPT (Specify)
- 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).

French Tops - 12" (305mm) 35,000 BTU/h open top burner under front open - top section and 15,000 BTU/h burner under rear hot top section.

Open Burners - Garland Starfire 12" open burners with 35,000 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.





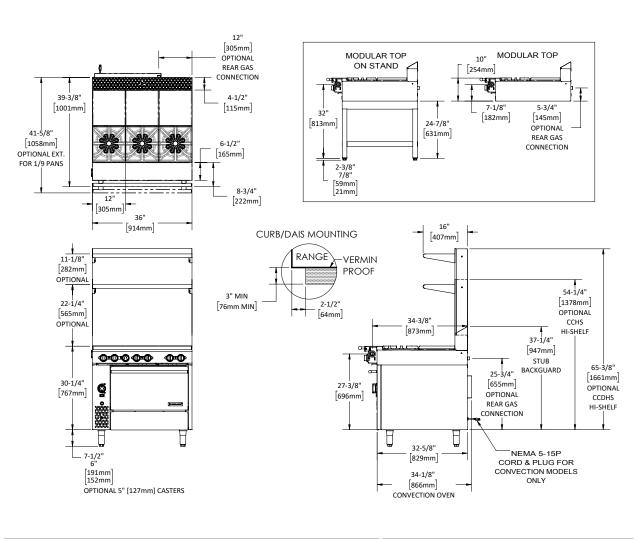


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Model #	Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C36-15R	(3) 12" (305mm) French Tops/ Standard Oven	190,000	179,000	53	600/272
C36-15C	(3) 12" (305mm) French Tops/ Convection Oven	187,000	179,000	53	600/272
C36-15S	(3) 12" (305mm) French Tops/ Storage Base	150,000	144,000	53	414/188
C36-15M	(3) 12" (305mm) French Tops/ Modular Top	150,000	144,000	30	329/149

Interior Dimensions: In (mm)					
Product	Height	Width Dept			
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)		

Burner

Std. Oven

Conv. Oven

Individual Burner Ratings (BTU/h)

PRO

33,000

15,000

NAT.

35,000

15,000

Burner

Open

Top 12" Hot

Top

*1/3 hp motor 120V 60Hz 0.6A c/w NEMA 5-15P cord and plug

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

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.

Cuisine Series Heavy Duty French Top Range



NAT.

40,000

37,000

PRO.

35,000

35.000