

Cuisine Series Heavy Duty Front-Fired Hot Top Range

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- C36-10R • C36-10S
- C36-10C • C36-10M



Model C36-10R
 Range with Two
 18" Front-Fired
 Hot Tops

Standard Features

- Two 37,500 BTU per 18" (457mm) front-fired hot tops
- 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"
- Set of (4) flanged feet (for fastening unit to the floor)
- Set of (4) 5" polyurethane non-marking swivel casters w/front brakes
- Set of (4) 6" swivel casters, w/front brakes
- Extra oven rack
- Extension for 1/9 pans

Specifications

U.S. Range 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). One chrome plated oven rack for standard ovens and three for convection ovens.

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

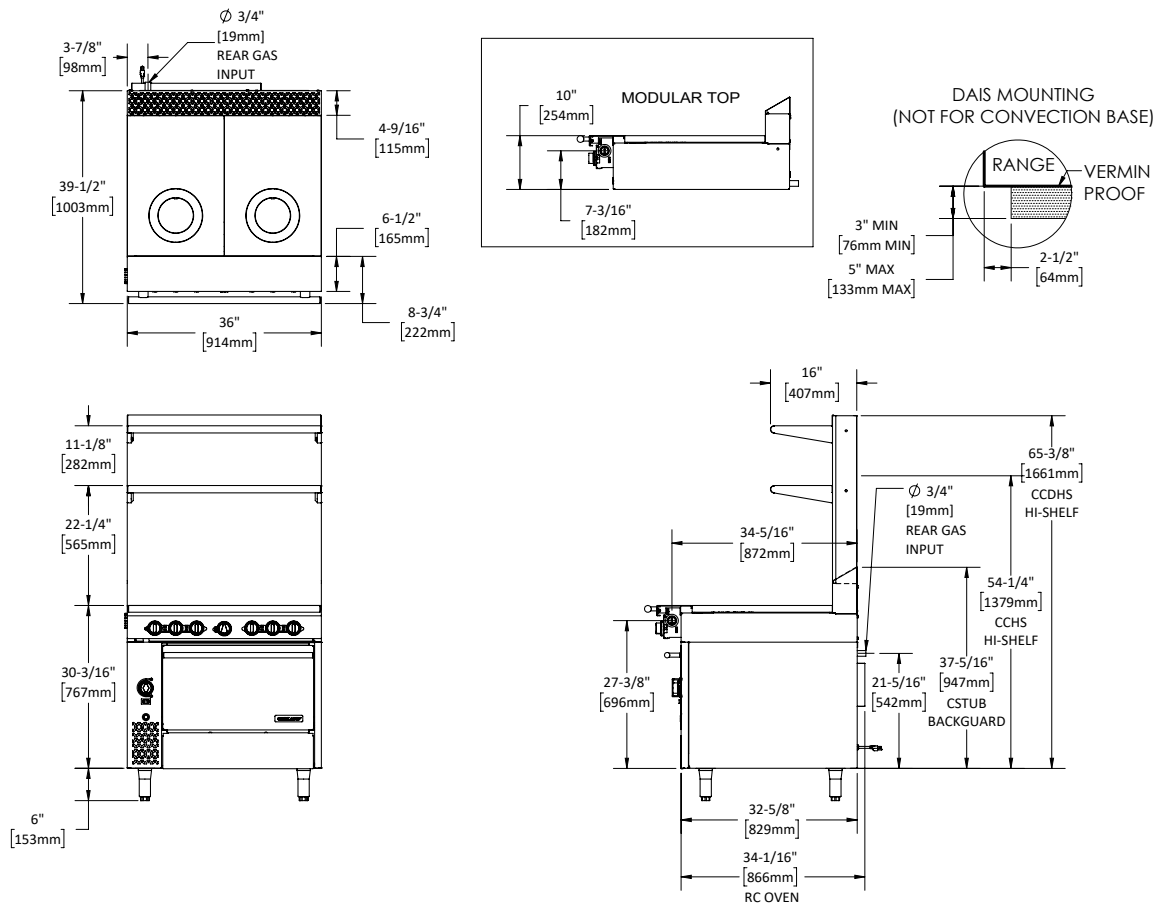
NOTE: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall

NOTE: Ranges supplied with casters must be installed with an approved restraining device.



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Model #	Description	Total BTU/h (NAT. Gas)	Total BTU/h Propane	Shipping		Individual Burner Ratings (BTU/HR)		
				Cu Ft	lbs/kg	Burner	NAT.	PRO.
C36-10R	Two (2) - 18" (457mm) FFHT - Standard Oven	115,000	110,000	53	600/272	18" Front-Fired Hot Top	12,500 (3 per 18" section)	
C36-10C*	Two (2) - 18" (457mm) FFHT - Convection Oven	112,000	110,000	53	600/272	Standard Oven	40,000	35,000
C36-10S	Two (2) - 18" (457mm) FFHT - Storage Base	75,000	75,000	53	414/188	Convection Oven	37,000	35,000
C36-10M	Two (2) - 18" (457mm) FFHT- Modular Top	75,000	75,000	30	329/149	Interior Dimensions: In (mm)		
FFHT = Front-Fired Hot Top Add Suffix for (C) Convection Oven Base* 1/3 hp motor 120V 60Hz 0.6 Amps c/w Nema 5-15P cord & plug						Product	Height	Width
						Standard Oven	13-1/2 (343)	26-1/4 (667)
						Convection Oven	13-1/2 (343)	26-1/4 (667)
						Cabinet Base	20-1/2 (521)	32-1/4 (819)
						Gas Pressure	NAT.	PRO.
						Minimum Supply	7" WC	11" WC
						Manifold Operating Pressure	6" WC	10" WC
						Gas Manifold 1-1/4" NPT		

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

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