GARLAND

Cuisine Series Heavy Duty Even-Heat Hot Top Range

Models

• C36-9R

C36-9C

- C36-9SC36-9M

Model C36-9R Range with Two 18" Even-Heat Hot Tops

Standard Features

- Two 32,500 BTU/h (NG) even-heat hot tops
- Stainless steel front and sides
- Stainless steel front rail
- Stainless steel burner box
- 1-1/4" NPT front gas manifoldCan 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 pilotOven thermostat control: 150°-500°F
- (66°- 260°C) (R/C) • Range base convection oven (C) c/w
- Name base convection over (C) Z/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 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

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°F (low) to 500°F (66°-260°C).

Hot Tops - 18" (305mm) Section. 32,500 BTU/h each burner with one per plate.

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.





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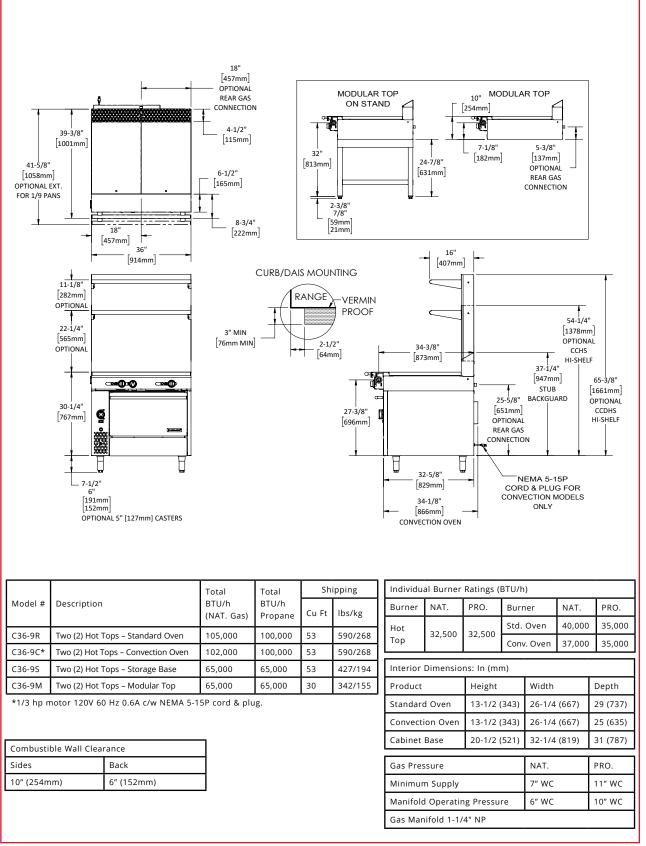
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Garland reserves the right to make changes to the design or specifications without prior notice.

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