

## Cuisine Series Heavy Duty 18" Add-A-Unit

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

### Models

- C18-1S
- C18-1M
- C18-1-1S
- C18-1-1M



Model C18-1S  
18" Add-A-Unit  
Griddle

### Standard Features

- Griddle top with 1" (25mm) thick steel plate
- Hi-lo valve control (-1)
- Griddle control, with embedded thermostat sensor bulb (-1-1)
- Low to 450 °F (232 °C) (-1-1)
- 30,000 BTU/h burner
- Stainless front and sides
- Stainless steel front rail
- Stainless steel burner box
- 1 1/4" NPT front gas manifold
- Can be connected individually or in a battery
- 7" (178mm) high stainless steel stub back
- 6" (152mm) stainless steel adj. legs
- Modular unit (M) can be mounted on Polar Cuisine refrigerated base

### Options & Accessories

- Grooved griddle - (18" section)
- Single or double deck high shelf or back riser
- Full-height stand for modular units with legs or casters
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door 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" (Specify)
- Rear gas connection: 3/4" NPT
- 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
- Extension for 1/9 pans

### Specifications

Garland Cuisine Series Add-A-Unit, Model \_\_\_\_\_ with total BTU/h rating \_\_\_\_\_ when used with natural/propane gas. Stainless steel finish & 6" (152mm) legs w/adjustable feet.

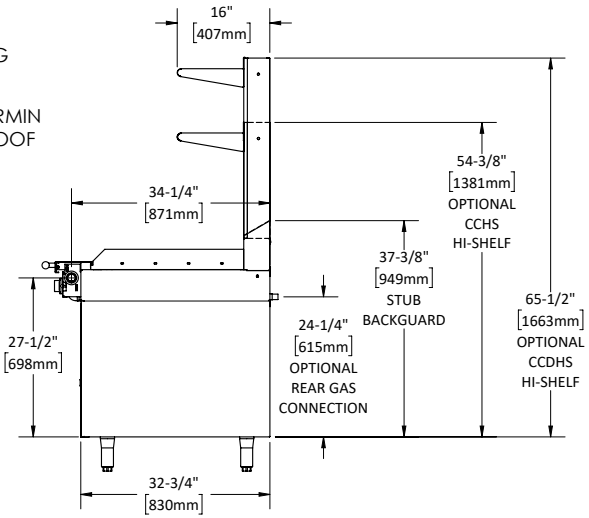
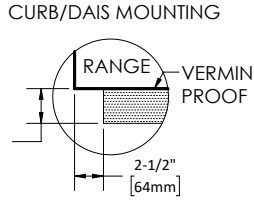
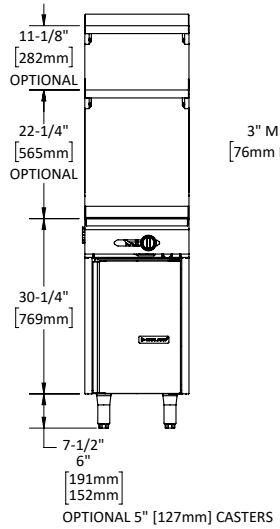
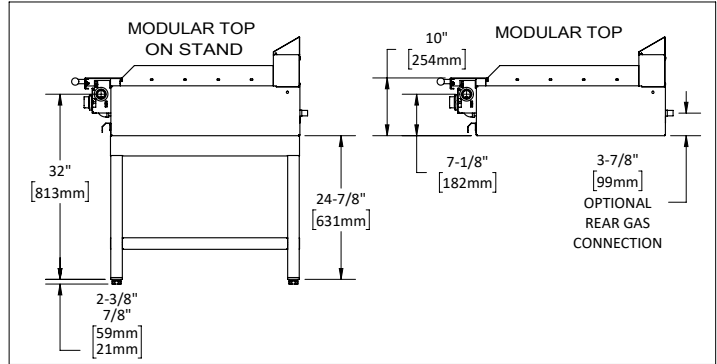
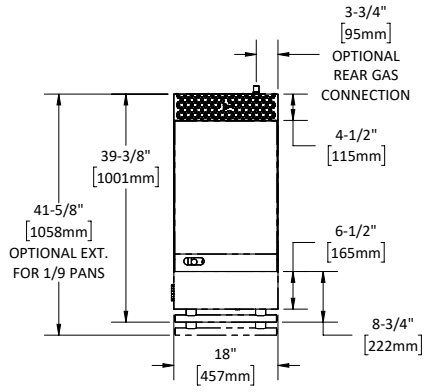
**Griddles** - 1" (25mm) thick steel plate with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/h each. One burner per 18" (457mm) section.

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	
				Cu Ft	lbs/kg
C18-1S	18" (457mm) VG/Storage Base	30,000	30,000	28	315/145
C18-1M	18" (457mm) VG/Modular Top	30,000	30,000	26	315/145
C18-1-1S	18" (457mm) TG/Storage Base	30,000	30,000	28	315/145
C18-1-1M	18" (457mm) TG/Modular Top	30,000	30,000	26	315/145

VG = Manual Valve Controlled Griddle,  
TG= Thermostatic Controlled Griddle

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

Individual Burner Ratings (BTU/h)		
Burner	NAT.	PRO.
Griddle	30,000	30,000

Dimensions: In (mm)	Unit	Cabinet Interior
Width	18" (457mm)	15-1/2" (394mm)
Depth	39 3/8" (1001mm)	28-1/2" (724mm)
Height	30 1/4" (769mm)	19-1/2" (495mm)
Height w/ 6" legs	36 1/4" (921mm)	N/A

Gas Pressure	NAT.	PRO.
Minimum Supply	7" WC	11" WC
Manifold Operating Pressure	6" WC	10" WC
Gas Manifold 1-1/4" NPT		

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

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Canadian Sales 1-888-442-7526  
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