## **GARLAND**

# Cuisine Series Heavy Duty Combination Top Ranges

1	
	Project
	Item
	Quantity
	CSI Section 11400
	Approved
	Date

### Models

C36-4R

C36-4C

- C36-4S
- C36-4M
- C36-4-1R
- C36-4-1C
- C36-4-1S
- C36-4-1M



Model C36-4R Range with 18" Griddle, Valve Controlled, and 18" Open Burner

### Standard Features

- Two 40,000 BTU/h (NG) Garland Starfire open top burners plus 18" griddle
- One-piece cast iron grates and bowls over each open top burner
- 18" griddle only on the left only with 1" (25mm) thick steel plate
- · Hi-lo valve control (-4)
- Griddle control, with embedded thermostat sensor bulb (-4-1)
- Low to 450°F (232°C) (-4-1)
- · 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
- 7" (178mm) high stainless steel stub
- · 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 norcelain oven interior - NC
- · Single or double deck high shelf or back riser
- Full-height stand for modular unit 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" (Specify)
- Rear gas connection: 3/4", 1", 1 1/4" (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 \_\_ with total BTU/h rating of Range Series, Model \_when used with natural/propane gas. Stainless steel front and sides. 6" (152mm) legs with adjustable feet

Ovens - One piece oven door. Porcelain 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).

Open Burners - Garland Starfire 18" open burners with 40,000 BTU/h per burner with center pilot and onepiece cast iron grates and bowls.

Griddle Tops - 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/h each. One burner per 12" (305mm) griddle

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

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

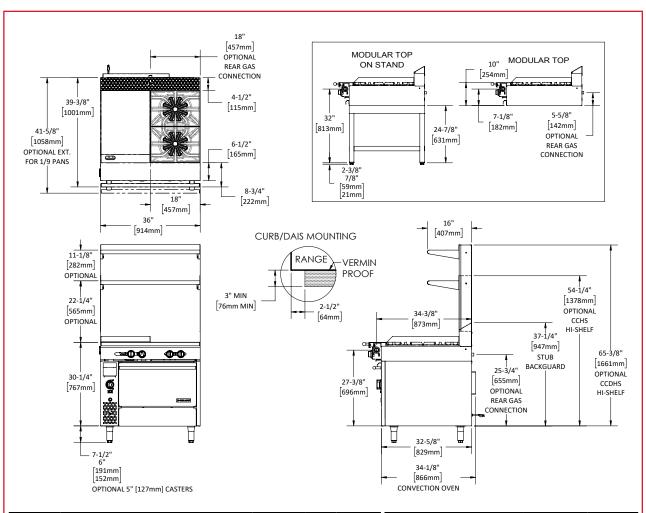
General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com 01/24



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Model #	Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C36-4R	36" Manual Valve Control Griddle Top - w/Standard oven	150,000	141,000	53	620/281
C36-4C*	36" Manual Valve Control Griddle Top - w/Convection oven	147,000	141,000	53	620/281
C36-4S	36" Manual Valve Control Griddle Top - w/Storage Base	110,000	106,000	53	447/203
C36-4M	36" Manual Valve Control Griddle - w/Modular Top	110,000	106,000	30	392/178
C36-4-1R	36" Thermostat Control Griddle Top w/Standard Oven	150,000	141,000	53	620/281
C36-4-1C*	36" Thermostat Control Griddle Top w/Convection Oven	147,000	141,000	53	620/281
C36-4-1S	36" Thermostat Control Griddle Top w/Storage Base	110,000	106,000	53	447/203
C36-4-1M	36" Thermostat Control Griddle Top w/Modular Top	110,000	106,000	30	392/178

Individual Burner Ratings (BTU/h)		
Burner	NAT.	PRO.
Open Top	40,000	38,000
Griddle	30,000	30,000
Standard Oven	40,000	35,000
Convection Oven	37,000	35,000
Interior Dimensions: In (mm)		

interior Dimension	or Dimensions: in (mm)			
Product	Height	Width	Depth	
Standard Oven	Standard Oven 13-1/2 (343)		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)	
Gas Prossuro		NAT	DDO	

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	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.



<sup>\*120</sup>V 60Hz 0.6 A c/w NEMA 5-15P cord & plug