GARLAND

X Series 36" Gas Restaurant Range

Project
Item
Quantity
CSI Section 11400
Approved
Date

Models

- X36-6R
- X36-2G24R



Model X36-6R

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 4" (102mm) plate rail
- Stainless steel backguard w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injection molded legs
- Pressure regulator, 3/4" NPT

Standard on Applicable Models:

- Ergonomic split cast iron top ring grates
- 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- Griddle plates only available on right side of range
- Straight steel tube oven burner 33,000 Btuh/9.67 kW
- Standard size Sunfire oven w/ribbed porcelain oven bottom and door interior, aluminized top, sides and back

- Oven thermostat w/ Low to 500° F (260° C)
- Nickel plated oven rack with two fixed position oven rack guides
- Heavy duty oven door with keep-cool handle

Options & Accessories

- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- · Additional oven racks
- 6" (152mm) swivel casters (4), w/front locking
- Celsius temperature dials

Specifications

Gas restaurant series range with standard size Sunfire oven. 35-7/16" (900mm) wide with a 27" (686mm) deep work top surface. Stainless steel front, sides and 4"(102mm) wide front rail. 6" (152mm) legs with adjustable feet. Six robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Griddle with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. Porcelain oven bottom and door liner. Two position fixed rack guide w/one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 33,000 Btuh/9.67 kW (natural gas) provides quality bake and good recovery. Oven thermostat ranges from Low to 500° F (260° C).

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





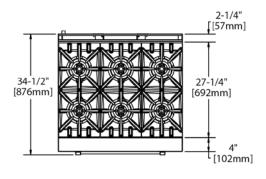








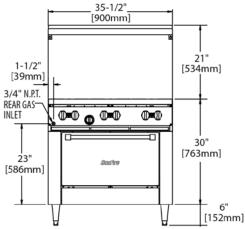
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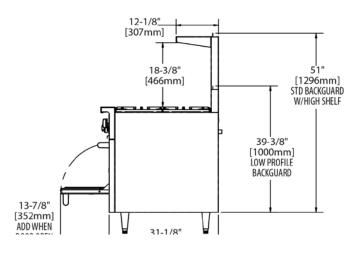


Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.





Model	Description	Total BTU/Hr Natural Gas	Shipping Information		
Number	Description		Lbs.	Kg	Cu Ft
X36-6R	Six Open Burners w/26" Oven	213,000	430	195	37
X36-2G24R	24" Griddle, Two Open Burners w/26" Oven	133,000	495	225	37

	Width	Depth	Height w/ Shelf	Oven Interior		Combustible Wall Clearance		Entry Clearances		
				Height	Depth	Width	Sides	Rear	Crated	Uncrated
I	35-7/16"	33-1/2"	57"	13"	22"	26-1/4"	14"	6"	37"	36-1/2"
ı	(900mm)	(851mm)	(1448mm)	(330mm)	(559mm)	(667mm)	(356mm)	(152mm)	(940mm)	(927mm)
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Burner Ratings (BTU/Hr	(kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard Oven	
Natural	30,000/8.79	18,000/5.27	33,000/9.67	
Propane	26,000/7.61	18,000/5.27	29,000/8.50	

Manifold Operating Pressure				
Natural	Propane			
4.5" WC 11 mbar	10" WC 25 mbar			

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

