GARLAND

Cuisine Series Heavy Duty Combination Top Range

1	
Project	
Item	
Quantity	
CSI Section 11400	
Approved	
Date	

Models

- C36-13R
- C36-13S
- C36-13C
- C36-13M



Model C36-13R Range with Four 12" Open Burners and 12" Even-Heat Hot Top

Standard Features

- 12" (305mm) even-heat hot top section 25,000 BTU/h (NG)
- Four 35,000 BTU/h (NG) Garland Starfire open top burners
- Hi-lo valve burner control (hot top section)
- One-piece cast iron grates and bowls over each open top burner
- · 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 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
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. Porcelain 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).

Open Burners - 35,000 BTU/h per burner (NG).

Hot Tops - 25,000 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. Position of Hot Tops and Burners need to be specified at time of order







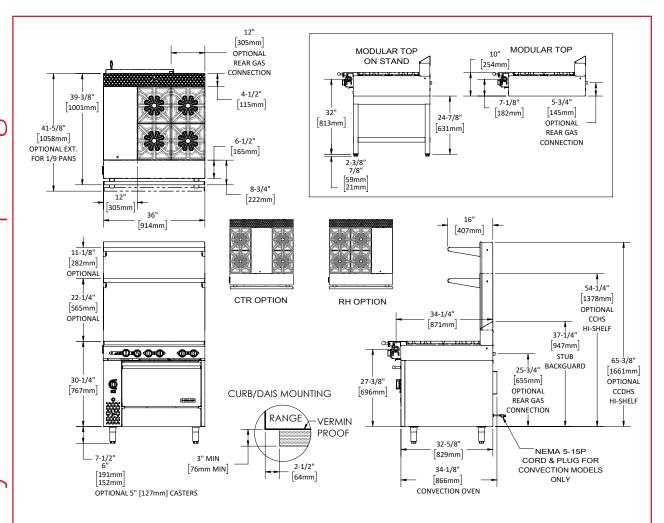
Garland Commercial Ranges Ltd. 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668

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Model #	Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C36-13R	(2) OB (R/C/L) / 12" HT / Top - w/Standard oven	205,000	192,000	53	590/268
C36-13C*	(2) OB (R/C/L) / 12" HT / Top - w/Convection oven	202,000	192,000	53	590/268
C36-13S	(2) OB (R/C/L) / 12" HT / Top - w/Storage Base	165,000	157,000	53	404/183
C36-13M	(2) OB (R/C/L) / 12" HT / Top - w/Modular Top	165,000	157,000	30	321/146

OB = Open Burner, HT = Hot Top *120V 60 Hz 0.6 A c/w NEMA 5-15P cord & plug

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

Individual Burner Ratings (BTU/h)		
Burner	NAT.	PRO.
Open Top	35,000	33,000
12" Hot Top	25,000	25,000
Standard Oven	40,000	35,000
Convection Oven	37,000	35,000

Interior Dimensions: In (mm)			
Product	Height	Width	Depth
Standard Oven	13-1/2 (343)	26-1/4 (667)	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 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.

