

# SUNFIRE®

## X Series 36" Gas Restaurant Range

Item: \_\_\_\_\_  
Quantity: \_\_\_\_\_  
Project: \_\_\_\_\_  
Approval: \_\_\_\_\_  
Date: \_\_\_\_\_

X Series 36" Gas Restaurant Range

### Models:

X36-6R

X36-6S

X36-2G24R

X36-2G24S



Model X36-6R

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

### 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
- Open storage base in lieu of oven

### Optional Features:

- Hot top 12" (305mm) plate, 5/8" (15mm) thick in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron burner; standard on left side
- 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 or optional hot top 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). Available with storage base in lieu of oven.



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

**Manitowoc**

| Model Number | Description                                  | Total BTU/Hr Natural | Shipping Information |     |         |
|--------------|--|----------------------|----------------------|-----|---------|
|              |  |                      | Lbs.                 | Kg  | Cu. Ft. |
| X36-6R       | Six Open Burners w/26" Oven                  | 213,000              | 430                  | 195 | 37      |
| X36-6S       | Six Open Burners w/Storage Base              | 180,000              | 310                  | 141 | 37      |
| X36-2G24R    | 24" Griddle, Two Open Burners w/26" Oven     | 129,000              | 495                  | 225 | 37      |
| X36-2G24S    | 24" Griddle, Two Open Burners w/Storage Base | 96,000               | 375                  | 170 | 37      |

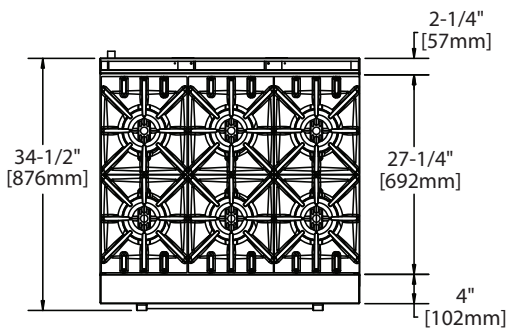
| Width               | Depth              | Height w/shelf  | Oven Interior  |                |                    | Combustible Wall Clearance |               | Entry Clearances |                    |
|---------------------|--------------------|-----------------|----------------|----------------|--------------------|----------------------------|---------------|------------------|--------------------|
|                     |                    |                 | Height         | Depth          | Width              | Sides                      | Rear          | Crated           | Uncrated           |
| 35-7/16"<br>(900mm) | 33-1/2"<br>(851mm) | 57"<br>(1448mm) | 13"<br>(330mm) | 22"<br>(559mm) | 26-1/4"<br>(667mm) | 14"<br>(356mm)             | 6"<br>(152mm) | 37"<br>(940mm)   | 36-1/2"<br>(927mm) |

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

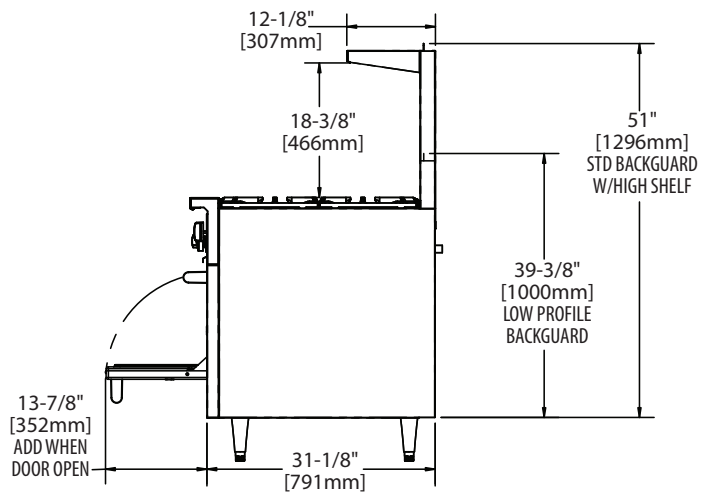
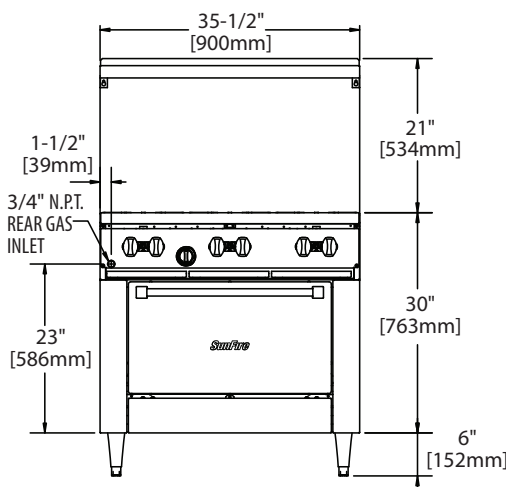
Note: Installation clearance reductions are applicable only where local codes permit.

This product is not approved for residential use.

| 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<br>11 mbar          | 10" WC<br>25 mbar |



Form# X36 Series (10/23/14)