### **GARLAND**

# Cuisine Series Heavy Duty Open Burner Top Range

Project
Item
Quantity
CSI Section 11400
Approved
Date

#### Models

- C36-7R
- C36-7S
- C36-7C
- C36-7M



Model C36-7R Range with Four 18" Open Burners

#### Standard Features

- 40,000 BTU/h (NG) Garland Starfire open top burners
- 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 base 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" NPT (Specify)
- Rear gas connection: 3/4", 1", 1 1/4" NPT (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. Stainless steel 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** - 40,000 BTU/h per burner and a one piece grate and bowl for each burner.

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.





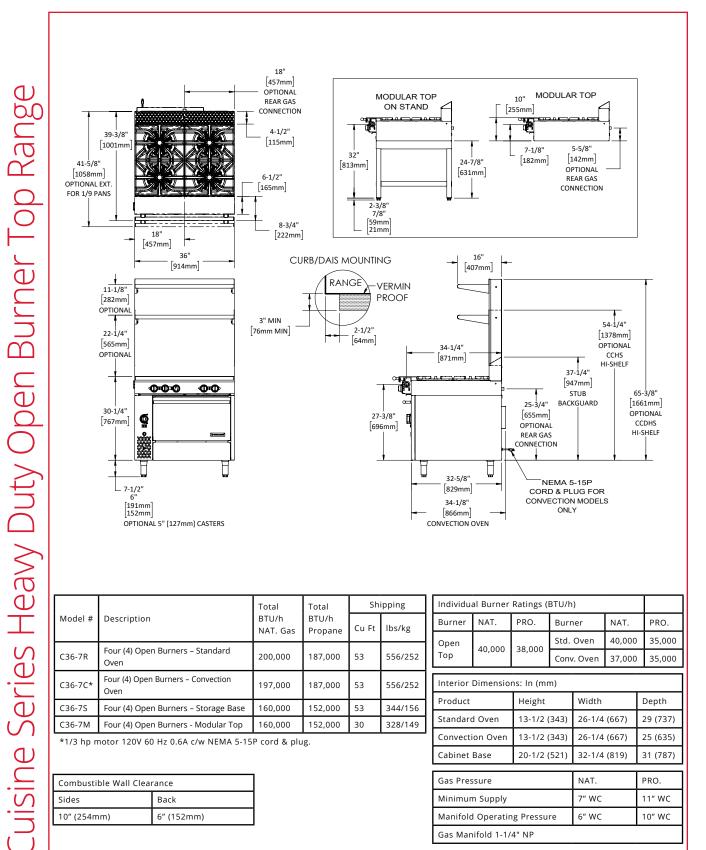


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## **GARLAND**°



	Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
Model #				Cu Ft	lbs/kg
C36-7R	Four (4) Open Burners – Standard Oven	200,000	187,000	53	556/252
C36-7C*	Four (4) Open Burners – Convection Oven	197,000	187,000	53	556/252
C36-7S	Four (4) Open Burners – Storage Base	160,000	152,000	53	344/156
C36-7M	Four (4) Open Burners - Modular Top	160,000	152,000	30	328/149

<sup>\*1/3</sup> hp motor 120V 60 Hz 0.6A c/w NEMA 5-15P cord & plug.

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

Individual Burner Ratings (BTU/h)					
NAT.	PRO.	Burner	NAT.	PRO.	
40,000	38,000	Std. Oven	40,000	35,000	
		Conv. Oven	37,000	35,000	
	NAT.	NAT. PRO.	NAT. PRO. Burner 40,000 38,000 Std. Oven	NAT. PRO. Burner NAT. Std. Oven 40,000	

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" NP		

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

