Item:
Quantity:
Project:
Approval:
Date:

∐ G36-6R	☐ G36-4G12R	∐ G36-2G24R	☐ G36-G36R
☐ G36-6S	☐ G36-4G12S	☐ G36-2G24S	☐ G36-G36S
		Standard Features: Large 27" (686mm) work top surfa Stainless steel front and sides Stainless steel 5" (127mm) plate ra Stainless steel backguard, w/removable stainless steel shelf 12" (305mm) section stamped driptrays w/ dimpled bottom	Strong, keep-c Convection ov oven racks and guides in lieu o 1/3HP 120v 60
		 6" (152mm) adj. stainless steel legs Large easy-to-use control knobs Gas regulator 	5 Optional F€ ☐ Convection ov 50/60HZ single

Model G36-6R

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

Standard on Applicable Models:

- Cabinet base in lieu of oven, suffix S
- Ergonomic split cast iron top ring grates
- 33,000 Btuh/9.67 kW 2 piece cast iron Starfire- Pro open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 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
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Large porcelain oven interior, fits standard sheet pans in both directions for standard ovens

- oven rack and 3-posie oven rack guide
- cool oven door handle

Series 36" Gas Restaurant Ranc

en w/3 nickel plated d removable rack of standard oven w/ Hz single phase fan suffix R to C

eatures:

- en motor 240v e phase
- Snap action modulating griddle control 175° to 425° F
- Grooved griddle in 1/2 or full plate section widths
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- Low profile 9-3/8" (238mm) backguard stainless steel front and sides Stainless steel back for high shelf, low
- profile backguard or range
- Additional oven racks 6" (152mm) swivel casters (4), w/front locking, leveling or non-leveling
 - (specify) Flanged deck mount legs
 - Stainless steel door for storage base models
- Intermediate stainless steel shelf for storage base models
- Celsius temperature dials

Specifications:

Models:

Gas restaurant series range with large capacity (standard) oven. 35 7/16" (900mm) wide, 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six Starfire-Pro 2 piece, 33,000 Btuh/ 9.67 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. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast

iron "H" oven burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven or storage base in lieu of standard oven.









Garland Commercial Industries, LLC 185 East South Street Freeland, PA 18224 Phone: (570) 636-1000 Fax: (570) 636-3903

Garland Commercial Ranges Ltd 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA Phone: 905-624-0260 Fax: 905-624-5669

Enodis UK LTD Swallowfield Way, Hayes, Middlesex **UB3 1DQ ENGLAND** Telephone: 081-561-0433 Fax: 081-848-0041

Enodis

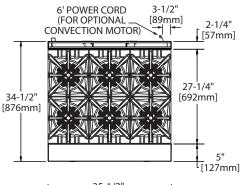
Model		Total	Shipping Information			
Number	Description	BTU/Hr Natural	Lbs.	Kg	Cu Ft ²	
G36-6R ¹	Six Open Burners w/26" Oven	236,000	430	195	37	
G36-6S	Six Open Burners w/Storage Base	198,000	310	141	37	
G36-4G12R ¹	12" Griddle, Four Open Burners w/26" Oven	188,000	460	209	37	
G36-4G12S	12" Griddle, Four Open Burners w/Storage Base	150,000	340	154	37	
G36-2G24R ¹	24" Griddle, Two Open Burners w/26" Oven	140,000	495	225	37	
G36-2G24S	24" Griddle, Two Open Burners w/Storage Base	102,000	375	170	37	
G36-G36R ¹	36" Griddle w/26" Oven	92,000	530	240	37	
G36-G36S	36" Griddle w/Storage Base	54,000	410	186	37	

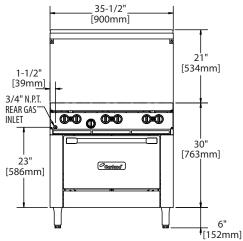
¹ Available with convection oven change R to C ² Ranges with Convention Ovens "C" are 57 Cu Ft

Width	w/s		Oven interior-in (iniii)		Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure		
In (mm)	In (mm)	In (mm)	Height	Depth⁴	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
35-7/16 (900)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10.0" WC 25 mbar

³ Convection oven base models add 3 7/8" (98mm) to the depth of the unit. ⁴ Convection oven depth 22" (559mm)

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



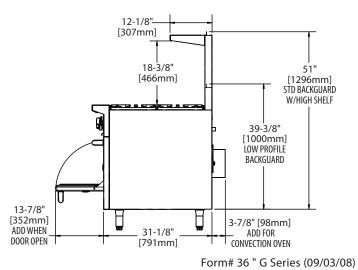


Burner Ratings (BTU/Hr/kW)							
Gas	Open	Griddle/Hot Top	Oven				
Natural	33,000/9.67	18,000/5.27	38,000/11.13				
Propane	26,000/7.61	18,000/5.27	32,000/9.38				

Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.

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.



Garland Commercial Industries, LLC 185 East South Street Freeland, PA 18224 Phone: (570) 636-1000 Fax: (570) 636-3903 Garland Commercial Ranges Ltd 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA Phone: 905-624-0260 Fax: 905-624-5669 Enodis UK LTD Swallowfield Way, Hayes, Middlesex UB3 1DQ ENGLAND Telephone: 081-561-0433 Fax: 081-848-0041

Enodis

Free Manuals Download Website

http://myh66.com

http://usermanuals.us

http://www.somanuals.com

http://www.4manuals.cc

http://www.manual-lib.com

http://www.404manual.com

http://www.luxmanual.com

http://aubethermostatmanual.com

Golf course search by state

http://golfingnear.com

Email search by domain

http://emailbydomain.com

Auto manuals search

http://auto.somanuals.com

TV manuals search

http://tv.somanuals.com