

# Garland®

## G Series 36" Gas Restaurant Range

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

### Models:

- |                                 |                                    |                                    |                                   |
|---------------------------------|------------------------------------|------------------------------------|-----------------------------------|
| <input type="checkbox"/> G36-6R | <input type="checkbox"/> G36-4G12R | <input type="checkbox"/> G36-2G24R | <input type="checkbox"/> G36-G36R |
| <input type="checkbox"/> G36-6S | <input type="checkbox"/> G36-4G12S | <input type="checkbox"/> G36-2G24S | <input type="checkbox"/> G36-G36S |



*Model G36-6R*

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 5" (127mm) plate rail
- Stainless steel front, sides, and back; backguard w/ removable shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) metal legs with adjustable inserts
- Large easy-to-use control knobs
- Gas regulator

### 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" 108(mm) wide grease trough
- 20,000 Btuh/5.86 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
- Nickel plated oven rack and 3-position removable oven rack guide

- Strong, keep-cool oven door handle
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix R to C

### Optional Features:

- ☐ Convection oven motor 240v 50/60HZ single 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/20,000 Btuh/5.86 kW cast iron "H" burner standard on left side
- ☐ Low profile 6" (152mm) 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)
- ☐ 6" (152mm) stainless steel legs w/ adjustable feet
- ☐ Flanged deck mount legs
- ☐ Stainless steel door for storage base models
- ☐ Intermediate stainless steel shelf for storage base models
- ☐ Celsius temperature dials

### Specifications:

Gas restaurant series range with large capacity (standard) oven 35 7/16" (900mm) wide. 27" (686) 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, 20,000 Btuh/5.86 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.



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Enodis

G Series 36" Gas Restaurant Range

Model Number	Description	Total BTU/Hr Natural	Shipping Information		
			Lbs.	Kg	Cube
G36-6R <sup>1</sup>	Six Open Burners w/26" Oven	236,000	430	195	32
G36-6S	Six Open Burners w/Storage Base	198,000	310	141	32
G36-4G12R <sup>1</sup>	12" Griddle, Four Open Burners w/26" Oven	190,000	460	209	32
G36-4G12S	12" Griddle, Four Open Burners w/Storage Base	152,000	340	154	32
G36-2G24R <sup>1</sup>	24" Griddle, Two Open Burners w/26" Oven	144,000	495	225	32
G36-2G24S	24" Griddle, Two Open Burners w/Storage Base	106,000	375	170	32
G36-G36R <sup>1</sup>	36" Griddle w/26" Oven	98,000	530	240	32
G36-G36S	36" Griddle w/Storage Base	60,000	410	186	32

<sup>1</sup> Available with convection oven change R to C

Width In (mm)	Depth <sup>2</sup> In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	
35-7/16 (900)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	12 (305)	6 (152)	37 (940)	36-1/2 (927)	Natural 4.5" WC 11 mbar

<sup>2</sup> Convection oven base models add 3 7/8" (98mm) to the depth of the unit.

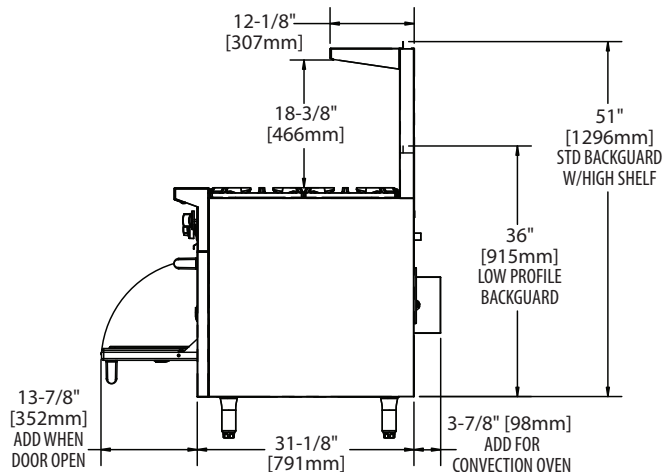
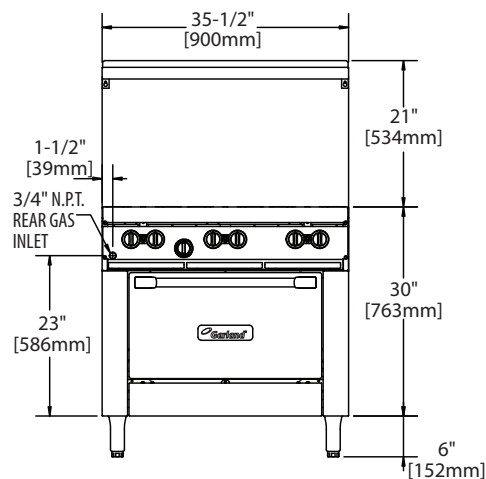
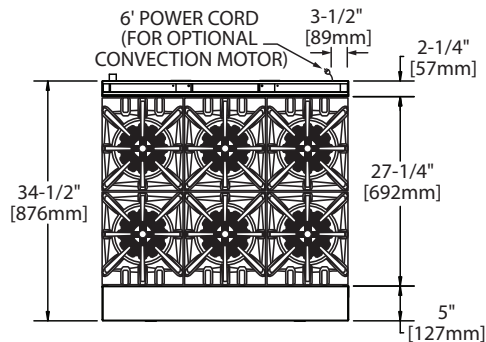
Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/ Hot Top	Standard Oven or Convection
Natural	33,000/9.67	20,000/5.8	38,000/11.13

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

This product is not approved for residential use.

Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug; 240V ,50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.



Form# 36 " G Series (09/13/07)