



U Series 36" Gas Restaurant Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

U Series 36" Gas Restaurant Range

Models:

- | | | | |
|---------------------------------|------------------------------------|------------------------------------|-----------------------------------|
| <input type="checkbox"/> U36-6R | <input type="checkbox"/> U36-4G12R | <input type="checkbox"/> U36-2G24R | <input type="checkbox"/> U36-G36R |
| <input type="checkbox"/> U36-6S | <input type="checkbox"/> U36-4G12S | <input type="checkbox"/> U36-2G24S | <input type="checkbox"/> U36-G36S |



Model U36-6R

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 backguard, w/removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- 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
- Powerful 32,000 Btuh/ 9.37 kW 2 piece cast iron geometric 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 ribbed oven bottom & door, aluminized steel top, sides and back; oven fits standard sheet pans in both directions for standard ovens
- Strong, keep-cool oven door handle

- Nickel plated oven rack and 3-position removable oven rack guide
- 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/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) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Two stainless steel doors 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 with a 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six powerful 2 piece 32,000 Btuh/9.37 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. Durable heavy duty oven door w/ "keep cool" 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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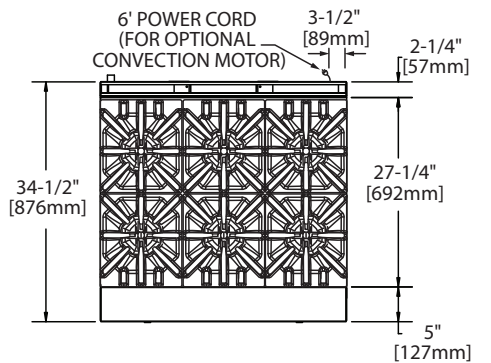
| Model Number | Description | Total BTU/Hr Natural | Shipping Information | | |
|------------------------|---|----------------------|----------------------|-----|--------------------|
| | | | Lbs. | Kg | Cu Ft ² |
| U36-6R ¹ | Six Open Burners w/26" Oven | 230,000 | 430 | 195 | 37 |
| U36-6S | Six Open Burners w/Storage Base | 192,000 | 310 | 141 | 37 |
| U36-4G12R ¹ | 12" Griddle, Four Open Burners w/26" Oven | 184,000 | 460 | 209 | 37 |
| U36-4G12S | 12" Griddle, Four Open Burners w/Storage Base | 146,000 | 340 | 154 | 37 |
| U36-2G24R ¹ | 24" Griddle, Two Open Burners w/26" Oven | 138,000 | 495 | 225 | 37 |
| U36-2G24S | 24" Griddle, Two Open Burners w/Storage Base | 100,000 | 375 | 170 | 37 |
| U36-G36R ¹ | 36" Griddle w/26" Oven | 92,000 | 530 | 240 | 37 |
| U36-G36S | 36" Griddle w/Storage Base | 54,000 | 410 | 186 | 37 |

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

| Width In (mm) | Depth ³ 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 ⁴ | 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" 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)
Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

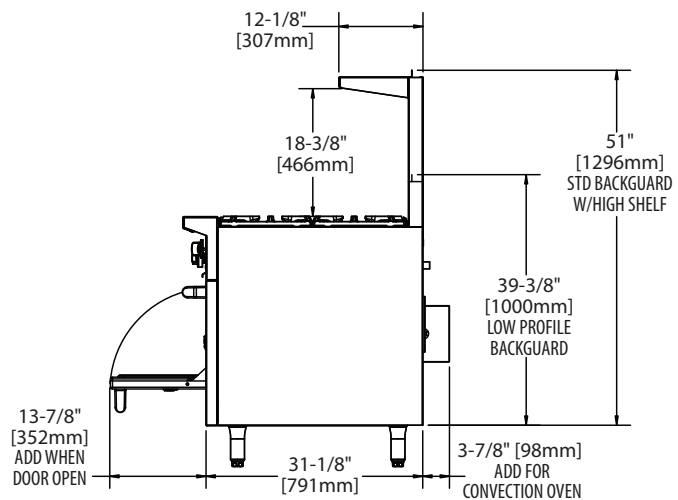
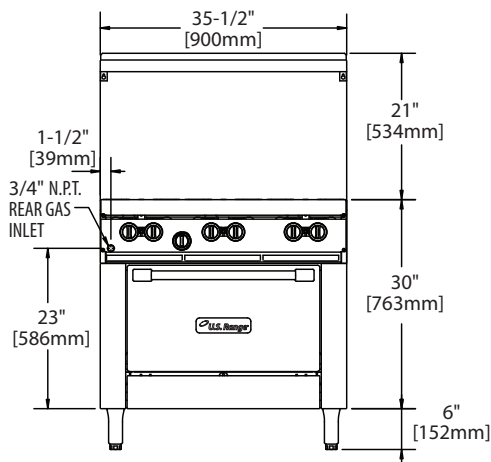
| Burner Ratings (BTU/Hr/kW) | | | |
|----------------------------|-------------|-----------------|-----------------------------|
| Gas Type | Open Top | Griddle/Hot Top | Standard Oven or Convection |
| Natural | 32,000/9.37 | 18,000/5.27 | 38,000/11.13 |
| Propane | 26,000/7.61 | 18,000/5.27 | 32,000/9.38 |



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 (NEMA 5-15P); 240V, 50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.



Form# U36 Series (01/04/11)