



Model C836-1 Shown

Specification:

Shall be U.S. Range Cuisine 36" (914mm) wide Heavy Duty Range Series. Model _____ with total BTU/hr rating of _____ when used with natural/propane gas. Finish is to be stainless steel front and sides. Unit is to have 6" (152mm) legs with adjustable feet.

Ovens - oven door is to be one piece. Oven interior is to be stainless steel with a heavy-duty, "keep-cool" door handle. Standard oven to come with a thermostat having temperature range from 150° (low) to 500°F (66°-260°C). Oven interior is to have one chrome plated oven rack for standard ovens and three for convection ovens.

Griddle Tops - are to be 1" (25mm) thick steel plate with 3" (76mm) wide grease trough. Burners are to be rated 30,000 BTU/hr each. One burner per 12" (305mm) section.



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

Standard Features:

- Griddle top with 1" (25mm) thick steel plate.
- Full-range valve control (-1)
- Griddle control, with embedded thermostat sensor bulb Low to 500F (260C) (-1-1)
- Stainless front and sides
- Stainless steel front rail w/ position adjustable bar
- 1 1/4" NPT front gas manifold
- Ranges can be installed individually or in a battery
- Automatic lighting – all burners
- 6" (152mm) high stainless steel stub back
- 6"(152mm) chrome steel adjustable legs
- One year limited parts and service warranty

Oven Features:

- Stainless steel oven interior w/ removable porcelain bottom
- 40,000 BTU burner
- One chrome plated rack per oven – four positions
- Fully insulated oven interior
- 100% safety oven pilot
- Thermostat control - 150°-500°F (66°-260°C)

Optional Features:

- Grooved griddle – (Priced in 12" widths)
- Range base convection oven (add "RC") *
- Porcelain oven interior in lieu of stainless steel interior – NC
- Single-deck high shelf or back riser
- Double-deck high shelf or back riser
- Modular unit with legs and shelf (add "M")
- Modular unit w/o legs on Refrig. Base (add "PC")
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door(s) for cabinet base units
- Stainless steel back
- Continuous plate shelf -48, 54, 60, 72" lengths (NA on fryers, spreaders, and broilers)
- Gas shut-off valves – 3/4", 1", 1 1/4" NPT (Specify)
- Gas regulators 3/4" – 1/4" NPT (Specify)
- Gas flex hose w/ quick disconnect 3/4", 1", 1 1/4" (Specify)
- Stainless steel legs (set of four)
- Flanged feet (for fastening unit to the floor) Set of four
- Swivel casters (set of four) w/ front locking
- Casters w/ polyurethane wheels – non marking
- Extra oven rack (Std. oven #2424800) (RC oven 2301200)
- IG inter-connecting gas plumbing for connecting Cheesemelter or Salamander to range (Note, base unit requires rear gas "T" manifold)
- Rear Gas Connection:
 - 3/4" NPT (max 250,000 BTU's)

* 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

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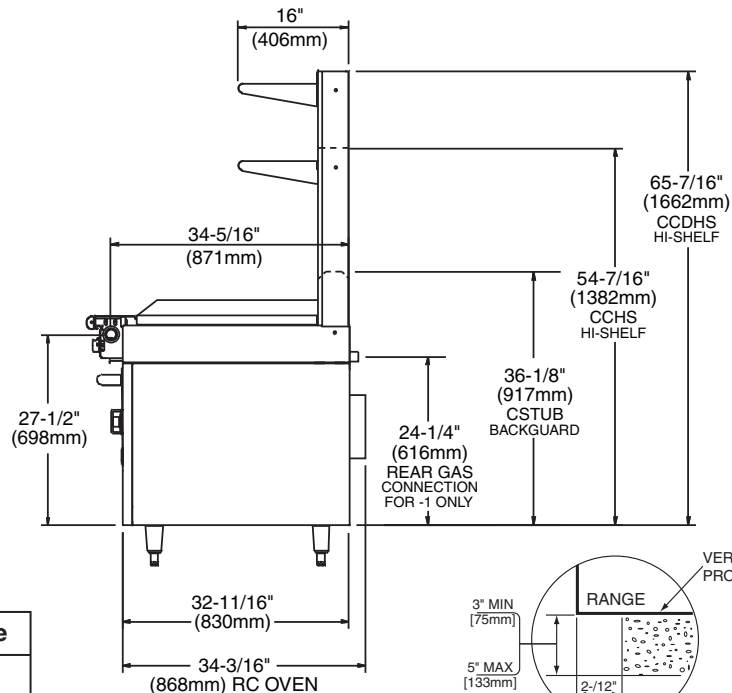
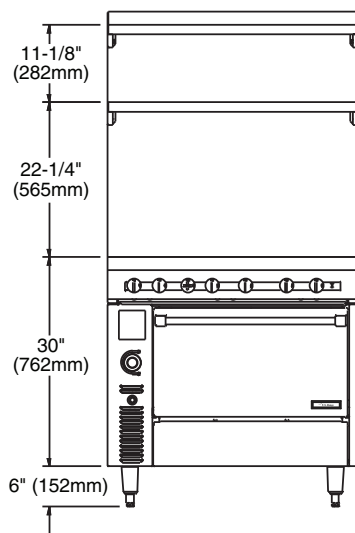
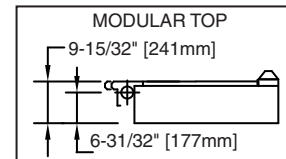
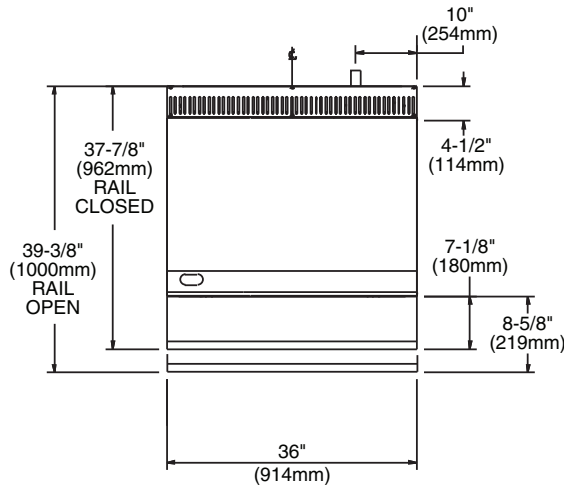
Item #: _____
 Model: C836-1, C836-1-1
 Product Name: Cuisine Series Heavy Duty Ranges
 w/ 36" Griddles. – Oven, Cabinet Base,
 and Modular Models

Model #	Description	Total BTU (NAT. Gas)
C836-1	36" Manual Valve Control Griddle Top - w/Oven	130,000
C0836-1	36" Manual Valve Control Griddle Top - w/Storage	90,000
C0836-1M	36" Manual Valve Control Griddle Top - Modular Top	90,000
C836-1-1	36" Thermostatic Control Griddle Top - w/Oven	130,000
C0836-1-1	36" Thermostatic Control Griddle Top - w/Storage	90,000
C0836-1-1M	36" Thermostatic Control Griddle Top- Modular Top	90,000

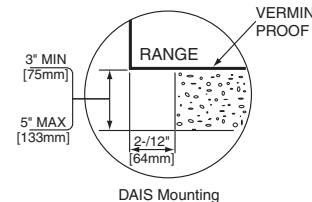
Gas Pressure	NAT.	PRO.
Min. Supply	7" WC	11" WC
Operating	6" WC	10" WC
Gas Manifold 1-1/4" NPT		

Interior Dimensions: In (mm)			
Product	Height	Width	Depth
Standard Oven	13-1/2(323)	26-1/4 (667)	29 (737)
Convection	13-1/2(323)	26-1/4 (667)	25 (635)
Cabinet Base	20-1/2 (521)	32-1/4 (819)	31 (787)

Individual Burner Ratings (BTU/hr)		
Burner	NATURAL	PROPANE
Griddle	30,000	30,000
Standard Oven	40,000	35,000
Convection Oven	37,000	35,000



Combustible Wall Clearance	
Sides	Back
6" (152mm)	6" (152mm)





Infra-Red Salamander Broiler

Item: _____

Quantity: _____

Project: _____

Approval: _____

Date: _____

Infra-Red Salamander Broiler

Models:

BS-CX

BS-WX

BS-RX

BS-RX-60

BS-RX-72



Model BS-CX

Standard Features:

- Stainless steel front, sides, and top
- Single, 30,000 atmospheric infra-red burner designed for heavy broiling
- Available in Natural or Propane gas
- 5 position, positive lock, adjustable rack height
- Large capacity removable grease pan
- Designed to be installed on a counter, wall or range mounted on Cuisine and Performer Series ranges

- Broiling grid 28" (711mm) Wide x 13 1/2" (343mm) Deep
- Heavy-duty, spring assisted carriage is angle iron construction for long life and durability
- 1/2" NPT top gas inlet
- One Year limited parts and labor warranty (USA and Canada only)

Optional Features:

- Interconnection gas pipe for range mounting
- S/S bottom available for BS-RX Range mount models and BS-WX wall mount.

Specification:

Unit shall be a U.S. Range Infrared Salamander Broiler, Model _____. Single 30,000 BTU atmospheric infra-red burner, with 5 position adjustable rack. Stainless steel finish on front, sides, and top, available in natural or propane gas. Unit to be range, (BS-RX), counter, (BS-CX), or wall mounted, (BS-WX).



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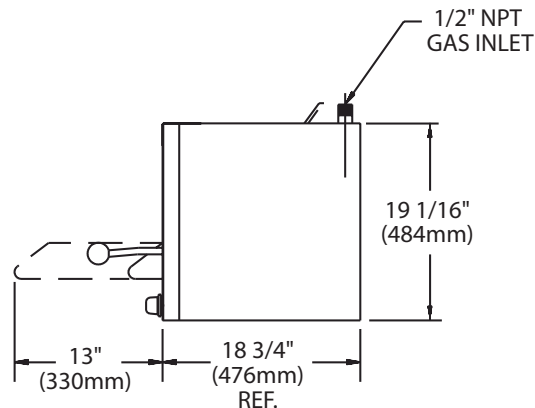
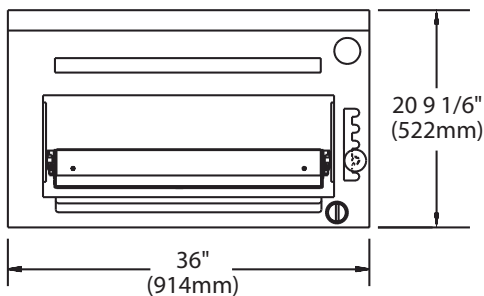
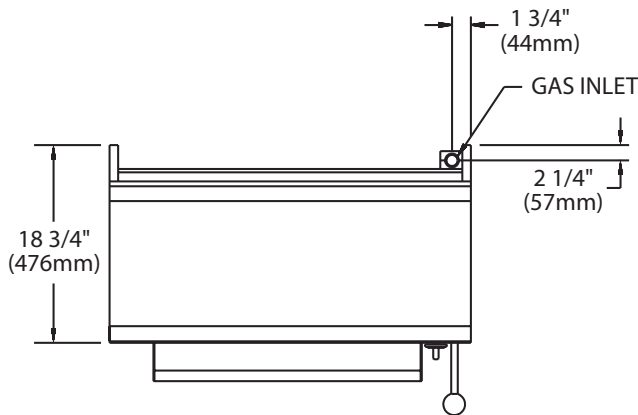
Model #	Description
BS-CX	36" wide Salamander Broiler for countertop use (with 4" (102mm) legs)
BS-WX	36" wide Salamander Broiler for wall mounting (with mounting brackets)
BS-RX	36" Salamander Broiler for range mounting (with backguard)
BS-RX-60	36" Salamander Broiler to mount on 60" range W/24" (610mm) High Shelf
BS-RX-72	36" Salamander Broiler to mount on 72" range W/36" (914mm) High Shelf

Many local codes exist and it is the responsibility of the owner and installer to comply with those codes.

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Model #	Weight Lbs/Kg	Cu Ft
BS-RX	205/93	28
BS-CX	210/95	20
BS-WX	192/87	20
BS-RX-60	260/118	40
BS-RX-72	280/127	48

Manifold Operating Pressure	
Natural Gas	5.0" WC (12.5mbar)
Propane	11.0" WC (28mbar)



Form# BSX (06/07)