

U.S. Range

U-Series 36" Gas Restaurant Range

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Models

- U36-6R
- U36-4G12R
- U36-2G24R
- U36-G36R
- U36-6S
- U36-4G12S
- U36-2G24S
- U36-G36S



Model U36-6R

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, heavy-duty knobs
- Gas regulator
- Easy to access oven pilot light
- Reinforced chassis corners

Standard on Applicable Models:

- Open storage in lieu of oven, (suffix S)
- Ergonomic split cast-iron top ring grates
- Powerful 32,000 BTU/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 BTU/5.27 kW cast-iron "H" style griddle burner per 12" (305mm) width of griddle
- Front serviceable griddle plate
- 38,000 BTU/11.13 kW cast-iron "H" style oven burner
- Snap-action modulating oven thermostat low to 500° F
- Nickel-plated oven rack and 3-position removable oven rack guide
- Large oven w/ porcelain ribbed

bottom & door, aluminized steel top, sides and back; standard oven fits standard sheet pans in both directions

- Square door design with strong, "keep-cool" oven door handle

Options & Accessories

- Snap-action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/ 18,000 BTU/5.27 kW cast-iron "H" burner standard on left side
- Low-profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- Four 6" (152mm) levelling swivel casters w/ front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles

Specifications

Gas restaurant series range with large capacity standard oven.

35 7/16" (900mm) wide, 27" (686mm) deep worktop surfaces.

Stainless steel front, sides and 5" wide front rail.

6" (152mm) legs with adjustable feet.

Six powerful 2-piece 32,000 BTU/9.37 kW (Natural Gas), cast-iron open burners set in split cast-iron ergonomic grates.

Griddle or optional hot top with cast-iron "H" style burners, 18,000 BTU/5.27 kW (natural gas), in lieu of open burners.

Front serviceable griddle plate.

Porcelain oven bottom and door line and heavy-duty, "keep-cool" door handle.

Heavy cast-iron "H" oven burner rated 38,000 BTU/11.13 kW (natural gas)

Oven controlled by even bake, fast recovery snap-action modulating oven thermostat.

Available with storage base in lieu of oven.

NOTE: Use only Garland certified casters and approved restraining devices.



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TOP VIEW

1-1/2" [39mm]
2-5/16" [63mm]
34-1/2" [876mm]
27-1/4" [693mm]
5" [127mm]

FRONT VIEW

35-7/16" [900mm]
21" [533mm]
57" [1447mm]
23-1/4" [590mm]
30" [762mm]
7-1/2" [191mm]
6" [153mm]
OPTIONAL 5" [127mm] CASTERS

RIGHT VIEW

12-1/8" [307mm]
18-7/16" [468mm]
51" [1295mm]
STD BACKGUARD W/ HIGH SHELF
39-3/8" [1000mm]
LOW PROFILE BACKGUARD
13-7/8" [352mm]
ADD WHEN DOOR OPEN

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.

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

Model Number	Description	Total BTU/Hr Natural	Shipping Information		
			Lbs.	Kg	Cu Ft
U36-6R	Six Open Burners w/26" Oven	230,000	430	195	40
U36-6S	Six Open Burners w/Storage Base	192,000	310	141	40
U36-4G12R	12" Griddle, Four Open Burners w/26" Oven	184,000	460	209	40
U36-4G12S	12" Griddle, Four Open Burners w/Storage Base	146,000	340	154	40
U36-2G24R	24" Griddle, Two Open Burners w/26" Oven	138,000	495	225	40
U36-2G24S	24" Griddle, Two Open Burners w/Storage Base	100,000	375	170	40
U36-G36R	36" Griddle w/26" Oven	92,000	530	240	40
U36-G36S	36" Griddle w/Storage Base	54,000	410	186	40

Width In (mm)	Depth 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	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

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard Oven
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

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

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
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