



X-Series 36" Gas Restaurant Range

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

Models

- X36-6R
- X36-2G24R



Model X36-6R

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 4" (102mm) plate rail
- Stainless steel backguard w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injection molded legs
- Pressure regulator, 3/4" NPT
- Ergonomic split cast-iron top ring grates
- 30,000 BTU/8.79 kW 2-piece cast-iron "Q" style donut open burner
- 18,000 BTU/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- Griddle plates only available on right side of range
- 5/8" (15mm) thick steel griddle plate w/ manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough
- Straight steel tube oven burner 33,000 BTU/7.33 kW
- Easy to access oven pilot
- Reinforced chassis
- Standard size oven with ribbed porcelain oven bottom and door interior, aluminized top, sides and back
- Oven thermostat w/ Low to 500° F

(260° C)

- Nickel-plated oven rack with two fixed-position oven rack guides
- Square door design with strong, "keep-cool" oven door handle

Options & Accessories

- Low-profile 9-3/8" (238mm) backguard stainless steel front and sides
- Four 6" (152mm) levelling swivel casters w/front locking
- Celsius temperature dials

Specifications

Gas restaurant series range with standard oven.

23-5/8" (600mm) wide with a 27" (686mm) deep work top surface.

Stainless steel front, sides and 4"(102mm) wide front rail.

6" (152mm) legs with adjustable feet.

Six robust 2-piece 30,000 BTU/8.797 kW (Natural gas), cast open burners set in split cast-iron ergonomic grates.

Griddle on applicable models with cast iron "H" style burners, 18,000 BTU/5.27 kW (natural gas), in lieu of open burners.

Porcelain oven bottom and door liner.

Two fixed-position rack guides w/ one oven rack.

Heavy-duty oven door with "keep cool" door handle.

Straight steel tube oven burner 33,000 BTU/7.33 kW (natural gas) provides quality bake and good recovery.

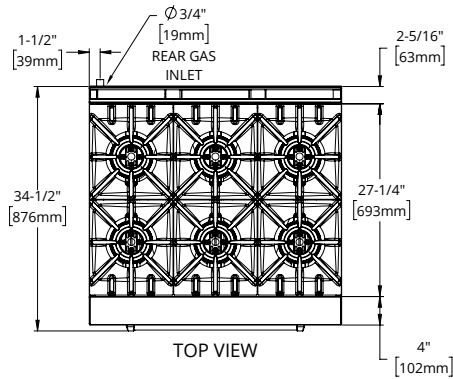
Oven thermostat ranges from Low to 500° F (260° C).

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



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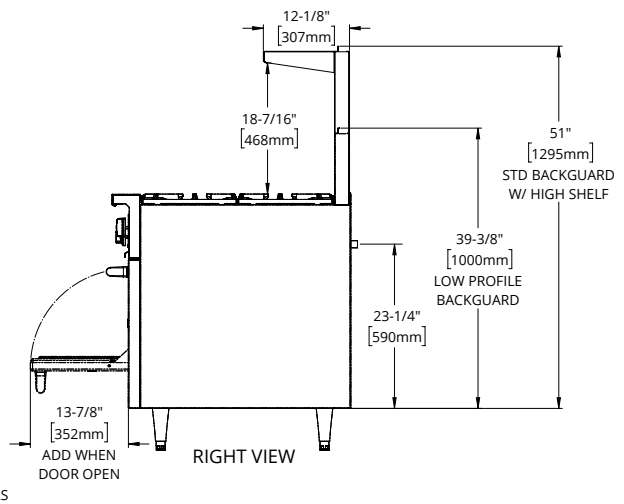
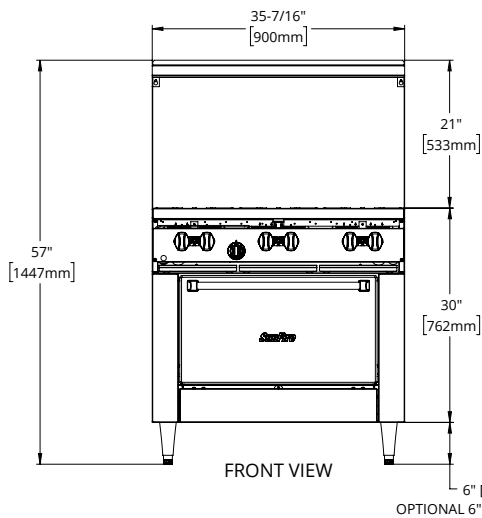
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Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

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 Gas	Shipping Information		
			Lbs.	Kg	Cu Ft
X36-6R	Six Open Burners w/26" Oven	213,000	430	195	37
X36-2G24R	24" Griddle, Two Open Burners w/26" Oven	129,000	495	225	37

Width	Depth	Height w/ Shelf	Oven Interior			Combustible Wall Clearance		Entry Clearances	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated
35-7/16" (900mm)	33-1/2" (851mm)	57" (1448mm)	13" (330mm)	22" (559mm)	26-1/4" (667mm)	14" (356mm)	6" (152mm)	37" (940mm)	36-1/2" (927mm)

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle	Standard Oven
Natural	30,000/8.79	18,000/5.27	33,000/9.67
Propane	26,000/7.61	18,000/5.27	29,000/8.50

Manifold Operating Pressure	
Natural	Propane
4.5" WC 11 mbar	10" WC 25 mbar

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