

Сверхмощные плиты серии С36 и распределители

Технические характеристики

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Россия +7(495)268-04-70

Казахстан +(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: gyb@nt-rt.ru || сайт: <https://garland.nt-rt.ru/>

C36-1-1 Garland Cuisine 36" Griddle Top Ranges - Thermostat Control

Heavy Duty Range with Full Griddle Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Griddle Tops - Griddle control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.



**C36-1-1R 36" THERMOSTAT CONTROL
GRIDDLE TOP WITH STANDARD OVEN**

May be connected individually or in a battery.

Oven - Stainless steel exterior and front rail for easy plating. Fully insulated porcelain or optional stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66° - 260°C). Comes with 1 chrome-plated oven rack and 4 rack positions.

Griddle Top - Griddle control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 100 cm x 109.9 cm
Power Output	130000 BTUs
Power Input Type	Gas - Natural Gas - Propane



**C36-1-1C 36" THERMOSTAT CONTROL
GRIDDLE TOP WITH CONVECTION
OVEN**

Convection Oven - Stainless steel exterior and front rail for easy plating. Fully insulated porcelain or optional stainless steel oven interior with a heavy-duty, “keep-cool” door handle. Convection oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 3 chrome plated oven racks and 3 rack positions.

Griddle Top - Griddle control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

W x D x H	36" x 40 ^{7/8} " x 43 ^{1/4} " 91.4 cm x 103.8 cm x 109.9 cm
Power Output	127000 BTUs
Power Input Type	Gas - Natural Gas - Propane
Secondary Power Input	115-120 V x 60 Hz x 1 PH



**C36-1-1S 36" THERMOSTAT CONTROL
GRIDDLE TOP WITH STORAGE BASE**

May be connected individually or in a battery.

Stainless Steel Storage Base - Optional stainless steel doors and interior shelves.

Griddle Top - Griddle control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

90000 BTUs

Power Input Type

Gas - Natural
Gas - Propane



C36-1-1M 36" THERMOSTAT CONTROL MODULAR GRIDDLE TOP

May be connected individually or in a battery.

Modular Griddle Top - Griddle control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

Can be mounted on Polar Cuisine refrigerated base.

W x D x H	36" x 39 ³ / ₈ " x 12 ⁵ / ₈ " 91.4 cm x 100 cm x 32.1 cm
Power Output	90000 BTUs
Power Input Type	Gas - Natural Gas - Propane

C36-2 Garland Cuisine 36" Combination Griddle/Open Burner Ranges - Manual Valve Control

Heavy Duty Range with 24" Griddle & 12" Open Burner Combination Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Griddle Tops - Manual hi-lo valve control. 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 18" (457mm) section.

Open Burners - Two Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.



C36-2C 24" MANUAL VALVE CONTROL GRIDDLE & 12" OPEN BURNER COMBINATION TOP RANGE WITH CONVECTION OVEN

May be connected individually or in a battery.

Convection Oven - Stainless steel exterior and front rail for easy plating. Fully insulated porcelain or optional stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Convection oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 3 chrome plated oven racks and 3 rack positions.

Griddle Tops - Manual hi-lo valve control. 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 18" (457mm) section.

Open Burners - Two Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

W x D x H	36" x 40 ⁷ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 103.8 cm x 109.9 cm

Power Output	167000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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Secondary Power Input	115-120 V x 60 Hz x 1 PH
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**C36-2R 24" MANUAL VALVE CONTROL
GRIDDLE & 12" OPEN BURNER
COMBINATION TOP RANGE WITH
STANDARD OVEN**

W x D x H

36" x 40⁷/₈" x 43¹/₄"

91.4 cm x 103.8 cm x 109.9 cm

Power Output

170000 BTUs

Power Input Type

Gas - Natural
Gas - Propane



**C36-2S 24" MANUAL VALVE CONTROL
GRIDDLE & 12" OPEN BURNER
COMBINATION TOP RANGE WITH
STORAGE BASE**

W x D x H

36" x 40⁷/₈" x 43¹/₄"

91.4 cm x 103.8 cm x 109.9 cm

Power Output

130000 BTUs

Power Input Type

Gas - Natural
Gas - Propane



C36-2M 24" MANUAL VALVE CONTROL GRIDDLE & 12" OPEN BURNER COMBINATION MODULAR TOP

May be connected individually or in a battery.

Griddle Tops - Manual hi-lo valve control. 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 18" (457mm) section.

Open Burners - Two Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

Can be mounted on Polar Cuisine refrigerated base.

W x D x H

36" x 12⁵/₈" x 43¹/₄"

91.4 cm x 32.1 cm x 109.9 cm

Power Output

130000 BTUs

Power Input Type

Gas - Natural
Gas - Propane

C36-2-1 Garland Cuisine 36" Combination Griddle/Open Burner Ranges - Thermostat Control

Heavy Duty Range with 24" Griddle & 12" Open Burner Combination Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Griddle Tops - 24" griddle on left side only. Griddle temperature control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

Open Burners - Two Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.



**C36-2-1R 24" THERMOSTAT CONTROL
GRIDDLE & 12" OPEN BURNER
COMBINATION TOP RANGE WITH
STANDARD OVEN**

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 100 cm x 109.9 cm
Power Output	170000 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-2-1M 24" THERMOSTAT CONTROL GRIDDLE & 12" OPEN BURNER COMBINATION MODULAR TOP

Can be mounted on Polar Cuisine refrigerated base.

W x D x H	36" x 39 ³ / ₈ " x 12 ⁵ / ₈ " 91.4 cm x 100 cm x 32.1 cm
Power Output	130000 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-2-1S 24" THERMOSTAT CONTROL GRIDDLE & 12" OPEN BURNER COMBINATION TOP RANGE WITH STORAGE BASE OVEN

May be connected individually or in a battery.

Stainless Steel Storage Base - Optional stainless steel doors and interior shelves.

Griddle Top - 24" griddle on left side only. Griddle temperature control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

Open Burners - Two Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

170000 BTUs

Power Input Type

Gas - Natural
Gas - Propane



C36-2-1C 24" THERMOSTAT CONTROL GRIDDLE & 12" OPEN BURNER COMBINATION TOP RANGE WITH CONVECTION OVEN

Convection Oven - Stainless steel exterior and front rail for easy plating. Fully insulated porcelain or optional stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Convection oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 3 chrome plated oven racks and 3 rack positions.

Griddle Top - 24" griddle on left side only. Griddle temperature control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

Open Burners - Two Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

W x D x H

36" x 40⁷/₈" x 43¹/₄"

91.4 cm x 103.8 cm x 109.9 cm

Power Output

167000 BTUs

Power Input Type

Gas - Natural

C36-3 Garland Cuisine 36" Combination Griddle/Even-Heat Hot Top Ranges - Manual Valve Control

Heavy Duty Range with 24" Griddle & 12" Even-Heat Hot Top Combination Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Griddle Tops - 24" griddle on left side only. Manual hi-lo valve control. 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

Even-Heat Hot Tops - 12" (305mm) hot top section on right side. Natural gas 25,000 BTU/h.



**C36-3C GARLAND CUISINE 24"
MANUAL VALVE CONTROL GRIDDLE &
12" HOT TOP COMBINATION TOP
RANGE WITH CONVECTION OVEN**

W x D x H	36" x 40 ⁷ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 103.8 cm x 109.9 cm
Power Output	122000 BTUs
Power Input Type	Gas - Natural Gas - Propane
Secondary Power Input	115-120 V x 60 Hz x 1 PH



C36-3M GARLAND CUISINE 24" MANUAL VALVE CONTROL GRIDDLE & 12" HOT TOP MODULAR COMBINATION TOP

W x D x H	36" x 40 ⁷ / ₈ " x 12 ⁵ / ₈ " 91.4 cm x 103.8 cm x 32.1 cm
Power Output	85000 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-3R GARLAND CUISINE 24" MANUAL VALVE CONTROL GRIDDLE & 12" HOT TOP COMBINATION TOP RANGE WITH STANDARD OVEN

Griddle Top - 24" griddle on left side only. Manual hi-lo valve control. 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

Even-Heat Hot Top - 12" (305mm) hot top section on right side. Natural gas 25,000 BTU/h.

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

125000 BTUs

Power Input Type

Gas - Natural
Gas - Propane



C36-3S GARLAND CUISINE 24" MANUAL VALVE CONTROL GRIDDLE & 12" HOT TOP COMBINATION TOP RANGE WITH STORAGE BASE

May be connected individually or in a battery.

Stainless Steel Storage Base - Optional stainless steel doors and interior shelves.

Griddle Top - 24" griddle on left side only. Manual hi-lo valve control. 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

Even-Heat Hot Top - 12" (305mm) hot top section on right side. Natural gas 25,000 BTU/h.

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

125000 BTUs

Power Input Type

Gas - Natural
Gas - Propane

C36-3-1 Garland Cuisine 36" Combination Griddle/Even-Heat Hot Top Ranges - Thermostat Control

Heavy Duty Range with 24" Griddle & 12" Even-Heat Hot Top Combination Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Griddle Tops - Griddle control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. 18" Burner rated 30,000 BTU/h.

Even-Heat Hot Tops - 12" (305mm) hot top section on right side. Natural gas 25,000 BTU/h.



**C36-3-1R GARLAND CUISINE 24"
THERMOSTAT CONTROL GRIDDLE &
12" HOT TOP COMBINATION TOP
RANGE WITH STANDARD OVEN**

Griddle Top - Griddle control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. 18" Burner rated 30,000 BTU/h.

Even-Heat Hot Top - 12" (305mm) hot top section on right side.
Natural gas 25,000 BTU/h.

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 100 cm x 109.9 cm
Power Output	125000 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-3-1C GARLAND CUISINE 24" THERMOSTAT CONTROL GRIDDLE & 12" HOT TOP COMBINATION TOP RANGE WITH CONVECTION OVEN

W x D x H	36" x 40 ⁷ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 103.8 cm x 109.9 cm
Power Output	122000 BTUs
Power Input Type	Gas - Natural Gas - Propane
Secondary Power Input	115-120 V x 60 Hz x 1 PH



C36-3-1S GARLAND CUISINE 24" THERMOSTAT CONTROL GRIDDLE & 12" HOT TOP COMBINATION TOP RANGE WITH STORAGE BASE

May be connected individually or in a battery.

Stainless Steel Storage Base - Optional stainless steel doors and interior shelves.

Griddle Top - Griddle control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. 18" Burner rated 30,000 BTU/h.

Even-Heat Hot Top - 12" (305mm) hot top section on right side.
Natural gas 25,000 BTU/h.

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

85000 BTUs

Power Input Type

Gas - Natural
Gas - Propane



C36-3-1M GARLAND CUISINE 24" THERMOSTAT CONTROL GRIDDLE & 12" HOT TOP MODULAR COMBINATION TOP

May be connected individually or in a battery.

Griddle Top - Griddle control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. 18" Burner rated 30,000 BTU/h.

Even-Heat Hot Top - 12" (305mm) hot top section on right side.
Natural gas 25,000 BTU/h.

W x D x H	36" x 40 ⁷ / ₈ " x 12 ⁵ / ₈ "
	91.4 cm x 103.8 cm x 32.1 cm

Power Output	85000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-4 Garland Cuisine 36" Combination Griddle/Open Burner Ranges - Manual Valve Control

Heavy Duty Range with 18" Griddle & 18" Open Burner Combination Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes

with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Griddle Tops - 18" griddle on left side only. Manual hi-lo valve control. 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

Open Burners - Two Garland Starfire 18" open burners with 40,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.



**C36-4C GARLAND CUISINE 18"
MANUAL VALVE CONTROL GRIDDLE &
18" OPEN BURNER COMBINATION TOP
RANGE WITH CONVECTION OVEN**

W x D x H	36" x 40 ^{7/8} " x 43 ^{1/4} "
	91.4 cm x 103.8 cm x 109.9 cm

Power Output	147000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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Secondary Power Input	115-120 V x 60 Hz x 1 PH
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**C36-4R GARLAND CUISINE 18"
MANUAL VALVE CONTROL GRIDDLE &
18" OPEN BURNER COMBINATION TOP
RANGE WITH STANDARD OVEN**

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

150000 BTUs

Power Input Type

Gas - Natural
Gas - Propane



**C36-4S GARLAND CUISINE 18"
MANUAL VALVE CONTROL GRIDDLE &
18" OPEN BURNER COMBINATION TOP
RANGE WITH STORAGE BASE**

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	150000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-4M GARLAND CUISINE 18" MANUAL VALVE CONTROL GRIDDLE & 18" OPEN BURNER COMBINATION MODULAR TOP

W x D x H	36" x 39 ³ / ₈ " x 12 ⁵ / ₈ "
	91.4 cm x 100 cm x 32.1 cm

Power Output	110000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-4-1 Garland Cuisine 36" Combination Griddle/Open Burner Ranges - Thermostat Control

Heavy Duty Range with 18" Griddle & 18" Open Burner Combination Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a

thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Griddle Tops - Griddle control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. 18" Burner rated 30,000 BTU/h.

Open Burners - Two Garland Starfire 18" open burners with 40,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.



C36-4-1C GARLAND CUISINE 18" THERMOSTAT CONTROL GRIDDLE & 18" OPEN BURNER COMBINATION TOP RANGE WITH CONVECTION OVEN

W x D x H

36" x 407/8" x 431/4"

91.4 cm x 103.8 cm x 109.9 cm

Power Output	147000 BTUs
Power Input Type	Gas - Natural Gas - Propane
Secondary Power Input	115-120 V x 60 Hz x 1 PH



**C36-4-1R GARLAND CUISINE 18"
THERMOSTAT CONTROL GRIDDLE &
18" OPEN BURNER COMBINATION TOP
RANGE WITH STANDARD OVEN**

W x D x H

36" x 39³/₈" x 43¹/₄"
91.4 cm x 100 cm x 109.9 cm

Power Output

150000 BTUs

Power Input Type

Gas - Natural
Gas - Propane



C36-4-1S GARLAND CUISINE 18" THERMOSTAT CONTROL GRIDDLE & 18" OPEN BURNER COMBINATION TOP RANGE WITH STORAGE BASE

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

110000 BTUs

Power Input Type

Gas - Natural
Gas - Propane



C36-4-1M GARLAND CUISINE 18" THERMOSTAT CONTROL GRIDDLE & 18" OPEN BURNER COMBINATION MODULAR TOP

W x D x H

36" x 39³/₈" x 12⁵/₈"

91.4 cm x 100 cm x 32.1 cm

Power Output

110000 BTUs

Power Input Type

Gas - Natural
Gas - Propane

C36-5 Garland Cuisine 36" Combination Griddle/Even-Heat Hot Top Ranges - Manual Valve Control

Heavy Duty Range with 18" Griddle & 18" Even-Heat Hot Top Combination Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Griddle Tops - 18" griddle on the left side with 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Manual hi-lo valve control. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

Even-Heat Hot Tops - 18" (457mm) hot top section on right side. Natural gas 32,500 BTU/h.



C36-5R GARLAND CUISINE 18" MANUAL VALVE CONTROL GRIDDLE & 18" HOT TOP COMBINATION TOP RANGE WITH STANDARD OVEN

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	102500 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-5M GARLAND CUISINE 18" MANUAL VALVE CONTROL GRIDDLE & 18" HOT TOP COMBINATION MODULAR TOP

May be connected individually or in a battery.

Griddle Top - 18" griddle on the left side with 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Manual hi-lo valve control. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

Even-Heat Hot Top - 18" (457mm) hot top section on right side.
Natural gas 32,500 BTU/h.

Can be mounted on Polar Cuisine refrigerated base.

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

62500 BTUs

Power Input Type

Gas - Natural
Gas - Propane



C36-5S GARLAND CUISINE 18" MANUAL VALVE CONTROL GRIDDLE & 18" HOT TOP COMBINATION TOP RANGE WITH STORAGE BASE

May be connected individually or in a battery.

Stainless Steel Storage Base - Optional stainless steel doors and interior shelves.

Griddle Top - 18" griddle on the left side with 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Manual hi-lo valve control. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

Even-Heat Hot Top - 18" (457mm) hot top section on right side.
Natural gas 32,500 BTU/h.

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

62500 BTUs

Power Input Type

Gas - Natural
Gas - Propane



C36-5C GARLAND CUISINE 18" MANUAL VALVE CONTROL GRIDDLE & 18" HOT TOP COMBINATION TOP RANGE WITH CONVECTION OVEN

W x D x H	36" x 40 ⁷ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 103.8 cm x 109.9 cm
Power Output	99500 BTUs
Power Input Type	Gas - Natural Gas - Propane
Secondary Power Input	115-120 V x 60 Hz x 1 PH

C36-5-1 Garland Cuisine 36" Combination Griddle/Even-Heat Hot Top Ranges - Thermostat Control

Heavy Duty Range with 18" Griddle & 18" Even-Heat Hot Top Combination Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Griddle Tops - Griddle control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. 18" Burner rated 30,000 BTU/h.

Even-Heat Hot Tops - 18" (457mm) hot top section on right side. Natural gas 32,500 BTU/h.



**C36-5-1R GARLAND CUISINE 18"
THERMOSTAT CONTROL GRIDDLE &
18" HOT TOP COMBINATION TOP
RANGE WITH STANDARD OVEN**

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

102500 BTUs

Power Input Type

Gas - Natural
Gas - Propane



**C36-5-1S GARLAND CUISINE 18"
THERMOSTAT CONTROL GRIDDLE &
18" HOT TOP COMBINATION TOP
RANGE WITH STORAGE BASE**

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 100 cm x 109.9 cm
Power Output	62500 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-5-1M GARLAND CUISINE 18" THERMOSTAT CONTROL GRIDDLE & 18" HOT TOP COMBINATION MODULAR TOP

May be connected individually or in a battery.

Griddle Top - Griddle control with embedded thermostat sensor bulb, low heat up to 450°F (232°C). 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. 18" Burner rated 30,000 BTU/h.

Even-Heat Hot Top - 18" (457mm) hot top section on right side. Natural gas 32,500 BTU/h.

Can be mounted on Polar Cuisine refrigerated base.

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 100 cm x 109.9 cm
Power Output	62500 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-5-1C GARLAND CUISINE 18" THERMOSTAT CONTROL GRIDDLE & 18" HOT TOP COMBINATION TOP RANGE WITH CONVECTION OVEN

W x D x H

36" x 40⁷/₈" x 43¹/₄"

91.4 cm x 103.8 cm x 109.9 cm

Power Output

99500 BTUs

Power Input Type

Gas - Natural

Gas - Propane

Secondary Power Input

115-120 V x 60 Hz x 1 PH

C36-6 Garland Cuisine 36" Six Open Burner Top Ranges

Heavy Duty Range with 6 x 12" Open Burner Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Open Burners - Six Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.



C36-6C GARLAND CUISINE 6 X 12"
OPEN BURNER TOP RANGE WITH
CONVECTION OVEN

W x D x H	36" x 40 ⁷ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 103.8 cm x 109.9 cm

Power Output	250000 BTUs
Power Input Type	Gas - Natural Gas - Propane
Secondary Power Input	115-120 V x 60 Hz x 1 PH



C36-6R GARLAND CUISINE 6 X 12"
OPEN BURNER TOP RANGE WITH
STANDARD OVEN

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	250000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-6S GARLAND CUISINE 6 X 12"
OPEN BURNER TOP RANGE WITH
STORAGE BASE

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	210000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-6M GARLAND CUISINE 6 X 12" OPEN BURNER MODULAR TOP

W x D x H

36" x 39³/₈" x 12⁵/₈"

91.4 cm x 100 cm x 32.1 cm

Power Output

210000 BTUs

Power Input Type

Gas - Natural
Gas - Propane

C36-6SU Garland Cuisine 36" Step-Up Ranges

Heavy Duty Range with 6 x 12" Open Burner Step-Up Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Open Burners - Six Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.



C36-6SUC GARLAND CUISINE 36" STEP-UP RANGE WITH CONVECTION OVEN

Convection Oven - Stainless steel exterior and front rail for easy plating. Fully insulated porcelain or optional stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Convection oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 3 chrome plated oven racks and 3 rack positions.

Open Burners - Six Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

W x D x H

36" x 40⁷/₈" x 43¹/₄"

91.4 cm x 103.8 cm x 109.9 cm

Power Output

250000 BTUs

Power Input Type

Gas - Natural
Gas - Propane

Secondary Power Input

115-120 V x 60 Hz x 1 PH



C36-6SUR GARLAND CUISINE STEP-UP RANGE WITH STANDARD OVEN

May be connected individually or in a battery.

Oven - Stainless steel exterior and front rail for easy plating. Fully insulated porcelain or optional stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack and 4 rack positions.

Open Burners - Six Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	250000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-6SUM GARLAND CUISINE STEP-UP MODULAR TOP

May be connected individually or in a battery.

Open Burners - Six Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

Can be mounted on Polar Cuisine refrigerated base.

W x D x H	36" x 39 ³ / ₈ " x 12 ⁵ / ₈ " 91.4 cm x 100 cm x 32.1 cm
Power Output	210000 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-6SUS GARLAND CUISINE STEP-UP RANGE WITH STORAGE BASE

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm
Power Output	210000 BTUs
Power Input Type	Gas - Natural Gas - Propane

C36-7 Garland Cuisine 36" Four Open Burner Top Ranges

Heavy Duty Range with 4 x 18" Open Burner Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Open Burners - Four Garland Starfire 18" open burners with 40,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.



C36-7R GARLAND CUISINE 4 X 18" OPEN BURNER TOP RANGE WITH STANDARD OVEN

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	200000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-7C GARLAND CUISINE 4 X 18" OPEN BURNER TOP RANGE WITH CONVECTION OVEN

W x D x H	36" x 40 ⁷ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 103.8 cm x 109.9 cm

Power Output	197000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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Secondary Power Input	115-120 V x 60 Hz x 1 PH
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C36-7S GARLAND CUISINE 4 X 18" OPEN BURNER TOP RANGE WITH STORAGE BASE

May can be connected individually or in a battery.

Stainless Steel Storage Base - Optional stainless steel doors and interior shelves.

Open Burners - Four Garland Starfire 18" open burners with 40,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output	160000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-7M GARLAND CUISINE 4 X 18" OPEN BURNER MODULAR TOP

May be connected individually or in a battery.

Open Burners - Four Garland Starfire 18" open burners with 40,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

Can be mounted on Polar Cuisine refrigerated base.

W x D x H

36" x 39³/₈" x 12⁵/₈"

91.4 cm x 100 cm x 32.1 cm

Power Output

160000 BTUs

Power Input Type

Gas - Natural
Gas - Propane

C36-8 Garland Cuisine 36" Three Even-Heat Hot Top Ranges

Heavy Duty Range with 3 x 12" Even-Heat Hot Tops

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Even-Heat Hot Tops - Three 12" hot top sections rated 25,000 BTU per plate.



C36-8R GARLAND CUISINE 3 X 12"

EVEN-HEAT HOT TOP WITH STANDARD OVEN

May be connected individually or in a battery.

Oven - Stainless steel exterior and front rail for easy plating. Fully insulated porcelain or optional stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack and 4 rack positions.

Even-Heat Hot Tops - Three 12" hot top sections rated 25,000 BTU per plate.

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 100 cm x 109.9 cm
Power Output	115000 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-8C GARLAND CUISINE 3 X 12"

EVEN-HEAT HOT TOP WITH CONVECTION OVEN

W x D x H	36" x 40 ⁷ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 103.8 cm x 109.9 cm

Power Output	112000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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Secondary Power Input	115-120 V x 60 Hz x 1 PH
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C36-8S GARLAND CUISINE 3 X 12" EVEN-HEAT HOT TOP WITH STORAGE BASE

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	75000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-8M GARLAND CUISINE 3 X 12" EVEN-HEAT HOT TOP MODULAR TOP

W x D x H

36" x 39³/₈" x 12⁵/₈"

91.4 cm x 100 cm x 32.1 cm

Power Output

75000 BTUs

Power Input Type

Gas - Natural
Gas - Propane

C36-9 Garland Cuisine 36" Two Even-Heat Hot Top Ranges

Heavy Duty Range with 2 x 18" Even-Heat Hot Tops

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Even-Heat Hot Tops - Two 18" hot top sections rated 32,500 BTU per plate.



C36-9R GARLAND CUISINE 2 X 18" EVEN-HEAT HOT TOP WITH STANDARD OVEN

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

105000 BTUs

Power Input Type

Gas - Natural

Gas - Propane



C36-9C GARLAND CUISINE 2 X 18"

EVEN-HEAT HOT TOP WITH

CONVECTION OVEN

May be connected individually or in a battery.

Convection Oven - Stainless steel exterior and front rail for easy plating. Fully insulated porcelain or optional stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Convection oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 3 chrome plated oven racks and 3 rack positions.

Even-Heat Hot Tops - Two 18" hot top sections rated 32,500 BTU per plate.

W x D x H	36" x 40 ⁷ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 103.8 cm x 109.9 cm
Power Output	102000 BTUs
Power Input Type	Gas - Natural Gas - Propane
Secondary Power Input	115-120 V x 60 Hz x 1 PH



C36-9S GARLAND CUISINE 2 X 18"
EVEN-HEAT HOT TOP WITH STORAGE
BASE

May be connected individually or in a battery.

Stainless Steel Storage Base - Optional stainless steel doors and interior shelves.

Even-Heat Hot Tops - Two 18" hot top sections rated 32,500 BTU per plate.

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 100 cm x 109.9 cm
Power Output	65000 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-9M GARLAND CUISINE 2 X 18"
EVEN-HEAT HOT TOP MODULAR TOP

W x D x H	36" x 39 ³ / ₈ " x 12 ⁵ / ₈ " 91.4 cm x 100 cm x 32.1 cm
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Power Output	75000 BTUs
Power Input Type	Gas - Natural Gas - Propane

C36-10 Garland Cuisine 36" Two Front-Fired Hot Top Ranges

Heavy Duty Range with 2 x 18" Front-Fired Hot Tops

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Front-Fired Hot Tops - Two 18" front-fired hot top rated 37,500 BTUs per section. Full Range valve control.



C36-10R GARLAND CUISINE 2 X 18" FRONT-FIRED HOT TOP WITH STANDARD OVEN

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 100 cm x 109.9 cm
Power Output	115000 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-10C GARLAND CUISINE 2 X 18" FRONT-FIRED HOT TOP WITH CONVECTION OVEN

Convection Oven - Stainless steel exterior and front rail for easy plating. Fully insulated porcelain or optional stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Convection oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 3 chrome plated oven racks and 3 rack positions.

Front-Fired Hot Tops - Two 18" front-fired hot top sections 37,500 BTUs per section. Full Range valve control.

W x D x H 36" x 40⁷/₈" x 43¹/₄"

91.4 cm x 103.8 cm x 109.9 cm

Power Output	115000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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Secondary Power Input	115-120 V x 60 Hz x 1 PH
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C36-10S GARLAND CUISINE 2 X 18" FRONT-FIRED HOT TOP WITH STORAGE BASE

May be connected individually or in a battery.

Stainless Steel Storage Base - Optional stainless steel doors and interior shelves.

Front-Fired Hot Tops - Two 18" front-fired hot top sections 37,500 BTUs per section. Full Range valve control.

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

75000 BTUs

Power Input Type

Gas - Natural
Gas - Propane



C36-10M GARLAND CUISINE 2 X 18" FRONT-FIRED HOT TOP MODULAR TOP

May be connected individually or in a battery.

Front-Fired Hot Tops - Two 18" front-fired hot top sections 37,500 BTUs per section. Full Range valve control.

Can be mounted on Polar Cuisine refrigerated base.

W x D x H	36" x 39 ^{3⁄8} " x 12 ^{5⁄8} " 91.4 cm x 100 cm x 32.1 cm
Power Output	75000 BTUs
Power Input Type	Gas - Natural Gas - Propane

C36-11 Garland Cuisine 36" Combination Front-Fired Hot Top/Even-Heat Hot Top Ranges

Heavy Duty Range with 18" Front-Fired Hot Top & 18" Even-Heat Hot Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, “keep-cool” door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Front-Fired Hot Tops - One 18" front-fired hot top section rated 37,500 BTUs. Full Range valve control.

Even-Heat Hot Tops - One 18" hot top section rated 32,500 BTUs. Full Range valve control.



C36-11R GARLAND CUISINE 18" FRONT-FIRED & 18" EVEN HEAT HOT TOP WITH STANDARD OVEN

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

110000 BTUs

Power Input Type

Gas - Natural
Gas - Propane



C36-11C GARLAND CUISINE 18" FRONT-FIRED & 18" EVEN HEAT HOT TOP WITH CONVECTION OVEN

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 100 cm x 109.9 cm
Power Output	107000 BTUs
Power Input Type	Gas - Natural Gas - Propane
Secondary Power Input	115-120 V x 60 Hz x 1 PH



C36-11M GARLAND CUISINE 18" FRONT-FIRED & 18" EVEN HEAT HOT TOP MODULAR TOP

May be connected individually or in a battery.

Front-Fired Hot Top - One 18" front-fired hot top section rated 37,500 BTUs. Full Range valve control.

Even Heat Hot Top - One 18" hot top section rated 32,500 BTU per plate. Full Range valve control.

Can be mounted on Polar Cuisine refrigerated base.

W x D x H	36" x 39 ³ / ₈ " x 12 ⁵ / ₈ " 91.4 cm x 100 cm x 32.1 cm
Power Output	70000 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-11S GARLAND CUISINE 18" FRONT-FIRED & 18" EVEN HEAT HOT TOP WITH STORAGE BASE

May be connected individually or in a battery.

Stainless Steel Storage Base - Optional stainless steel doors and interior shelves.

Front-Fired Hot Top - One 18" front-fired hot top section rated 37,500 BTUs. Full Range valve control.

Even Heat Hot Top - One 18" hot top section rated 32,500 BTU per plate. Full Range valve control.

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	70000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-12 Garland Cuisine 36" Combination Two Even-Heat Hot Top/Two Open Burner Top Ranges

Heavy Duty Range with 2 x 12" Hot Tops & 2 x 12" Open Burners

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, “keep-cool” door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Open Burners - Two Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

Even-Heat Hot Tops - Two 12" hot top sections with 25,000 BTU/h (NG) per section.



**C36-12R GARLAND CUISINE 2 X 18"
HOT TOP & 2 X 12" OPEN BURNER TOP
WITH STANDARD OVEN**

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	160000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-12C GARLAND CUISINE 2 X 18"
HOT TOP & 2 X 12" OPEN BURNER TOP
WITH CONVECTION OVEN

W x D x H	36" x 40 ⁷ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 103.8 cm x 109.9 cm
Power Output	157000 BTUs
Power Input Type	Gas - Natural Gas - Propane
Secondary Power Input	115-120 V x 60 Hz x 1 PH



C36-12S GARLAND CUISINE 2 X 18"
HOT TOP & 2 X 12" OPEN BURNER TOP
WITH STORAGE BASE

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 100 cm x 109.9 cm
Power Output	120000 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-12M GARLAND CUISINE 2 X 18" HOT TOP & 2 X 12" OPEN BURNER TOP MODULAR TOP

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	120000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-13 Garland Cuisine 36" Combination Even-Heat Hot Top/Four Open Burner Top Ranges

Heavy Duty Range with 12" Even-Heat Hot Top & 4 x 12" Open Burners

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Open Burners - Four Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

Even-Heat Hot Tops - One 12" hot top section with 25,000 BTU/h (NG) per section.



**C36-13R GARLAND CUISINE 12" HOT
TOP & 4 X 12" OPEN BURNER TOP
WITH STANDARD OVEN**

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output	205000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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**C36-13C GARLAND CUISINE 12" HOT
TOP & 4 X 12" OPEN BURNER TOP
WITH CONVECTION OVEN**

W x D x H	36" x 40 ⁷ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 103.8 cm x 109.9 cm

Power Output	202000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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Secondary Power Input	115-120 V x 60 Hz x 1 PH
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C36-13S GARLAND CUISINE 12" HOT TOP & 4 X 12" OPEN BURNER TOP WITH STORAGE BASE

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	165000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-13M GARLAND CUISINE 12" HOT
TOP & 4 X 12" OPEN BURNER
MODULAR TOP

May be connected individually or in a battery.

Open Burners - Four Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

Hot Top - One 12" hot top section with 25,000 BTU/h (NG).

Can be mounted on Polar Cuisine refrigerated base.

W x D x H	36" x 39 ³ / ₈ " x 12 ⁵ / ₈ "
	91.4 cm x 100 cm x 32.1 cm

Power Output	165000 BTUs
Power Input Type	Gas - Natural Gas - Propane

C36-14 Garland Cuisine 36" Combination Even-Heat Hot
Top/Two Open Burner Top Ranges

Heavy Duty Range with 18" Hot Top & 2 x 18" Open Burners

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Open Burners - Two Garland Starfire 18" open burners with 40,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

Even-Heat Hot Top - One 18" hot top section with 32,500 BTU/h (NG).



C36-14R GARLAND CUISINE 18" HOT TOP & 2 X 18" OPEN BURNER TOP WITH STANDARD OVEN

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

152500 BTUs

Power Input Type

Gas - Natural
Gas - Propane



C36-14C GARLAND CUISINE 18" HOT TOP & 2 X 18" OPEN BURNER TOP WITH CONVECTION OVEN

W x D x H	36" x 40 ⁷ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 103.8 cm x 109.9 cm
Power Output	149500 BTUs
Power Input Type	Gas - Natural Gas - Propane
Secondary Power Input	115-120 V x 60 Hz x 1 PH



C36-14S GARLAND CUISINE 18" HOT TOP & 2 X 18" OPEN BURNER TOP WITH STORAGE BASE

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 100 cm x 109.9 cm
Power Output	112500 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-14M GARLAND CUISINE 18" HOT TOP & 2 X 18" OPEN BURNER MODULAR TOP

May be connected individually or in a battery.

Open Burners - Two Garland Starfire 18" open burners with 40,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

Hot Top - One 18" hot top section with 25,000 BTU/h (NG)

Can be mounted on Polar Cuisine refrigerated base.

W x D x H	36" x 39 ³ / ₈ " x 12 ⁵ / ₈ "
	91.4 cm x 100 cm x 32.1 cm

Power Output	112500 BTUs
Power Input Type	Gas - Natural Gas - Propane

C36-15 Garland Cuisine 36" French Top Ranges

Heavy Duty Range with 3 x 12" Open Burners & 3 x 12" Even-Heat Hot Top Combination Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection

ovens.

French Tops - Three Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls and three 12" even-heat hot top sections with 15,500 BTU/h (NG) per section.



**C36-15S GARLAND CUISINE 3 X 12"
HOT TOP & 3 X 12" OPEN BURNER TOP
WITH STORAGE BASE**

May be connected individually or in a battery.

Stainless Steel Storage Base - Optional stainless steel doors and interior shelves.

Open Burners - Three Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

Hot Top - Three 12" hot top sections with 15,000 BTU/h (NG) per section.

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 100 cm x 109.9 cm
Power Output	190000 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-15C GARLAND CUISINE 3 X 12" HOT TOP & 3 X 12" OPEN BURNER TOP WITH CONVECTION OVEN

W x D x H	36" x 40 ⁷ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 103.8 cm x 109.9 cm
Power Output	187000 BTUs
Power Input Type	Gas - Natural Gas - Propane
Secondary Power Input	115-120 V x 60 Hz x 1 PH



C36-15M GARLAND CUISINE 3 X 12" HOT TOP & 3 X 12" OPEN BURNER MODULAR TOP

May be connected individually or in a battery.

Open Burners - Three Garland Starfire 12" open burners with 35,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

Hot Top - Three 12" hot top sections with 15,000 BTU/h (NG) per section.

Can be mounted on Polar Cuisine refrigerated base.

W x D x H	36" x 39 ^{3⁄8} " x 12 ^{5⁄8} "
	91.4 cm x 100 cm x 32.1 cm

Power Output	190000 BTUs
Power Input Type	Gas - Natural Gas - Propane



**C36-15R GARLAND CUISINE 3 X 12"
HOT TOP & 3 X 12" OPEN BURNER TOP
WITH STANDARD OVEN**

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 100 cm x 109.9 cm
Power Output	190000 BTUs
Power Input Type	Gas - Natural Gas - Propane

C36-17 Garland Cuisine 36" Combination Front-Fired Hot Top/Two Open Burner Top Ranges

Heavy Duty Range with 18" Front-Fired Hot Tops & 2 x 18" Open Burners

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Open Burners - Two Garland Starfire 18" open burners with 40,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

Front-Fired Hot Tops - One 18" front-fired hot top rated 37,500 BTUs.



C36-17R GARLAND CUISINE 18"
FRONT-FIRED HOT TOP & 2 X 18"
OPEN BURNER TOP WITH STANDARD
OVEN

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	157500 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-17S GARLAND CUISINE 18"
FRONT-FIRED HOT TOP & 2 X 18"
OPEN BURNER TOP WITH STORAGE
BASE

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	117500 BTUs
Power Input Type	Gas - Natural Gas - Propane



C36-17M GARLAND CUISINE 18" FRONT-FIRED HOT TOP & 2 X 18" OPEN BURNER MODULAR TOP

May be connected individually or in a battery.

Open Burners - Two Garland Starfire 18" open burners with 40,000 BTU/hr per burner with center pilot and one-piece cast iron grates and bowls.

Front-Fired Hot Top - One 18" front-fired hot top rated 37,500 BTUs.

Can be mounted on Polar Cuisine refrigerated base.

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	117500 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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**C36-17C GARLAND CUISINE 18"
FRONT-FIRED HOT TOP & 2 X 18"
OPEN BURNER TOP WITH
CONVECTION OVEN**

W x D x H	36" x 40 ⁷ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 103.8 cm x 109.9 cm
Power Output	154500 BTUs
Power Input Type	Gas - Natural Gas - Propane
Secondary Power Input	115-120 V x 60 Hz x 1 PH

C36-19 Garland Cuisine 36" Plancha Griddle Top Ranges

Heavy Duty 36" Range with Full Plancha Griddle Tops

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Plancha Tops - 5/8" (16mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated at 20,000 BTU/h each. One burner per 12" (305mm) griddle section.



C36-19R GARLAND CUISINE 36" PLANCHA GRIDDLE TOP WITH STANDARD OVEN

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

100000 BTUs

Power Input Type

Gas - Natural
Gas - Propane



C36-19S GARLAND CUISINE 36" PLANCHA GRIDDLE TOP WITH STORAGE BASE

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ " 91.4 cm x 100 cm x 109.9 cm
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Power Output	60000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-19M GARLAND CUISINE 36" PLANCHA GRIDDLE MODULAR

May be connected individually or in a battery.

Plancha Top - 5/8" (16mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated at 20,000 BTU/h each. One burner per 12" (305mm) griddle section.

W x D x H	36" x 39 ³ / ₈ " x 12 ⁵ / ₈ " 91.4 cm x 100 cm x 32.1 cm
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Power Output	60000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-19C GARLAND CUISINE 36" PLANCHA GRIDDLE TOP WITH CONVECTION OVEN

W x D x H

36" x 40⁷/₈" x 43¹/₄"

91.4 cm x 103.8 cm x 109.9 cm

Power Output

97000 BTUs

Power Input Type

Gas - Natural
Gas - Propane

Secondary Power Input

115-120 V x 60 Hz x 1 PH

C36-1 Garland Cuisine 36" Griddle Top Ranges - Manual Valve Control

Heavy Duty Range with Full Griddle Top

May be connected individually or in a battery.

Ovens - One-piece oven door with a heavy-duty, "keep-cool" door handle. Fully insulated porcelain or optional stainless steel oven interior. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack in standard ovens and 3 oven racks for convection ovens.

Griddle Tops - Manual hi-lo valve control. 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/h each. One burner per 12" (305mm) section.



C36-1R 36" MANUAL VALVE CONTROL GRIDDLE TOP WITH STANDARD OVEN

May be connected individually or in a battery.

Oven - Stainless steel exterior and front rail for easy plating. Fully insulated porcelain or optional stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Standard oven comes with a thermostat and has a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 1 chrome-plated oven rack and 4 rack positions.

Griddle Top - Manual hi-lo valve control. 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

W x D x H	36" x 39 ³ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 100 cm x 109.9 cm

Power Output	130000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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C36-1C 36" MANUAL VALVE CONTROL GRIDDLE TOP WITH CONVECTION OVEN

May be connected individually or in a battery.

Convection Oven - Stainless steel exterior and front rail for easy plating. Fully insulated porcelain or optional stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Convection oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C). Comes with 3 chrome plated oven racks and 3 rack positions.

Griddle Top - Manual hi-lo valve control. 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

W x D x H	36" x 40 ⁷ / ₈ " x 43 ¹ / ₄ "
	91.4 cm x 103.8 cm x 109.9 cm

Power Output	127000 BTUs
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Power Input Type	Gas - Natural Gas - Propane
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Secondary Power Input	115-120 V x 60 Hz x 1 PH
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C36-1S 36" MANUAL VALVE CONTROL GRIDDLE TOP WITH STORAGE BASE

May be connected individually or in a battery.

Stainless Steel Storage Base - Optional stainless steel doors and interior shelves.

Griddle Top - Manual hi-lo valve control. 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

W x D x H

36" x 39³/₈" x 43¹/₄"

91.4 cm x 100 cm x 109.9 cm

Power Output

90000 BTUs

Power Input Type

Gas - Natural
Gas - Propane



C36-1M 36" MANUAL VALVE CONTROL MODULAR GRIDDLE TOP

W x D x H	36" x 39 ³ / ₈ " x 12 ⁵ / ₈ "
	91.4 cm x 100 cm x 32.1 cm
Power Output	90000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane

C36-S Garland Cuisine 36" Spreader

Heavy Duty Spreader

May be connected individually or in a battery.

Spreaders - Stainless steel top, front, and sides. 6" stainless Steel legs with adjustable feet.



C36-SC GARLAND CUISINE 36" SPREADER WITH CABINET BASE

May be connected individually or in a battery.

Spreader - Stainless steel top, front, and sides. 6" stainless Steel legs with adjustable feet.

Stainless Steel Storage Base - Optional stainless steel door and interior shelf.

W x D x H

36" x 32⁵/₈" x 43¹/₂"

91.4 cm x 82.9 cm x 110.5 cm



C36-SM GARLAND CUISINE 36" MODULAR SPREADER

May be connected individually or in a battery.

Spreader - Stainless steel top, front, and sides. 6" stainless Steel legs with adjustable feet.

Can be mounted on a Polar Cuisine refrigerated base.

W x D x H

36" x 32⁵/₈" x 17"

91.4 cm x 82.9 cm x 43.2 cm



C36-SP GARLAND CUISINE 36" SPREADER PLATE

May be connected individually or in a battery.

Spreader - Stainless steel top, front, and sides. 6" stainless Steel legs with adjustable feet.

W x D x H

36" x 32⁵/₈" x 14¹/₈"

91.4 cm x 82.9 cm x 35.9 cm

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Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: gyb@nt-rt.ru || сайт: <https://garland.nt-rt.ru/>