

# Профессиональные плиты серии G-36

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## G36-6 G-Series 36" Open Burner Range

### Medium-Duty Restaurant Range with 6 Open Burners

**Standard Ovens** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron "H" Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

**Open Burners** - Garland's exclusive two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**High Backguard with Shelf** – Stainless steel backguard with removable shelf.

Available with a storage base or as a modular top unit.



# G36-6R G-SERIES 36" OPEN BURNER RANGE WITH STANDARD OVEN



**Standard Oven** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron "H" Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

**Open Burners** - Six two-piece 33,000 BTU Starfire Pro® burners combine concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**High Backguard with Shelf** – Stainless steel backguard with removable shelf.

W x D x H	35½" x 34½" x 57"
	90.2 cm x 87.6 cm x 144.8 cm
Weight	430 lb
	195 kg
Power Output	236000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane

## G36-6S G-SERIES 36" OPEN BURNER RANGE WITH STORAGE BASE



**Open Burners** - Six two-piece 33,000 BTU Starfire Pro® burners combine concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**High Backguard with Shelf** – Stainless steel backguard with removable shelf.

**Storage Base** – Stainless steel open storage base.

W x D x H	35½" x 34½" x 57"
	90.2 cm x 87.6 cm x 144.8 cm
Weight	310 lb
	140.6 kg
Power Output	198000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane

G36-6T G-SERIES 36" OPEN BURNER  
MODULAR TOP RANGE



**Open Burners** - Six exclusive two-piece 33,000 BTU Starfire Pro<sup>®</sup> burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**Modular Top** – Stainless steel low-profile backguard with 4" adjustable metal legs.

W x D x H	35½" x 34½" x 25"
	90.2 cm x 87.6 cm x 63.5 cm
Weight	190 lb
	86.2 kg
Power Output	198000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane

G36-4G12 G-Series 36" Combination  
Griddle/Open Burner Range

Medium-Duty Restaurant Range with 12" Griddle & 4 Open Burner  
Combination Top

**Standard Ovens** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron "H" Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

**Griddle Tops** - A 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

**Open Burners** - Garland's exclusive two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**High Backguard with Shelf** – Stainless steel backguard with removable shelf.

Available with a storage base or as a modular top unit.

## **G36-4G12R G-SERIES 36" COMBINATION GRIDDLE/OPEN BURNER RANGE WITH STANDARD OVEN**



**Standard Ovens** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron "H" Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

**Griddle Top** - A 12" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

**Open Burners** - Four two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**High Backguard with Shelf** – Stainless steel backguard with removable shelf.

W x D x H	35½" x 34½" x 57" 90.2 cm x 87.6 cm x 144.8 cm
Weight	460 lb 208.7 kg
Power Output	188000 BTUs
Power Input Type	Gas - Natural Gas - Propane

**G36-4G12S G-SERIES 36" COMBINATION GRIDDLE/OPEN BURNER RANGE WITH STORAGE BASE**



**Griddle Top** - A 12" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 ½" wide trough aid in grease control. Grooved griddles are also available.

**Open Burners** - Four two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**High Backguard with Shelf** – Stainless steel backguard with removable shelf. Available with a storage base or as a modular top unit.

**Storage Base** – Stainless steel open storage base.



W x D x H	35½" x 34½" x 57" 90.2 cm x 87.6 cm x 144.8 cm
Weight	340 lb 154.2 kg
Power Output	150000 BTUs
Power Input Type	Gas - Natural Gas - Propane

## G36-4G12T G-SERIES 36" COMBINATION GRIDDLE/OPEN BURNER MODULAR TOP RANGE



**Griddle Top** - A 12" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 ½" wide trough aid in grease control. Grooved griddles are also available.

**Open Burners** - Four two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**Modular Top** - Stainless steel low-profile backguard with 4" adjustable metal legs.

W x D x H	35½" x 34½" x 25" 90.2 cm x 87.6 cm x 63.5 cm
Weight	220 lb 99.8 kg
Power Output	150000 BTUs
Power Input Type	Gas - Natural Gas - Propane



# G36-2G24 G-Series 36" Combination Griddle/Open Burner Range

## Medium-Duty Restaurant Range with 24" Griddle & 2 Open Burner Combination Top

**Standard Ovens** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron "H" Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

**Convection Ovens** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth, and a 1/3 HP, 120V, 60 Hz, single-phase fan motor combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 3 nickel-plated oven racks and removable oven rack guides.

**Griddle Tops** - A 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

**Open Burners** - Garland's exclusive two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**High Backguard with Shelf** – Stainless steel backguard with removable shelf.

Available with a storage base or as a modular top unit.

G36-2G24R G-SERIES 36" COMBINATION  
GRIDDLE/OPEN BURNER RANGE WITH  
STANDARD OVEN



**Standard Oven** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron "H" Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

**Griddle Top** - A 24" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

**Open Burners** - Two two-piece 38,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**High Backguard with Shelf** - Stainless steel backguard with removable shelf.

W x D x H	35 1/2" x 34 1/2" x 57"
	90.2 cm x 87.6 cm x 144.8 cm
Weight	495 lb
	224.5 kg
Power Output	140000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane

G36-2G24S G-SERIES 36" COMBINATION  
GRIDDLE/OPEN BURNER RANGE WITH  
STORAGE BASE



**Griddle Top** - A 24" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

**Open Burners** - Two two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**High Backguard with Shelf** - Stainless steel backguard with removable shelf. Available with a storage base or as a modular top unit.

**Storage Base** - Stainless steel open storage base.

W x D x H	35 1/2" x 34 1/2" x 57"
	90.2 cm x 87.6 cm x 144.8 cm
Weight	375 lb
	170.1 kg
Power Output	102000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane

G36-2G24T G-SERIES 36" COMBINATION  
GRIDDLE/OPEN BURNER RANGE MODULAR  
TOP



**Griddle Top** - A 24" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

**Open Burners** - Two two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

**Modular Top** – Stainless steel low-profile backguard with 4" adjustable metal legs.

W x D x H	35 1/2" x 34 1/2" x 25" 90.2 cm x 87.6 cm x 63.5 cm
Weight	255 lb 115.7 kg
Power Output	102000 BTUs
Power Input Type	Gas - Natural Gas - Propane
Certifications	

G36-G36 G-Series 36" Griddle Range

Medium-Duty Restaurant Range with 36" Griddle

**Standard Ovens** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron "H"

Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

**Griddle Tops** - A 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

**High Backguard with Shelf** – Stainless steel backguard with removable shelf.

Available with a storage base or as a modular top unit.

**G36-G36R G-SERIES 36" GRIDDLE RANGE WITH STANDARD OVEN**



**Standard Ovens** - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron "H" Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

**Griddle Tops** - A 36" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

**High Backguard with Shelf** – Stainless steel backguard with removable shelf.

W x D x H	36 1/2" x 24 1/2" x 57"
	92.7 cm x 62.2 cm x 144.8 cm
Weight	530 lb.
	240.4 kg
Power Output	92000 N/A
Power Input Type	Gas - Natural
	Gas - Propane

**G36-G36S G-SERIES 36" GRIDDLE RANGE  
WITH STORAGE BASE**



**Griddle Tops** - A 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

**High Backguard with Shelf** – Stainless steel backguard with removable shelf.

**Storage Base** – Stainless steel open storage base.

W x D x H	35 1/2" x 34 1/2" x 57" 90.2 cm x 87.6 cm x 144.8 cm
Weight	410 lb 186 kg
Power Output	54000 N/A
Power Input Type	Gas - Natural Gas - Propane

G36-G36T G-SERIES 36" GRIDDLE MODULAR  
TOP RANGE



**Griddle Tops** - A 36" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

**Modular Top** – Stainless steel low-profile backguard with 4" adjustable metal legs.

W x D x H	35 1/2" x 34 1/2" x 25" 90.2 cm x 87.6 cm x 63.5 cm
Weight	290 lb 131.5 kg
Power Output	54000 N/A
Power Input Type	Gas - Natural Gas - Propane



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