

SunFire®

X Series 36" Gas Restaurant Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

X Series 36" Gas Restaurant Range

Models:

- | | | | |
|---------------------------------|------------------------------------|------------------------------------|-----------------------------------|
| <input type="checkbox"/> X36-6R | <input type="checkbox"/> X36-4G12R | <input type="checkbox"/> X36-2G24R | <input type="checkbox"/> X36-G36R |
| <input type="checkbox"/> X36-6S | <input type="checkbox"/> X36-4G12S | <input type="checkbox"/> X36-2G24S | <input type="checkbox"/> X36-G36S |



Model X36-6R

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

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 moled legs
- Pressure regulator, 3/4" NPT

Standard on Applicable Models:

- Cabinet base in lieu of oven
- Ergonomic split cast iron top ring grates
- 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough
- 20,000 Btuh/5.86 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- Straight steel tube oven burner 33,000 Btuh/9.67 kW

- Standard size Sunfire oven w/ 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
- Heavy duty oven door w/keep-cool handle

Optional Features:

- Hot top 12" (305mm) plate, 5/8" (15mm) thick in lieu of two open burners, manual valve controlled w/20,000 Btuh/5.86 kW cast iron burner; standard on left side
- Shelf for cabinet base models
- Low profile 6" (152mm) back-guard stainless steel front and sides
- Stainless steel back for backguard
- Additional oven racks
- 6" (152mm) swivel casters (4), w/ front locking
- Flanged deck mount legs
- Celsius temperature dials

Specifications:

Gas restaurant series range with standard size Sunfire oven. 35-7/16" (900mm) 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 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot top with cast iron "H" style burners, 20,000 Btuh/5.86 kW (natural gas), in lieu of open burners. Porcelain oven bottom and door liner. Two position fixed rack guide w/one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 33,000 Btuh/9.67 kW (natural gas) provides quality bake and good recovery. Oven thermostat ranges from Low to 500° F (260° C). Available with storage base in lieu of oven



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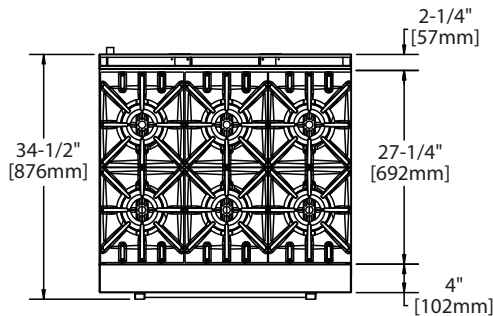
Enodis

Model Number	Description	Total BTU/Hr Natural	Shipping Information		
			Lbs.	Kg	Cu. Ft.
X36-6R	Six Open Burners w/26" Oven	213,000	430	195	37
X36-6S	Six Open Burners w/Storage Base	180,000	310	141	37
X36-4G12R	12" Griddle, Four Open Burners w/26" Oven	193,000	460	209	37
X36-4G12S	12" Griddle, Four Open Burners w/Storage Base	160,000	340	154	37
X36-2G24R	24" Griddle, Two Open Burners w/26" Oven	133,000	495	225	37
X36-2G24S	24" Griddle, Two Open Burners w/Storage Base	100,000	375	170	37
X36-G36R	36" Griddle w/26" Oven	93,000	530	240	37
X36-G36S	36" Griddle w/Storage Base	60,000	410	186	37

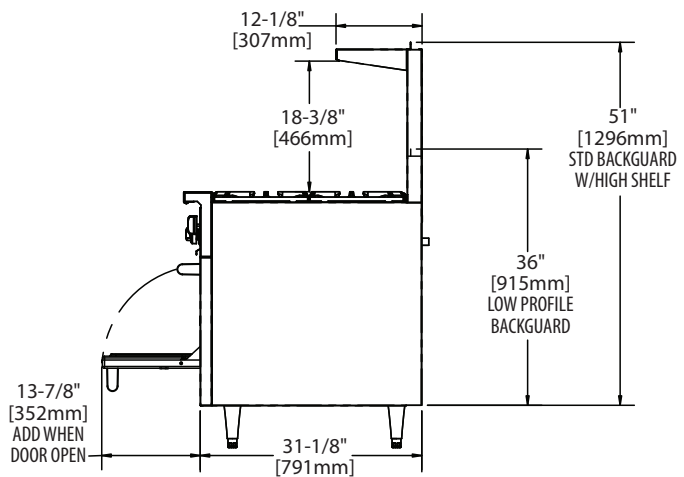
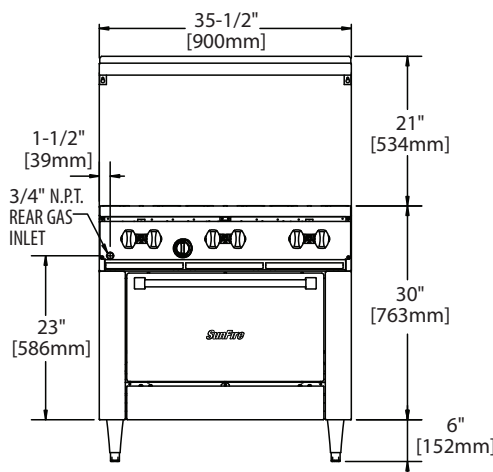
Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
35-7/16 (900)	33-1/2 (851)	57 (1448)	13 (330)	22 (559)	26-1/4 (667)	12 (305)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" WC 25 mbar

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

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/ Hot Top	Standard Oven
Natural	30,000/8.79	20,000/5.8	33,000/9.67
Propane	26,000/7.61	19,000/5.56	29,000/8.50



Note: Installation clearance reductions are applicable only where local codes permit.
This product is not approved for residential use.



Form# X36 Series (01/31/08)

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