36E & SENTRY SERIES ELECTRIC RANGES

GARLAND®

Bring Your Passion to the Surface

THE HEAVY-DUTY 36E-SERIES

Where Power & Precision Meet Performance

Garland 36E-Series electric ranges are built for the rigorous pace of a busy commercial kitchen. With models that include multiple elements, boiling plates, all-purpose sections, griddles and integrated ovens or storage bases, you get cooking versatility for everything from stocks, sauces and griddle work, to baking and roasting. It's powerful, precise, durable equipment that streamlines kitchen workflow and delivers reliable performance every time.

Powerful Control: Precision and Efficiency

A 3-heat switch controlled tubular heating element ensures consistent output and temperature regulation, even under heavy volume use. Rugged controls and circuit-breakers/fuses outside heat zones for electric circuit protection, safety, and service access.

Cleaner Work Surfaces: Better Workflow

Stainless steel surfaces with front and rear troughs on every model to catch grease and spillage, which drains into pans located under the range top for a cleaner work surface.

Large Oven: Flexibility and Performance

A full-sized 6.5 kW oven with aluminized steel interior. Separate power control for two upper heaters and two lower heaters with overall thermostatic oven control. Comes with a chrome-plated oven rack and 4-position rack guides. Storage base in lieu of oven also available.

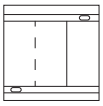
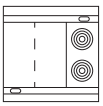
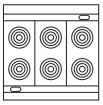
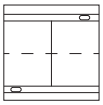
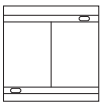
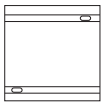
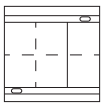
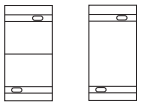
Range-Match Fryer: Flexibility and Performance

Available in an 18in (457mm) wide, 30lb (14kg) capacity model with 12 kW heating element or a 24in (610mm) wide, 70lb (31kg) capacity model with 20 kW heating element.

Range-Match Salamander: Broiling Convenience

A 36in (914mm) range-mounted salamander broiler with six 1.16 kW heating elements, large steel broiling grid with flat or tilted positions perfect for finishing, browning, or melting.

36E-SERIES RANGE MODELS

TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL KW
	36E32	One 24in (610mm) Wide All-Purpose Section, One 12in (305mm) All-Purpose Section, Standard Oven Base	21.5
	36S32	One 24in (610mm) Wide All-Purpose Section, One 12in (305mm) All-Purpose Section, Open Storage Base	15
	36E32-3	One 24in (610mm) Wide All-Purpose Section, Two Open Elements in a 12in (305mm) Lane, Standard Oven Base	20.7
	36S32-3	One 24in (610mm) Wide All-Purpose Section, Two Open Elements in a 12in (305mm) Lane, Open Storage Base	14.2
	36E33	Six Open Elements in Three 12in (305mm) Lanes, Standard Oven Base	19.1
	36S33	Six Open Elements in Three 12in (305mm) Lanes, Open Storage Base	12.6
	36E35	Two 18in (457mm) 2-Section Boiling Plates, Standard Oven Base	18.5
	36S35	Two 18in (457mm) 2-Section Boiling Plates, Open Storage Base	12
	36E36	Two 18in (457mm) All-Purpose Sections, Standard Oven Base	18.5
	36S36	Two 18in (457mm) All-Purpose Sections, Open Storage Base	12
	36E38	One 36in (914mm) Griddle, Standard Oven Base	21.5
	36S38	One 36in (914mm) Griddle, Open Storage Base	15
	36E39	One 24in (610mm) 2-Section Boiling Plate, One 12in (305mm) 2-Section Boiling Plates, Standard Oven Base	18.5
	36S39	One 24in (610mm) 2-Section Boiling Plate, One 12in (305mm) 2-Section Boiling Plates, Open Storage Base	12
	36S15	One 18in (457mm) 2-Section Boiling Plate, Open Storage Base	6
	36S16	One 18in (457mm) All-Purpose Section, Open Storage Base	6
	ER36	36in (914mm) Wide Range-Mount Salamander Broiler with Splash Wall	7
	36ES11	18in (457mm) Wide Fryer with 30lb (13.6kg) Shortening Capacity	12
	36ES21	24in (610mm) Wide Fryer with 70lb (31.8kg) Shortening Capacity	20

Range Top Features

Tubular Elements:

Powerful 8in (203mm), 2.1 kW total tubular electric elements with low-med-high heat control switch.

Griddles:

A 3/4in (19mm) thick steel griddle plate with thermostatic controls from 100°F (38°C) to 450°F (232°C).

Boiling Plates:

A two-section, 3/4in (19mm) thick steel hot plate with high heat designed specifically for faster boiling.

All-Purpose Sections:

A 290°F (143°C) to 650°F (343°C) all-purpose hot top with thermostatic control for cooking flexibility.

THE MEDIUM-DUTY SENTRY SERIES

Reliable Electric Cooking for Every Kitchen

The Garland Sentry Series electric medium-duty restaurant ranges offer a compelling balance of performance, flexibility, and efficiency tailored to commercial kitchens and restaurants. The Sentry Series gives restaurants reliable electrified cooking strength, a variety of top configuration choices, and ease of cleaning and serviceability, making them a smart fit where gas may be unavailable or where electrical infrastructure is preferred.

Sealed Top Elements: Built-in Protection

High-performance, individually controlled, sealed elements feature built-in overheat protection that automatically reduces power if left on without a pan for eight minutes ensures safer operation.

Quality Construction: Easy Cleanability

Stainless steel exterior with a 10in (254mm) high backguard and black enameled, slotted, angled flue cap is easy to clean and maintain.

Large Oven: Flexibility and Performance

A full-size standard or convection oven controlled by a heavy-duty electromechanical thermometer for precise temperature control. Comes with a chrome-plated oven rack and 4-position rack guides. Full porcelain oven interior to maintain heat consistency.

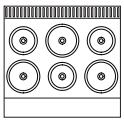
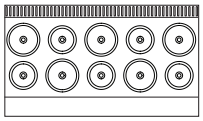
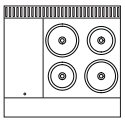
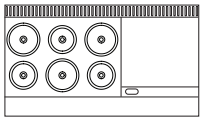
Range-Match Fryer: Range-Match FryMate

An 18in (457mm) wide, 30lb (14kg) capacity fryer with 12 kW or 16 kW heating elements. Matching FryMate dump station with optional heat lamp also available.

Range-Match Salamander: Broiling Convenience

A 34in (864mm) range-mounted or counter-mounted 7 kW salamander broiler with fixed-position broiling rack with flat or tilted positions perfect for browning, searing, or melting cheese.

SENTRY SERIES RANGE MODELS

TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL KW
	SS686	36in (914mm) Model with Three 7-1/2in (191mm) Sealed Elements, Three 9in (229mm) Sealed Elements and Standard Oven Base	19
	SS686RC	36in (914mm) Model with Three 7-1/2in (191mm) Sealed Elements, Three 9in (229mm) Sealed Elements and Convection Oven Base	20
	SS684	60in (1524mm) Model with Five 7-1/2in (191mm) Sealed Elements, Five 9in (229mm) Sealed Elements, and Two Standard Ovens	33
	SS684RC	60in (1524mm) Model with Five 7-1/2in (191mm) Sealed Elements, Five 9in (229mm) Sealed Elements, and One Standard Oven and One Convection Oven	34
	SS684RC2	60in (1524mm) Model with Five 7-1/2in (191mm) Sealed Elements, Five 9in (229mm) Sealed Elements, and Two Convection Ovens	34
 e.g. SS686-1	Add Suffix -1	Optional One 12" (305mm) Hot Top, Standard on Left, Replacing Two Top Elements	3.4
	Add Suffix -2	Optional Two 12" (305mm) Hot Tops, Standard on Left, Replacing Four Top Elements	6.7
	Add Suffix -3	Optional Three 12" (305mm) Hot Tops, Standard on Left, Replacing Six Top Elements	10
 e.g. SS684-24G	Add Suffix -12G	Optional 12" (305mm) Griddle, Standard on Right, Replacing Two Top Elements	3.4
	Add Suffix -24G	Optional 24" (610mm) Griddle, Standard on Right, Replacing Four Top Elements	6.7
	Add Suffix -36G	Optional 36" (914mm) Griddle, Standard on Right, Replacing Six Top Elements	10
	SER-686	34in (864mm) Wide Range-Mount Salamander Broiler with 36in (914mm) Backguard for SS686 Models	7
	SER-684	34in (864mm) Wide Range-Mount Salamander Broiler with 60in (1524mm) Backguard for SS684 Models	7
	SERC	34in (864mm) Wide Counter-Mount Salamander Broiler with Legs	7
	S18F	18in (457mm) Wide Fryer, 30lb (14kg) shortening capacity	12
	S18SF	18in (457mm) Wide Super Fryer, 30lb (14kg) shortening capacity	16
	S680-18FM	18in (457mm) Wide FryMate Dump Station	
	S680-18FM-EH	18in (457mm) Wide FryMate Dump Station with Heat Lamp	

Range Top Features

Top Elements:

Two sizes of all-purpose sealed electric elements in each model to better suit your cooking needs: 7-1/2in (191mm), 2 kW elements and 9in (229mm), 2.6 kW elements.

Optional Griddle:

Replace open elements with a 12in (305mm), 24in (610mm) or 36in (914mm) wide griddle with a 5/8in (16mm) thick steel plate for fast heating and recovery.

Optional Hot Top:

Replace open elements in 12in (305mm) wide sections with a 1/2in (13mm) thick steel even-heat hot top to handle high-volume cooking efficiently by providing continuous cooking area.

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Why Choose Garland Commercial Ranges?

A LEGACY OF INNOVATION AND RELIABILITY.

Garland Commercial Ranges has led the culinary industry in innovation and quality for more than 160 years. Garland's sustained presence in the market is evidence of our unwavering commitment to excellence, dependability, and innovation. Our products have always changed to meet the demands of the foodservice sector, starting with the handcrafted cast-iron stoves of the past and continuing with the most advanced ranges available today.

COLLABORATING FOR SOLUTIONS.

Our product managers and engineers partner closely with our customers in their kitchens to gather feedback and co-create practical, effective, and durable solutions. Every day, we help them bring their passion to life. Through relentless innovation and adaptability, we've earned their trust and continue to evolve alongside the dynamic demands of our industry.

PARTNERING FOR SUCCESS.

Garland has access to a network of prestigious partners as a part of Welbilt Inc., which includes top manufacturers in the sector like Delfield, Cleveland, and Frymaster. Because of this partnership, we are able to provide our clients with a wide range of integrated solutions that meet their demands. With Garland's vast range of products and Welbilt's comprehensive portfolio, any type of establishment—a busy restaurant, a high-volume catering business, or a school cafeteria—can have the tools and assistance it needs to operate at optimal efficiency.

VALUE BEYOND THE EQUIPMENT.

Not only do our products have exceptional quality, but Garland also adds value to our clients' organizations. Our thorough assistance and service demonstrate our dedication to client satisfaction. Our knowledgeable staff collaborates directly with kitchen managers and chefs to comprehend their particular needs and provide solutions that streamline operations, boost output, and cut expenses.

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