SunFire®

X-Series 36" Gas Restaurant Range

Project
Item
Quantity
CSI Section 11400
Approved
Data
Date

Models

- X36-6R
- X36-2G24R



Model X36-6R

Standard Features

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

(260° C

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

Options & Accessories

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

Specifications

Gas restaurant series range with standard oven.

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

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

6" (152mm) legs with adjustable feet.

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

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

Porcelain oven bottom and door liner.

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

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

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

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

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



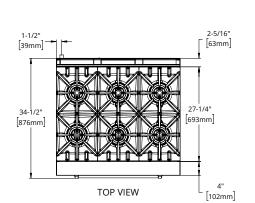








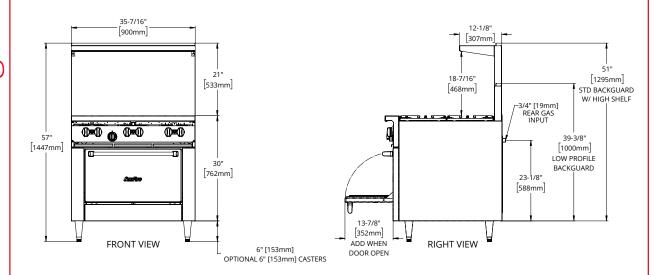




Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.



Model	Description	Total BTU/Hr Natural Gas	Total BTU/Hr Propane	Shipping Information		
Number				Lbs.	Kg	Cu Ft
X36-6R Six Open Burners w/26" Oven		213,000	185,000	430	195	37
X36-2G24R	24" Griddle, Two Open Burners w/26" Oven	129,000	117,000	495	225	37

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

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

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

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



