

U.S. Range

U-Series 60" Gas Restaurant Range With Convection Oven

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Models

- | | | | | |
|--------------|--------------|--------------|--------------|-------------|
| • U60-10CC | • U60-8G12CR | • U60-6G24CS | • U60-2G48CC | • U60-G60CR |
| • U60-10CR | • U60-8G12CS | • U60-4G36CC | • U60-2G48CR | • U60-G60CS |
| • U60-10CS | • U60-6G24CC | • U60-4G36CR | • U60-2G48CS | |
| • U60-8G12CC | • U60-6G24CR | • U60-4G36CS | • U60-G60CC | |



Model U60-10CC

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large phenolic knobs
- Gas regulator
- Easy to access oven pilot
- Reinforced chassis
- Convection oven w/ 3 nickel-plated oven racks and removable rack guides
- Snap-action modulating oven thermostat low to 500° F
- Large oven w/ porcelain ribbed bottom & door, aluminized steel top, sides and back
- Square-cornered door design with strong, "keep-cool" oven door handle

Standard on Applicable Models:

- Ergonomic split cast-iron top ring grates
- Powerful 32,000 BTU/ 9.37 kW 2-piece cast-iron geometric open top burner
- 5/8" (15mm) thick steel griddle plate w/ manual hi/lo valve control, 23" (584mm) working depth surface,

- Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
 - 18,000 BTU/5.27 kW cast iron "H" style griddle burner per 12" (305mm) width of griddle

Options & Accessories

- Convection oven motor 240v 50/60HZ single-phase
- Snap-action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/ 18,000 BTU/5.27 kW cast-iron "H" burner standard on left side
- Low-profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- Four 6" (152mm) levelling swivel casters w/ front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles

Specifications

Gas restaurant series range with convection oven.

59-1/16" (1500mm) wide, 27" (686mm) deep work top surfaces.

Stainless steel front, sides and 5" wide front rail.

6" (152mm) legs with adjustable feet.

Ten powerful 2-piece 32,000 BTU/9.37 kW (Natural Gas), cast-iron open burners set in split cast-iron ergonomic grates.

Griddle or optional hot-top 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 and heavy duty,

"keep cool" door handle.

Heavy cast-iron "H" style oven burner rated 38,000 BTU/11.13 kW (natural gas) - standard oven

Oven controlled by even bake, fast recovery snap-action modulating oven thermostat.

Convection oven with 1/3HP 120v 60 Hz single-phase fan motor.

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



Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
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General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

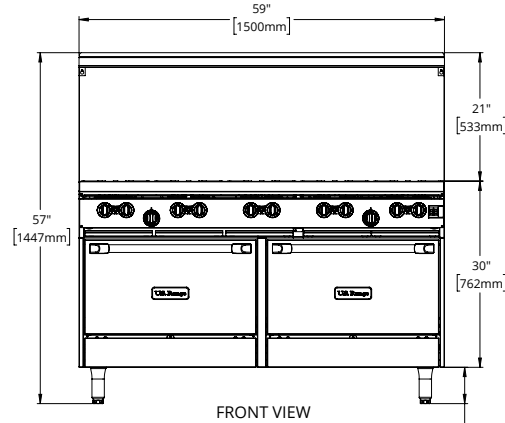
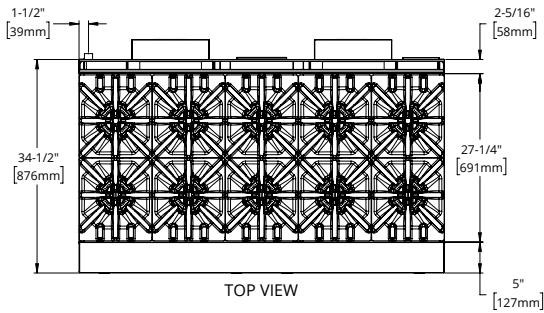
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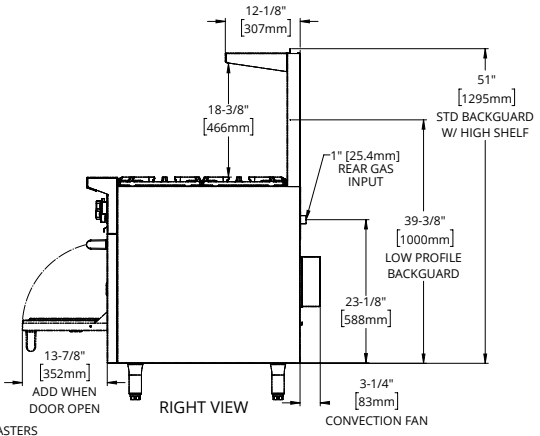
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Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

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



Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
U60-10CC	10	—	(2) 26"	396,000	726	329
U60-10CR	10	—	(2) 26"	396,000	726	329
U60-10CS	10	—	(1) 26"	358,000	690	312
U60-8G12CC	8	12"	(2) 26"	350,000	756	343
U60-8G12CR	8	12"	(2) 26"	350,000	756	343
U60-8G12CS	8	12"	(1) 26"	312,000	720	327
U60-6G24CC	6	24"	(2) 26"	304,000	791	359
U60-6G24CR	6	24"	(2) 26"	304,000	791	359
U60-6G24CS	6	24"	(1) 26"	266,000	755	342

Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
U60-4G36CC	4	36"	(2) 26"	258,000	826	375
U60-4G36CR	4	36"	(2) 26"	258,000	826	375
U60-4G36CS	4	36"	(1) 26"	220,000	790	358
U60-2G48CC	2	48"	(2) 26"	212,000	851	386
U60-2G48CR	2	48"	(2) 26"	212,000	851	386
U60-2G48CS	2	48"	(1) 26"	174,000	815	370
U60-G60CC	—	60"	(2) 26"	166,000	866	393
U60-G60CR	—	60"	(2) 26"	166,000	866	393
U60-G60CS	—	60"	(1) 26"	128,000	830	376

R = Standard Oven C = Convection Oven, S = Storage

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
59-1/16 (1500)	38-1/2 (974)	57 (1448)	13 (330)	22 (559)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" WC 25 mbar

Shipping volume, all models=79 Cu Ft

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard Oven or Convection
Natural	32,000/9.37	18,000/5.27	38,000/11.13
Propane	26,000/7.61	18,000/5.27	32,000/9.38

Note: Convection ovens with 120V, 60 Hz, 1-phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1-phase motors are not supplied with cord and plug and must have direct connect.

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

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