GARLAND

# SS684 Sentry Series Electric Restaurant Range

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

## Models

- SS684
- S684 Griddle / Hot Top Only



Model SS684

## Standard Features

- Stainless steel exterior
- 2 large, full-size ovens with porcelain interior finish
- Removable, 4-position oven rack guides with one oven rack per oven
- Electro-mechanical heavy-duty oven thermostat, (150°F/66°C - 550°F/288°C)
- Cool-touch oven door handle
- 10" (254mm) high stainless steel backguard with slotted black enameled angled cap
- 6" (152mm) high stainless steel adjustable legs
- 10 sealed, high-performance elements with overheat protection, individually controlled
- 1-year parts and labour limited warranty (USA & Canada only).

## Options & Accessories

- Convection oven(s), (add suffix -RC for single on left only, or -RC2 for double) Each convection oven comes standard with 3 oven racks
- 5/8" (16mm) thick thermostatically controlled griddle plate available in 12", add suffix 12G, 24" add suffix 24G and 36", add suffix 36G, standard on the right, left optional
- Solid steel hot top 1/2" (13mm) thick utilizing font and rear switch controls, available in 12", add suffix 1, 24" add suffix 2, and 36", add suffix 3, standard on the left, right optional (Note: Maximum of three (3) hot top sections per range.)
- Additional oven rack
- Set of (4) 5" high polyurethane, non-marking swivel casters with front brakes.
- 17" (432 mm) high stainless steel backgaurd with slotted black enameled angled cap
- Stainless steel two-piece easy to assemble backguard and plate shelf
- Range-mounted salamander broiler (Model SER-684). Specify right or left side, 24"wide high-shelf included.
- Marine equipment - storm rails for pots, oven door latch, drip tray stop and deck fasteners

## Specifications

Electric medium-duty range with 2 full-size ovens.

All porcelain oven interior.

Contoured front stainless steel plate rail.

60" (1524mm) wide, with 10 all purpose sealed high-performance heating elements.

Stainless steel exterior, with stainless steel 10" (254mm) high backguard with slotted black enameled angled cap.

Overheat protection reduces power if element is turned on w/o pan for 8 minutes

Optional hot top(s) and griddle. Maximum of 3 hot top sections on any S684/SS684 model.

Available with convection oven base(s).

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

SS684 Sentry Series Electric Restaurant Range

**Garland Commercial Ranges Ltd.**
**1177 Kamato Road,**
**Mississauga, Ontario**
**L4W 1X4 CANADA**

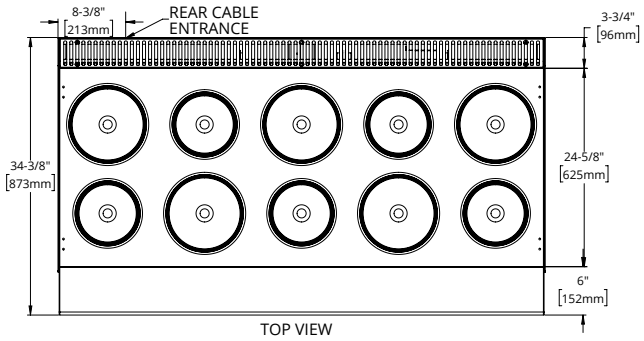
**General Inquires 1-905-624-0260**
**USA Sales, Parts and Service 1-800-424-2411**
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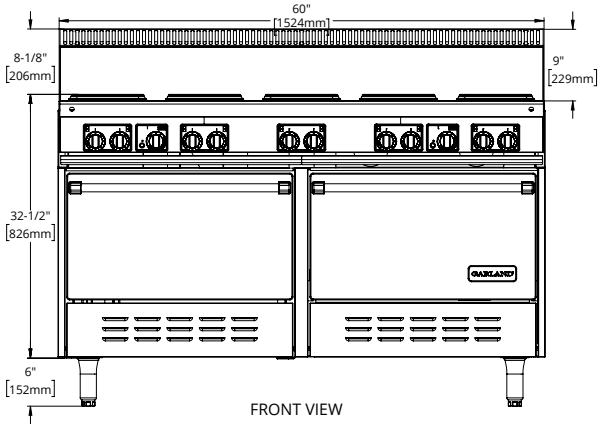
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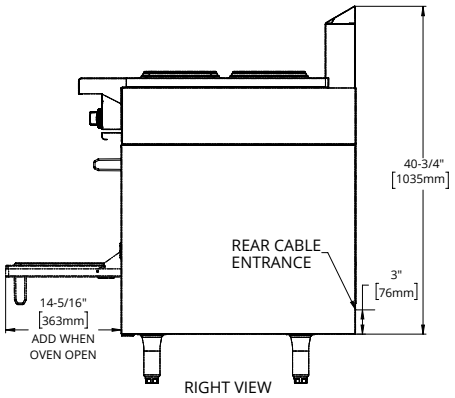
# SS684 Sentry Series Electric Restaurant Range



TOP VIEW



FRONT VIEW



RIGHT VIEW

This product is not approved for residential use. Many local codes exist and it is the responsibility of the owner and installer to comply with those codes.

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

| Model # | Total kW Load | Nominal Amps | | | | | | |
|---|---|---|---|---|---|---|---|---|
| | | 208V/1Ph | 208V/3Ph | 240V/1Ph | 240V/3Ph | 380V/3N | 400V/3N | 415V/3N |
| SS684 | 33**** | 157 | 97 | 136 | 84 | 58 | 60 | 58 |
| SS684RC | 34**** | 161 | 100 | 139 | 87 | 58 | 60 | 58 |
| SS684RC2* | 34**** | 164 | 100 | 142 | 87 | 58 | 60 | 58 |
| S684 Griddle / Hot Top Only** | 27 | 127 | 76 | 110 | 66 | 44 | 44 | 42 |
| Salamander Broiler*** | 7 | N/A | 23 | 29 | 20 | 15.2 | 15.2 | 14.6 |

*Maximum on any 684 series range.
**Contact factory for specific configurations.
***Add when wired to range base (SER-684). Note: For 208V/1Ph the salamander cannot be wired into the range.
**** Total kW load for SS684 = 30, SS684RC = 31, SS684RC2 = 32

| Exterior Dimensions | | | Oven Interior Dimensions | | |
|---|---|---|---|---|---|
| Height | Width | Depth† | Height | Width | Depth |
| 47" (1194mm) | 60" (1524mm) | 34-1/4" (870mm) †† | 13-1/2" (343mm) | 26-1/4" (667mm) | 22" (559mm) |

† With Front Rail Note: Shipping Cubic Feet is 84.5.
†† Convection Ovens Add 4-3/4" (121mm) to Depth.

**Ratings:**
- Sealed Elements - Small 7-1/2" (191mm), 2000 Watts. Large 9" (229mm), 2600 Watts
- Hot Plate - (per 12"/305mm section) - front and rear sections each 1675 Watts, (3350 Watts total)
- Griddle - (per 12"/305mm section) - 3350 Watts
- Standard Oven - 4.85 kW
- Convection Oven - 5.0 kW (plus 0.5kW fan motor, for 5.5kW total)

**NOTE:** Many local codes exist, and it is the responsibility of the Owner and the Installer to comply with those codes.

| Installation Clearances | Side | Back |
|---|---|---|
| Range w/o salamander | 3" (76mm) | 2" (51mm) |
| Range w/ salamander | 7" (178mm) | 2" (51mm) |
| Hot Plate | 10" (254mm) | — |

NOTE: For ranges with convection oven(s), (models with suffix -RC or -RC2), air circulation is required for proper operation of fan motors. These models must not be dais mounted or installed without legs.

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


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