GARLAND

Cuisine Series Heavy-Duty 24″ Add-A-Unit

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- C24-1S
- C24-1M
- C24-1-1S
- C24-1-1M



Model C24-1S
24″ Add-A-Unit
Griddle

Standard Features

- Griddle top with 1″ (25mm) thick steel plate.
- Hi-lo valve control (-1)
- 1″ (25mm) thick steel plate with 3″ (76mm) wide grease trough.
- Burners rated 30,000 BTU/hr each, one burner per 12″ (305mm) section.
- Griddle control, with embedded thermostat sensor bulb (-1-1)
- Low to 450°F (232°C) (-1-1)
- Stainless front and sides
- Stainless steel front rail
- Stainless steel burner box
- 1 1/4″ NPT front gas manifold
- Can be connected individually or in a battery
- 7″ (178mm) high stainless steel stub back
- 6″ (152mm) stainless steel adjustable legs
- Modular unit (M) can be mounted on Polar Cuisine refrigerated base

Options & Accessories

- Grooved griddle - (full or 1/2)
- Single or double-deck high shelf or back riser
- Full-height stand for modular units with legs or casters
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door for cabinet base units
- Stainless steel back
- Continuous plate rail, 48-72″ for battery installations
- Gas shut-off valves: 3/4″, 1″, 1 1/4″ NPT (Specify)
- Gas regulator: 3/4″, 1″, 1 1/4″ NPT (Specify)
- Gas flex hose w/ quick disconnect: 3/4″, 1″, 1 1/4″ (Specify)
- Rear gas connection: 3/4″ NPT
- Set of (4) flanged feet (for fastening unit to the floor)
- Set of (4) 5″ polyurethane non-marking swivel casters w/front brakes
- Set of (4) 6″ swivel casters, w/front brakes
- Extension for 1/9 pans

Specifications

Garland Cuisine Add-A-Unit, Model _____ with total BTU/hr rating _____ when used with natural/propane gas. Stainless steel finish & 6″ (152mm) legs w/adjustable feet.

Griddles - 1″ (25mm) thick steel plate with 3″ (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12″ (305mm) section.

24″ (610mm) modular Add-A-Units are not available w/ legs and should not be mounted independently unless installed on flanged feet and bolted to the floor.

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

Cuisine Series Heavy-Duty 24″ Add-A-Unit

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

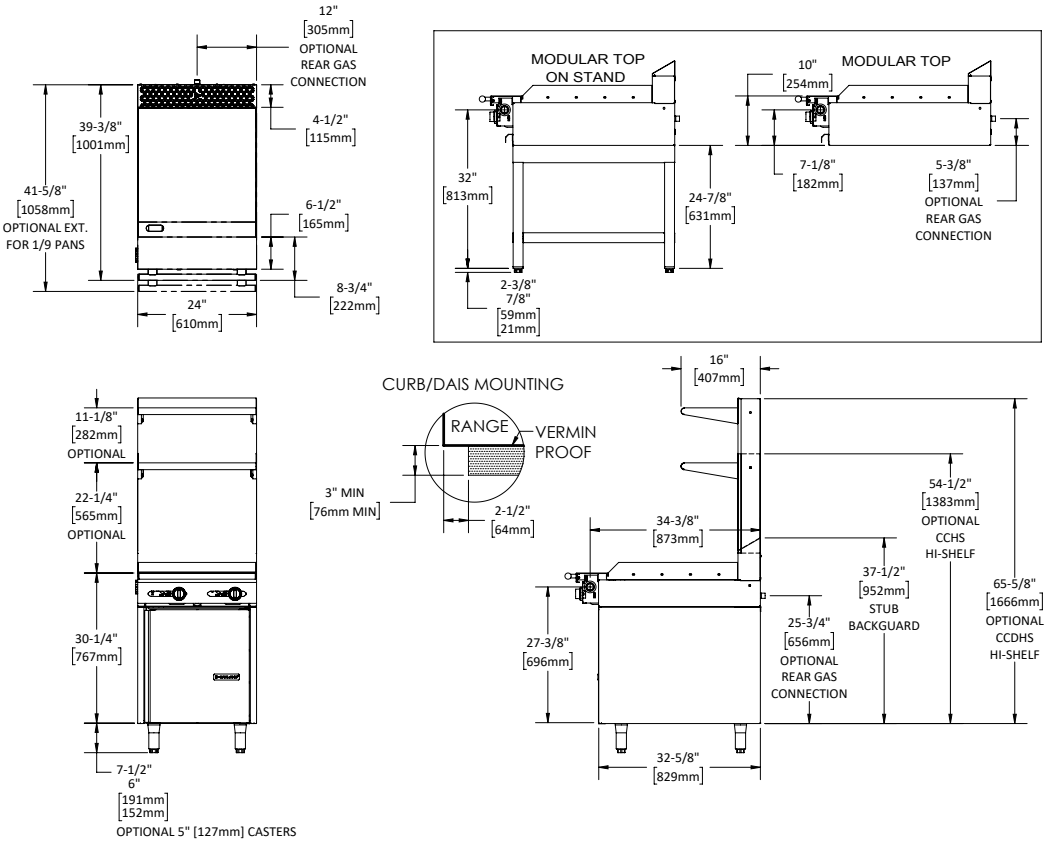
General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

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Model #	Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C24-1S	24" (305mm) VG / Cabinet Base	60,000	60,000	23	380/172
C24-1M	24" (305mm) VG - w/Modular Top	60,000	60,000	20	283/128
C24-1-1S	24" (305mm) TG / Cabinet Base	60,000	60,000	23	380/172
C24-1-1M	24" (305mm) TG - w/Modular Top	60,000	60,000	20	283/128

VG = Manual Valve Controlled Griddle,
TG= Thermostatic Controlled Griddle

Combustible Wall Clearance	
Sides	Back
10" (254mm)	6" (152mm)

Individual Burner Ratings (BTU/h)		
Burner	NAT.	PRO.
Griddle	30,000	30,000

Dimensions: In (mm)	Unit	Cabinet
Width	24" (610mm)	19" (483mm)
Depth	37-7/8" (962mm)	28-1/2" (724mm)
Height	30 1/4" (767mm)	19-1/2" (495mm)
Height w/legs	36 1/4" (921mm)	N/A

Gas Pressure	NAT.	PRO.
Minimum Supply	7" WC	11" WC
Manifold Operating Pressure	6" WC	10" WC
Gas Manifold 1-1/4" NPT		

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

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