

Cuisine Series Heavy Duty 12" Add-A-Unit

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

Models

- C12-1S • C12-1-1S
- C12-1M • C12-1-1M



Model C12-1
12" Add-A-Units,
Griddle Top

Standard Features

- Griddle top with 1" (25mm) thick steel plate.
- Hi-lo valve control (-1)
- Griddle control, with embedded thermostat sensor bulb (-1-1)
- Low to 500 °F (260 °C) (-1-1)
- 30,000 BTU/h burner
- 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 adj. legs
- Modular unit (M) can be mounted on Polar Cuisine refrigerated base

Options & Accessories

- Grooved griddle - (12" section)
- 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)
- Set of (4) flanged feet (for fastening unit to the floor)
- Set of (4) 5" polyurethane non-marking swivel casters w/front brakes.
- Extension for 1/9 pans

Specifications

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

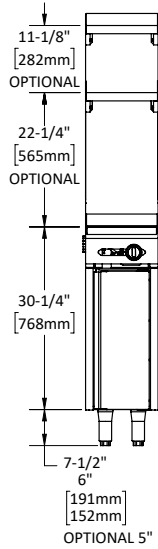
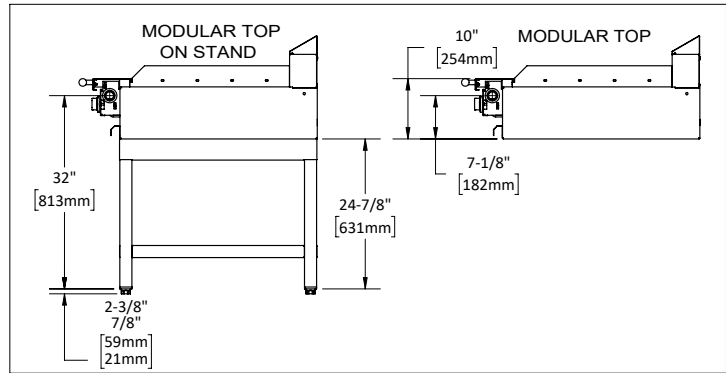
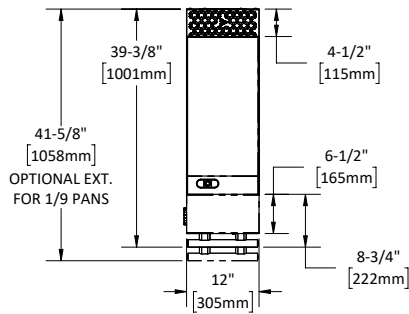
Griddles - 1" (25mm) thick steel plate with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/h each. One burner per 12" (305mm) section.

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

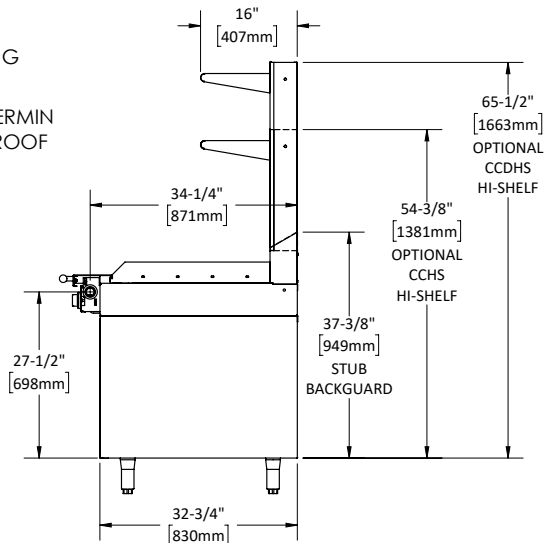
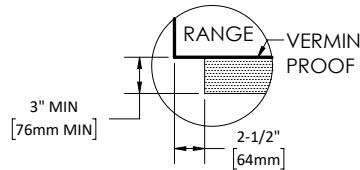


Cuisine Series Heavy Duty 12" Add-A-Unit

Cuisine Series Heavy Duty 12" Add-A-Unit



CURB/DAIS MOUNTING



Model #	Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C12-1S	12" (305mm) VG with Storage base	30,000	30,000	28	190/86
C12-1M	12" (305mm) VG Modular Top	30,000	30,000	26	190/86
C12-1-1S	12" (305mm) – TG with Storage Base	30,000	30,000	28	190/86
C12-1-1M	12" (305mm) – TG Modular Top	30,000	30,000	26	190/86

OB = Open Burner, FT= French Top, HT = Hot Top
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 Interior
Width	12" (305mm)	9-1/2" (241mm)
Depth	39 3/8" (1001mm)	28-1/2" (724mm)
Height	30 1/4" (769mm)	19-1/2" (495mm)
Height w/ 6" 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" NP		

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

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

www.garland-group.com
7900
11/21