Garland

Standard Backguard

10" (254mm) high, complete with sloped louvered porcelain top, and stainless steel front and sides.

Sealed High-Performance Elements

These optional sealed elements provide greater heat and easier cleaning.

Contoured Plate Rail

6" (152mm) stainless steel, heavy-duty plate rail provides a large level work surface.

Sentry Styling

Matches up and banks with our S18SF fryers and frying holding stations. Stainless steel front and sides are standard.

Heat Resistant

Cool touch oven handle is heat resistant with easy grip shape.

Porcelain Oven

All porcelain for easy cleaning complete with 4-position removable rack guides and one oven rack. (Two racks with a 3-position rack guide are standard with the convection oven base.)

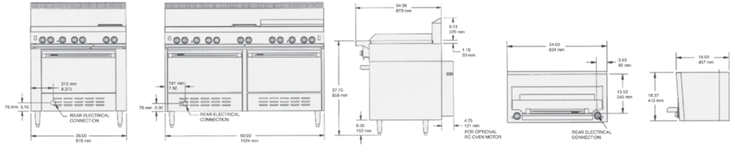
Garland

GARLAND COMMERCIAL RANGES LTD. • 1177 KAMATO ROAD • MISSISSAUGA • ONTARIO • CANADA L4W 1X4
GENERAL INQUIRIES 905-624-0260 • **USA SALES** 800-424-2411 • **CANADIAN SALES** 888-442-7526 • WWW.GARLAND-GROUP.COM

Electrical Loading Chart

Model	Total kW load	208V 1 phase	208V 3 phase	240V 1 phase	240V 3 phase	400V 3N	415V 3N
A) S686 36" (915mm) Model							
S686 (All purpose tubular elements)	15	72	48	62	42	/	/
SU686 (Sealed Top elements) (North American Model #SS686)	19	90	59	78	52	40	38
SU686RC or maximum on any S686 series range	20	93	62	80	54	40	38
Add for salamander wired into range base (SER-680 or SUER-680)	7	34	19	29	16	4	4
B) S684 60" (1524mm) Model							
S684 (All purpose tubular elements)	27	127	76	110	66	/	/
SU684 (Sealed Top elements) (North American Model #SS684)	33	157	97	136	84	60	58
SU684RC2 or maximum on any S684 series range	34	NA	100	142	87	60	58
Add for salamander wired into range base (SER-680 or SUER-680)	7	34	23	29	20	4	4
C) Salamander							
SERC, SER680 wired independently	7	34	29	29	25	15	15
D) Fryer							
Two 30 lb (14 kg) capacity models available							
S18F 12 kW	12	58	34	50	29		
S18SF 16kW	16	77	49	67	42		

Note: Only models with prefix "SU" carry the CE Mark



SOLUTIONS
OC NAME HERE provides many of the operational solutions from Manitowoc Foodservice, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits and efficiency.

FINANCE
Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simplify budgeting and get the equipment you need, today.

SERVICE
OC NAME HERE products are backed nationwide by STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global web site at www.manitowocfoodservice.com then find the regional or local resources available to you.

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SENTRY S680 BROC (REV 03.12)

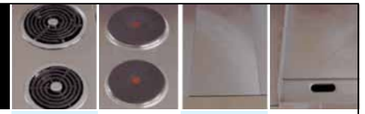
Garland

Performance & versatility
the competition can't match.

The S680 Sentry Series Electric Restaurant Range is another example of our never-ending quest to provide you with the very best products. Designed to compliment Garland's Starfire Sentry Gas Restaurant Ranges, the S680 Series sets a whole new standard.

Build for your future, and your specific needs

Like all Garland products, the S680 Sentry Series Electric Restaurant Range is built to last well into the future. It is also built to meet your unique requirements. Each 12" (305mm) section of your new range can be customized for you. Build your new range in one of over 474 different configurations.

Features				
	Tubular Element	**Sealed Element**	**Hot Top**	**Griddle**
Electrical Rating	Large 81/2" (216mm) 2100 watts Small 61/2" (165mm) 1250 watts	Large 85/8" (220mm) 2600 watts Small 7" (180mm) 2000 watts	Each half controlled by 1675 watt element Total hot top load 3350 watts	3350 watts
Controls	Infinite	Infinite	Infinite [2 controls per 12" (305mm) hot top] one front, one rear	Thermostat [1 per 12" (305mm) section] 100˚F (38˚C) 450˚F (232˚C)
Top Location	Any Section	Any Section	Any section - Standard is on the left 5686 - Max 2 hot tops 5684 - Max 3 hot tops	Any outside section(s) Standard is on the right Max size is 36" (915mm)
Special Notes	Not available on CE marked models	Overheat protector reduces power if element is turned on with no pan after about 8 minutes		

36" Range

Also available in a 60" Range configuration

S686-36G

36" (915mm) range shown with optional 36" (915mm) griddle, range mount salamander (SER-680) and optional casters.

S680-18F-EH

18" (457mm) wide Range-Match Product Holding Station with cut-out work top and stainless steel 12" x 20" x 2½" deep cafeteria pan and electric heat lamp.

Garland

The options are endless!

From convection ovens to salamander broilers to marine equipment, the S680 Sentry Series Electric Restaurant Range offers a wide range of options.

Convection Oven: 5.0 kW convection oven with 3-position control (Cook-Off-Cool) for enhanced baking and roasting. Three oven racks with standard 3-position rack guide.

Bottom Enclosures: Units may be supplied without legs for installation on dais base (by others).

Marine Equipment: Storm rails for pots, oven door latches, drip tray stop and deck fasteners are available for shipboard and or trailer installations.

Casters: Set of 4 casters with front 2 locking.

Celsius Temperature Dials: Available on request at no charge for ovens and griddles.

Backguards: 17" (432mm) high stainless steel backguard or stainless steel backguard and high shelf are available.

Salamander Broiler: Range mounted salamander broiler is available on both the 36" (915mm) and 60" (1524mm) models. When installing on 60" (1524mm) model, specify left side or right side. 24" (610mm) stainless steel high shelf is standard on opposite side of salamander.

Range Match Fryer: 30 lb (14 kg) capacity removable fryer tank. Overall width 18" (457mm). Stainless front and sides are standard. Depending on production fryers are available in 12 kW model S18F or 16 kW model S18SF.

Oven Rack: Additional rack is available.

S18SF Fryer

Range matching electric 30 lb (14 kg) tank capacity fryer. Two models available S18F which is 12 kW unit or if faster recovery is required the S18SF with 16 kW elements will handle heavier production demands.