



Item #: \_\_\_\_\_

Models: S686, SU686, SS686

Product Name: S686 Sentry Series 36" Medium Duty Electric Restaurant Range



*Model SU686 (shown with optional casters)*

### Specification:

Electric medium duty range with full size, all porcelain oven interior, contoured front stainless steel plate rail, 36" (914mm) wide, with 6 all purpose tubular heating elements. Stainless steel exterior, with stainless steel 10" (254 mm) high backguard with slotted black enameled angled cap. Available with optional sealed elements, hot top(s) and griddle. Available with convection oven base.



NOTE: Only models with prefix "SU" carry the CE mark.

### Standard Features:

- Stainless Steel exterior
- 1 large, full-size oven with complete porcelain interior finish
- Chrome plated, 4-position, removable rack guides w/1 oven rack
- Electro-mechanical heavy duty oven thermostat, (150°F/66°C - 550°F/288°C)
- 6 tubular heating elements, designed for small pot work, infinite switch controlled
- Heat resistant, cool touch oven door handle
- 10" (254mm) high stainless steel backguard with slotted black enameled angled cap
- 6" (152 mm) high stainless steel legs - Adjustable
- 1 year limited warranty on parts & labor (USA & Canada only)

### CE Marked Model SU686, (& US Model SS686)

#### Standard Features

- All Standard Features as above, except standard with 6 sealed, high performance elements and 6-heat switch

### Optional Features:

- ☐ Convection oven base (add suffix - RC )  
Note: Convection oven comes standard with 2 oven racks
- ☐ Heavy duty 5/8" (16mm) thick thermostatically controlled griddle plate available in the following widths:
  - ☐ 12"(305mm): Add suffix 12GR (right side) or 12GL (left side)
  - ☐ 24"(610mm): Add suffix 24GR (right side) or 24GL (left side)
  - ☐ 36"(915mm): Add suffix 36G
- ☐ Hot tops 1/2"(131mm) thick with front and rear control switches available in the following widths:
  - ☐ 12"(305mm): Add suffix 1 L (left side) or 1 R (right side)
  - ☐ 24"(610mm): Add suffix 2L (left side) or 2R (right side)
 Note: Hot tops are standard on the left, optional on right side
- ☐ Sealed high performance elements with 6-heat switch  
Note: Sealed elements are not available with all-purpose tubular elements. All top elements must be the same type.
- ☐ Additional Oven Rack
- ☐ Swivel casters with front brakes
- ☐ 17"(432mm) high stainless steel backguard with slotted black enameled angled cap
- ☐ Stainless steel backguard and plate shelf
- ☐ Range mounted salamander broiler (Model SER-680).  
CE Marked range mounted salamander is SUER-680.
- ☐ Marine equipment - storm rails for pots, oven door latch, drip tray stop and deck fasteners

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

**Garland Commercial Industries, Inc.**  
185 East South Street  
Freeland, Pennsylvania 18224  
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**GARLAND®**

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Product Name: S686 Sentry Series 36" Medium Duty Electric Restaurant Range

Model	Total Kw Load	208V/1Ph	208V/3 Ph	240V/1Ph	240V/3 Ph	400 V/3N	415V/3N
<b>S686*</b>	15	72	48	62	42	—	—
<b>SU686**</b>	19	90	59	78	52	40	38
<b>SU686RC2***</b>	20	93	62	80	54	40	38
Salamander Broiler****	7	34	19	29	16	4	4

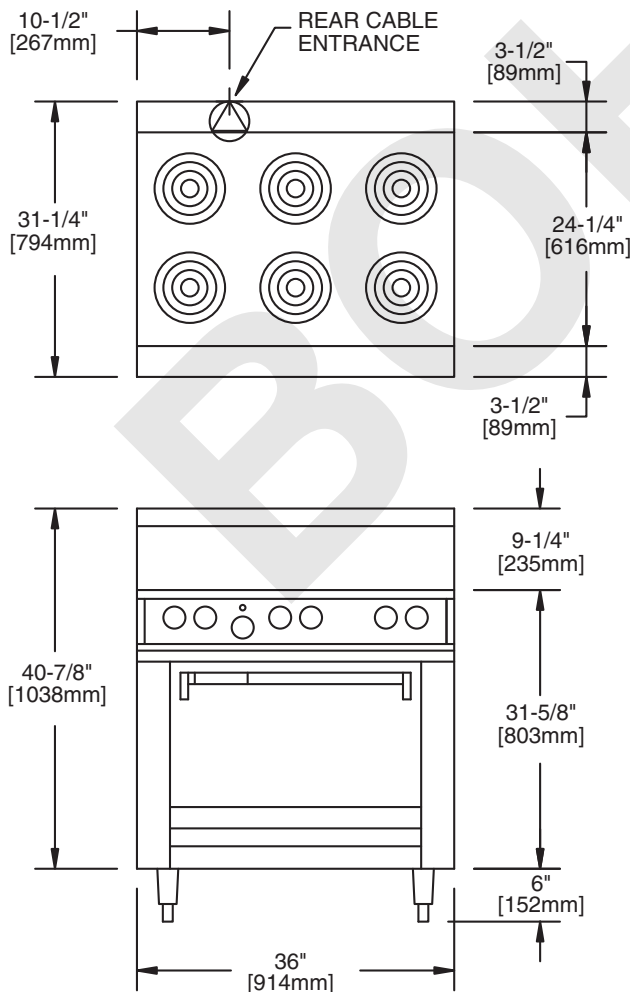
\*(All purpose tublar elements) \*\*\*(Sealed -top elements, North American Model # SS686) \*\*\* Maximum on any 684 series range.

\*\*\*\*Add when wired to range base (SER/SUER-680)

Exterior Dimensions			Oven Interior Dimensions		
Height	Width	Depth	Height	Width	Depth
46-7/8" (1911mm)	36" (914mm)	31-1/4" (794mm)	13-1/2" (343mm)	26-1/4" (667mm)	22" (559mm)

Entry Clearances		
Crated	Uncrated	Uncrated "RC" Model
45" (1143mm)	35" (889mm)	40" (1016mm)

Installation Clearances:	Side	Back
Range w/o Salamander	3" (76mm)	2" (51mm)
Range w/ Salamander	7" (178mm)	2" (51mm)
Hot Sections	10" (254mm)	—



#### Ratings:

**Tubular Elements:** 6-1/2" (165mm): 1250 Watts

8-1/2" (216mm): 2100 Watts

**Sealed High Performance Elements:** 7" (180mm): 2000 Watts

8-5/8" (220mm): 2600 Watts

**Hot Top (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 (+0.5kW fan motor; for 5.5kW total)

**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.

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

