



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

Models: S684, SU684, SS684

Product Name: S680 Sentry Series Medium  
Duty Electric Restaurant Range



*Model S684*

### Specification:

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 tubular heating elements. Stainless steel exterior, with stainless steel 10" (254mm) high backguard with slotted black enameled angled cap. Available with optional sealed elements with "over heat protection" – reducing power if element is turned on w/o pan for 8 minutes, hot top(s) and griddle. Available with convection oven base(s).



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

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

### Standard Features:

- Stainless steel exterior
- 2 large, full size ovens with complete porcelain interior finish
- Each oven comes with chrome plated, 4 position, removable oven rack guides with one oven rack
- Electro-mechanical heavy duty oven thermostat, (150°F/66°C - 550°F/288°C)
- 10 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" (152mm) high stainless steel adjustable legs
- 1 Year limited warranty on parts & labor (USA & Canada only)

**CE Marked Model SU684,**  
(& North American Model SS684)

### Standard Features

- All Standard Features as above, except standard with 10 sealed, high performance elements with over heat protection and 6-heat switch

### Optional Features:

- ☐ Convection oven(s), (add suffix -RC for sgl., or -RC2 for dbl.)  
Note: Each convection oven comes standard with 3 oven racks
- ☐ Heavy duty 3/8" (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 36GR (right side) or 36GL (left side)
 Note: Griddle is standard on right side, optional on left side
- ☐ Solid Steel Plates 1/2"(13mm) thick – ideal for warming and holding product – utilizing front and rear switch controls, available in the following widths:
  - ☐ 12"(305mm): Add suffix 1L (left side) or 1R (right side)
  - ☐ 24"(610mm): Add suffix 2L (left side) or 2R (right side)
  - ☐ 36"(915mm): Add suffix 3L (left side) or 3R (right side)
 Note: Standard on the left side, optional on right
- ☐ Sealed high performance elements with over heat protection and 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" (432 mm) high stainless steel backguard with slotted black enameled angled cap
- ☐ Stainless steel two piece easy to assemble backguard and plate shelf
- ☐ Range mounted salamander broiler (Model SER-680). CE Marked range mounted salamander is SUER-680. Please specify right or left side, 24"(610mm) wide high-shelf included.
- ☐ Marine equipment - storm rails for pots, oven door latch, drip tray stop and deck fasteners

Garland Commercial Industries, Inc.  
185 East South Street  
Freeland, Pennsylvania 18224  
Phone: (570) 636-1000  
Fax: (570) 636-3903

Garland Commercial Ranges Ltd  
1177 Kamato Road, Mississauga, Ontario  
L4W 1X4 CANADA  
Phone: 905-624-0260  
Fax: 905-624-5669

Enodis UK LTD  
Swallowfield Way, Hayes, Middlesex  
UB3 1DQ ENGLAND  
Telephone: 081-561-0433  
Fax: 081-848-0041



**GARLAND®**

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Product Name: S680 Sentry Series Medium Duty Electric Restaurant Range

Model	Total Kw Load	Nominal Amps					
		208V/1Ph	208V/3 Ph	240V/1Ph	240V/3 Ph	400 V/3N	415V/3N
<b>S684*</b>	27	127	76	110	66	—	—
<b>SS/SU684**</b>	33	157	97	136	84	60	58
<b>SS/SU684RC2***</b>	34	N/A	100	142	87	60	58
Salamander Broiler****	7	N/A****	23	29	20	4	4

\*(All purpose tubular elements) \*\* (Sealed -top elements, Model # SS684 in North America) \*\*\* Maximum on any 684 series range.

\*\*\*\*Add when wired to range base (SER/SUER-680) \*\*\*\*\*Note: For 208V/1phase the salamander cannot be wired into the range.

Exterior Dimensions			Oven Interior Dimensions		
Height	Width	Depth	Height	Width	Depth
46-7/8" (1191mm)	60" (1524mm)	31-1/4" (794mm)	13-1/2" (343mm)	26-1/4" (667mm)	22" (559mm)

Ratings:

Tubular Elements - Small 6-1/2" (165mm) - 1250 Watts. Large 8-1/2" (216mm) - 2100 Watts

Sealed High Performance Elements - Small 7" (180mm) - 2000 Watts. Large 8-5/8" (220mm) - 2600 Watts

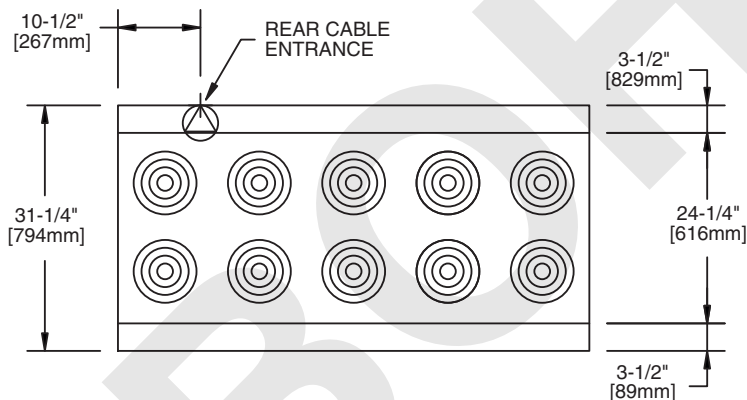
Warming/Holding Steel Plate (per 12"/305mm section) - Front and Rear sections each 1675 Watts, (3350 Watts total)

Griddle (per 12"/305mm section) - 3350 Watts

Standard Oven - 4.85 kW

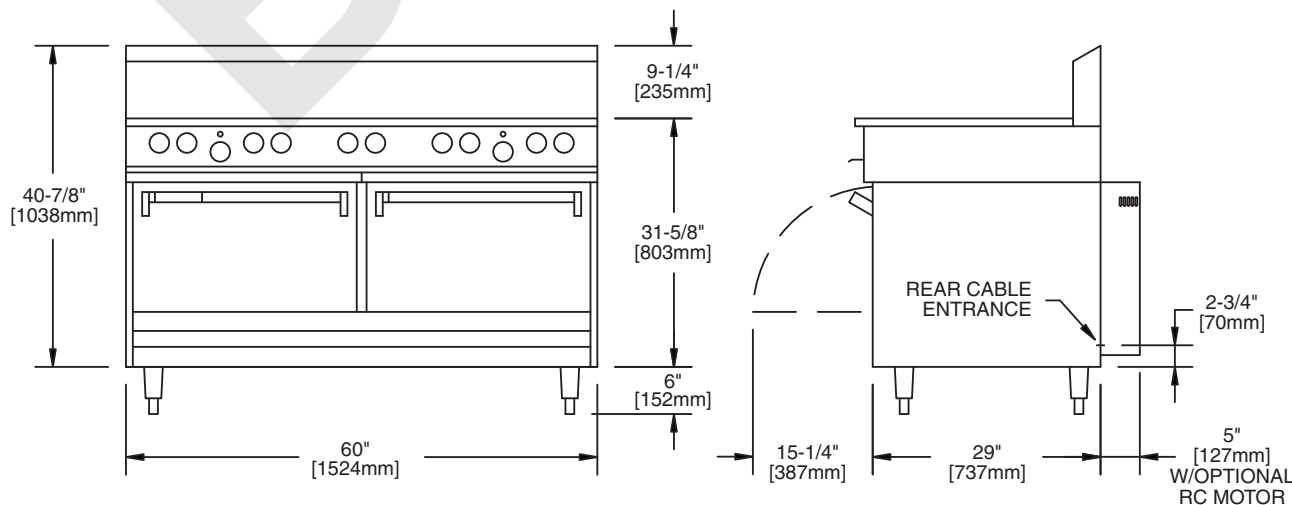
Convection Oven - 5.0 kW (plus 0.5kW fan motor, for 5.5kW total)

Installation Clearances:	Side	Back
<b>Range w/o Salamander</b>	3" (76mm)	2" (51mm)
<b>Range w/ Salamander</b>	7" (178mm)	2" (51mm)
<b>Warming/Holding Steel Plates</b>	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.

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



Continuous product improvement is a Garland policy.

Specifications and design are subject to change without notice.

Printed in USA

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