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Garland G36-4G12R

Garland G36-4G12R Starfire Pro Series Gas Restaurant Range User Manual

Model: G36-4G12R

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient installation, operation, and maintenance of your Garland G36-4G12R Starfire Pro Series Gas Restaurant Range. Please read this manual thoroughly before operating the appliance and retain it for future reference. This commercial range is designed for professional kitchen environments.

2. SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- Ensure all gas connections are properly sealed and checked for leaks before initial use.
- Only qualified personnel should install, service, or repair this appliance.
- Keep the area around the appliance clear and free from combustible materials.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Always operate the appliance under supervision.
- Wear appropriate personal protective equipment (PPE) when operating or cleaning the range.

3. SETUP AND INSTALLATION

The Garland G36-4G12R is a freestanding unit requiring professional installation. Refer to local codes and the provided installation guide for detailed instructions.

3.1 Unpacking

Carefully remove the appliance from its packaging. Inspect for any shipping damage. Report any damage

immediately to the carrier and your dealer.

3.2 Location

Place the range on a level, non-combustible surface. Ensure adequate clearance from walls and other equipment as specified by local fire codes and the installation manual. The unit weighs approximately 460 pounds, requiring appropriate lifting equipment.

3.3 Gas Connection

This appliance operates on gas fuel. The gas type must be specified at the time of order. A qualified technician must connect the appliance to the gas supply, ensuring all connections are leak-free and meet local regulations.

3.4 Ventilation

Proper ventilation is critical for commercial cooking equipment. Install the range under an approved commercial exhaust hood system that complies with all local and national codes.



Figure 1: Front view of the Garland G36-4G12R Starfire Pro Series Gas Restaurant Range, showcasing its four open burners, 12-inch griddle, and standard oven with a stainless steel finish.

4. OPERATING INSTRUCTIONS

Familiarize yourself with the control knobs for each burner, griddle, and oven before operation.

4.1 Open Burners

- Each of the four open burners provides 33,000 BTU for powerful and efficient cooking.
- To ignite: Push in and turn the burner control knob to the 'PILOT' position. Hold for a few seconds, then turn to the desired flame setting (LOW to HIGH).
- Adjust the flame as needed for cooking requirements.
- To turn off: Turn the control knob to the 'OFF' position.

4.2 Griddle

- The 12-inch griddle features a 5/8" thick smooth steel plate for even heat distribution.
- To ignite: Push in and turn the griddle control knob to the 'PILOT' position. Hold for a few seconds, then turn to the desired temperature setting.
- Allow the griddle to preheat thoroughly before cooking.
- To turn off: Turn the control knob to the 'OFF' position.

4.3 Standard Oven

- The standard oven includes one rack with 3-position rack guides.
- To ignite: Push in and turn the oven control knob to the 'PILOT' position. Hold for a few seconds, then turn to the desired temperature.
- Allow the oven to preheat to the set temperature before placing food inside.
- To turn off: Turn the control knob to the 'OFF' position.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and performance of your range.

5.1 Daily Cleaning

- **Exterior:** Wipe down all stainless steel surfaces with a damp cloth and mild detergent. Dry thoroughly to prevent water spots.
- **Open Burners:** Remove cast iron top and ring grates. Clean any food debris from the burner heads and grates. Grates can be washed with warm soapy water.
- **Griddle:** Scrape the griddle surface clean with a griddle scraper. Wipe with a damp cloth. For stubborn residue, use a griddle brick or screen. Re-season if necessary.
- **Oven:** Wipe out the oven interior with a damp cloth after it has cooled. Remove and clean oven racks.

5.2 Weekly/Monthly Cleaning

- Perform a more thorough cleaning of all components.
- Check and clean the drip trays beneath the burners.
- Inspect gas connections for any signs of wear or leaks.

5.3 Preventative Maintenance

- Schedule regular inspections by a qualified service technician to ensure all components are functioning correctly and safely.
- Ensure proper ventilation system maintenance.

6. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, contact a qualified service technician.

| Problem | Possible Cause | Solution |
|---------|----------------|----------|
|---------|----------------|----------|

| Problem | Possible Cause | Solution |
|----------------------------------|---|---|
| Burner/Oven/Griddle not igniting | No gas supply; Pilot light out; Clogged burner port | Check gas valve; Relight pilot; Clean burner ports |
| Uneven heating on griddle | Griddle not preheated sufficiently; Uneven surface | Allow longer preheat time; Check for level installation |
| Excessive smoke | Grease buildup; Improper ventilation | Clean appliance thoroughly; Check exhaust hood operation |
| Gas odor | Gas leak | Immediately shut off gas supply and evacuate area. Contact gas company and qualified technician. Do not operate appliance. |

7. SPECIFICATIONS

| Feature | Detail |
|-------------------------|--|
| Model | G36-4G12R |
| Brand | Garland |
| Dimensions (W x D x H) | 36 x 34.5 x 45.38 inches |
| Item Weight | 460 pounds |
| Fuel Type | Gas |
| Burner Type | Open (4 burners) |
| Burner BTU (each) | 33,000 BTU |
| Griddle Size | 12 inches |
| Griddle Plate Thickness | 5/8 inch smooth steel |
| Oven Type | Standard |
| Oven Racks | 1 rack, 3-position guides |
| Material | Stainless Steel (front, sides, plate rail, back guard) |
| Legs | 6" stainless steel with adjustable feet |
| Certifications | CSA Flame, CSA Star, cCSAus, NSF |

8. WARRANTY INFORMATION

The Garland G36-4G12R Starfire Pro Series Gas Restaurant Range comes with a standard one-year limited parts and labor warranty. This warranty covers products purchased and installed within the USA only. For specific terms and conditions, please refer to the official warranty document provided with your purchase or

contact Garland customer service.

9. CUSTOMER SUPPORT

For technical assistance, parts, or service inquiries, please contact your authorized Garland dealer or Garland customer support. Ensure you have your model number (G36-4G12R) and serial number ready when contacting support.

Please refer to the official Garland website or your purchase documentation for the most current contact information.

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