



Specification:

Heavy-duty range match fryer with 30 Lb. (14kg) shortening capacity. Overall dimensions are 18" (457mm) wide x 36" (914mm) high x 36" (914mm) deep, with a one piece deep drawn, nickel plated fry tank complete with lift handles to remove the container for easy cleaning. An 1" (25mm) drain valve is located at the bottom of the tank. Incoloy sheath elements swing up and out of the way for easy removal of the fry tank. The cabinet is designed with slides to accept an optional additional fry tank. Fryer is standard with stainless steel front and black powder coat epoxy sides. All controls are mounted at a convenient level on the switch panel. Fryers are available with casters or for dais mount.



Standard Features:

- Stainless steel front with black powder coat epoxy sides
- 12kW (36ES11) & 16kW (36ES11-SF) versions available
- 30 Lb. (14kg) shortening capacity, 1 piece deep drawn, heavy gauge nickel-plated steel tank equipped with lift handles for ease removal 1" (25mm) drain valve is located at the bottom
- 2 chrome wire baskets
- Electromechanical thermostat with temperature control range of 200°F (93°C) to 375°F (190°C)
- Incoloy sheath heating elements that swing up out of the way for tank removal
- Cabinet comes with slides for optional additional fry-tank
- 6" (152mm) adjustable chrome plated legs (NSF)
- 1 Year limited parts & labor (USA & Canada)

Optional Features:

- Stainless steel sides & main back
- Stainless steel tank cover
- Extra fry tank
- Extra fry tank with manual filter & 1" (25mm) drain valve
- Set of twin baskets
- Large single basket
- 6" (152mm) adjustable stainless steel legs
- High voltage 460V
- 4 Swivel casters complete with front brakes

NOTE: All models are available for use on 460V (extra)

Standard Models:

- **36ES11-SF:** 18" wide unit, 16 kW with 30 Lb. (14kg) Shortening capacity fry tank. Mounted on storage cabinet complete with door.
- **36ES11:** 18" (457mm) wide unit, 12kW with 30 Lb. (14kg) Shortening capacity fry tank. Mounted on storage cabinet complete with door.

NOTE: The models shown above may be paired together to form a common unit. They may be paired with a frymate model or may be set up as fry-stations of two fryers with a frymate unit between them. These fryers are designed to battery with 36E series heavy-duty ranges.

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

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

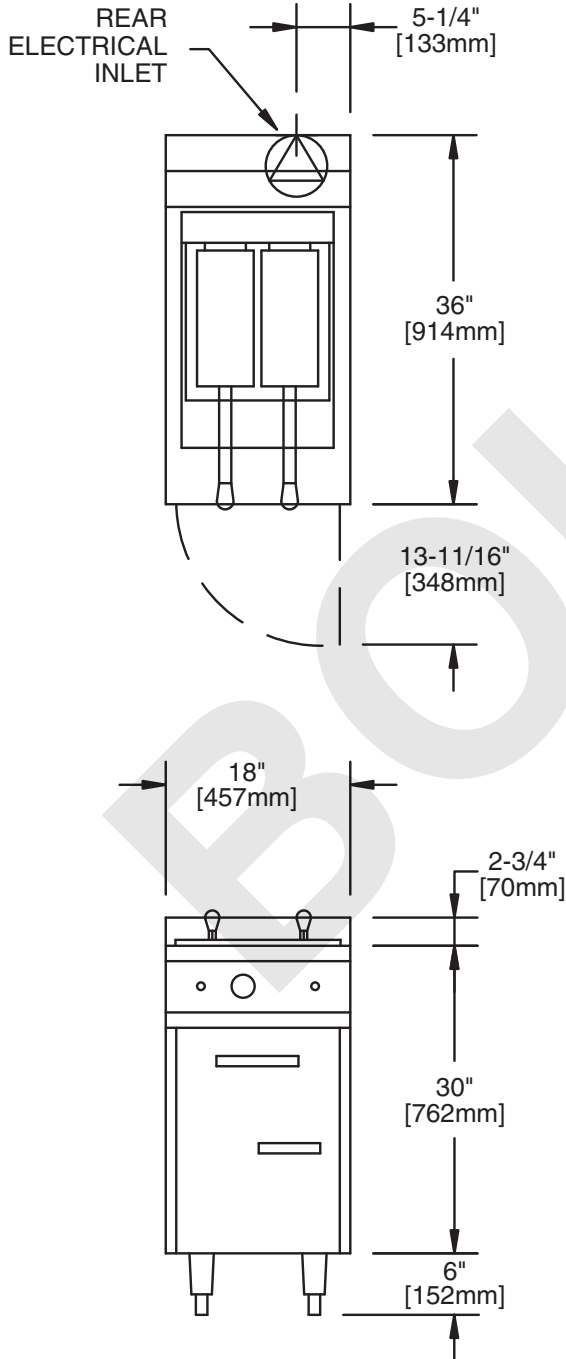


Item #: _____

Model: 36ES11

Product Name: 36E Series Heavy Duty Fryer

Model	Total KW	Three Phase KW per Phase			Nominal Ampers Per Line											
					1 Phase			Three Phase								
		208, 240, 460			208	240	460	208			240			460		
		X-Y	Y-Z	X-Z				X	Y	Z	X	Y	Z	X	Y	Z
36ES11	12	4	4	4	58	51	26	33	33	33	30	30	30	15	15	15
36ES11-SF	16	4.5	4.5	7.0	77	68	35	49	38	49	43	33	43	22	17	22



Available Voltages: 208 VAC (197-219); 240 VAC (220-240); 460 VAC (440-480).

When ordering specify voltage and phase.

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

