

SS684 Sentry Series Electric Restaurant Range

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Models

- SS684
- S684 Griddle / Hot Top Only



Model SS684

Standard Features

- Stainless steel exterior
- 2 large, full-size ovens with porcelain interior finish
- Removable, 4-position oven rack guides with one oven rack per oven
- Electro-mechanical heavy-duty oven thermostat, (150°F/66°C - 550°F/288°C)
- Cool-touch oven door handle
- 10" (254mm) high stainless steel backguard with slotted black enameled angled cap
- 6" (152mm) high stainless steel adjustable legs
- 10 sealed, high-performance elements with overheat protection, individually controlled
- One year parts and labour limited warranty (USA & Canada only).

Options & Accessories

- Convection oven(s), (add suffix -RC for single, or -RC2 for double) Each convection oven comes standard with 3 oven racks
- 5/8" (16mm) thick thermostatically controlled griddle plate available in 12", add suffix 12G, 24" add suffix 24G and 36", add suffix 36G, standard on the right, left optional
- Solid steel hot top 1/2" (13mm) thick utilizing front and rear switch controls, available in 12", add suffix 1, 24" add suffix 2, and 36", add suffix 3, standard on the left, right optional (Note: Maximum of three (3) hot top sections per range.)
- Additional oven rack
- Set of (4) 5" high polyurethane, non-marking 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-684). Specify right or left side, 24" wide high-shelf included.
- Marine equipment - storm rails for pots, oven door latch, drip tray stop and deck fasteners

Specifications

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 sealed high-performance heating elements.

Stainless steel exterior, with stainless steel 10" (254mm) high backguard with slotted black enameled angled cap.

Overheat protection reduces power if element is turned on w/o pan for 8 minutes

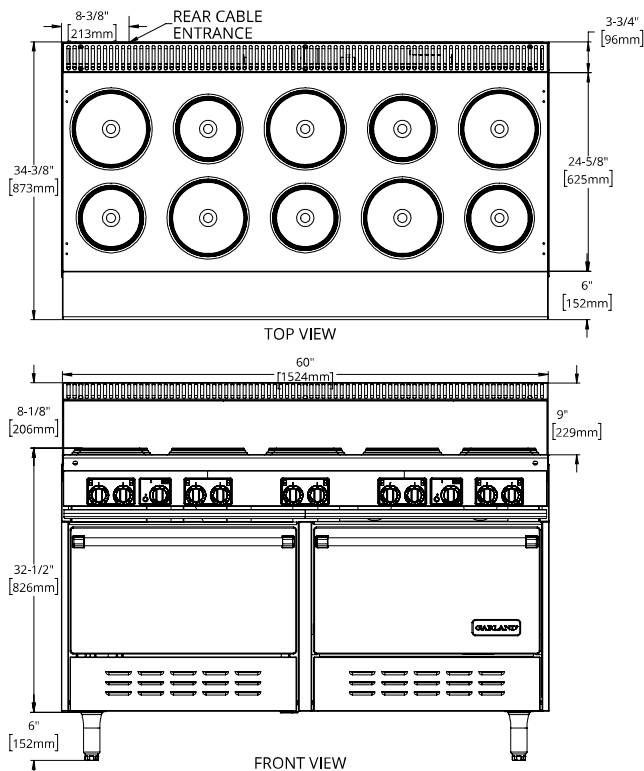
Optional hot top(s) and griddle. Maximum of 3 hot top sections on any S684/SS684 model.

Available with convection oven base(s).

NOTE: Use only Garland certified casters and approved restraining devices.



SS684 Sentry Series Electric Restaurant Range



This product is not approved for residential use. Many local codes exist and it is the responsibility of the owner and installer to comply with those codes.

Note: Installation clearance reductions are applicable only where local codes permit.

Model #	Total kW Load	Nominal Amps					
		208V/1Ph	208V/3Ph	240V/1Ph	240V/3Ph	400V/3N	415V/3N
SS684	33	157	97	136	84	60	58
SS684RC2*	34	164	100	142	87	60	58
S684 Griddle / Hot Top Only**	27	127	76	110	66	44	42
Salamander Broiler***	7	N/A	23	29	20	15.2	14.6

*Maximum on any 684 series range.

**Contact factory for specific configurations.

***Add when wired to range base (SER-684). Note: For 208V/1Ph the salamander cannot be wired into the range.

Exterior Dimensions			Oven Interior Dimensions		
Height	Width	Depth†	Height	Width	Depth
47" (1194mm)	60" (1524mm)	34-1/4" (870mm)	13-1/2" (343mm)	26-1/4" (667mm)	22" (559mm)

† With Front Rail Note: Shipping Cubic Feet is 84.5.

Ratings:

- Sealed Elements - Small 7-1/2" (191mm), 2000 Watts. Large 9" (229mm), 2600 Watts
- Hot 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)

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

Installation Clearances	Side	Back
Range w/o salamander	3" (76mm)	2" (51mm)
Range w/ salamander	7" (178mm)	2" (51mm)
Hot Plate	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.

Garland reserves the right to make changes to the design or specifications without prior notice.

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