

SS686 Sentry Series Electric Restaurant Range

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

Models

- SS686
- S686 Griddle / Hot Top Only



Model SS686

Standard Features

- Stainless Steel exterior
- One large, full-size oven with porcelain interior finish
- Removeable, 4-position, rack guides with one oven rack
- 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" (152 mm) high stainless steel legs - adjustable
- 6 sealed, high-performance elements with overheat protection, individually controlled
- 1-year limited warranty on parts & labor (USA & Canada only)

Options & Accessories

- Convection oven base (add suffix -RC) with 3-position rack guide assembly and 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, and 24" add suffix -2, standard on the left, right optional (Note: maximum of two (2) hot top sections per range.)
- Additional oven rack
- Set of (4) 5" high polyurethane non-marking swivel casters with front brakes.
- 17" (432mm) 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-686).
- Marine equipment - storm rails, oven door latch, drip tray stop and deck fasteners

Specifications

Electric medium-duty range with a full-size oven.

All porcelain oven interior.

Contoured front stainless steel plate rail.

36" (914mm) wide, with 6 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

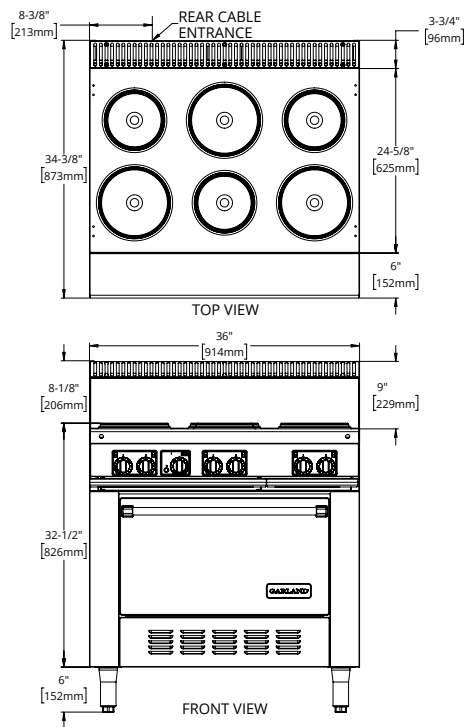
Optional hot top(s) and griddle. Maximum of 2 hot top sections on any S686/SS686 model.

Available with convection oven base.

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



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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
SS686	19	90	59	78	52	40	38
SS686RC*	20	93	62	80	54	40	38
S686 Griddle / Hot Top Only**	15	72	48	62	42	29.2	28
S686RC Griddle / Hot Top Only**	16	75	51	64	44	30	28
Salamander Broiler***	7	N/A	23	29	20	15.2	14.6

*Maximum on any 686 series range.
**Contact factory for specific configurations.
***Add when wired to range base (SER-686). 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)	36" (914mm)	34-1/4" (870mm)	13-1/2" (343mm)	26-1/4" (667mm)	22" (559mm)

† With Front Rail Note: Shipping Cubic Feet is 58.5.

- 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), air circulation is required for proper operation of fan motors. These models must not be dais mounted or installed without legs/casters.

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