

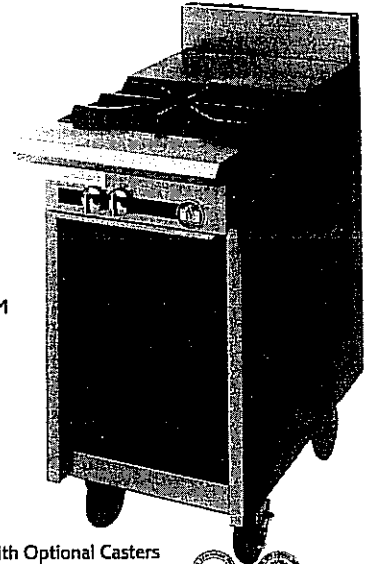
# CUISINE SERIES

# ADD-A-UNITS

## STANDARD FEATURES

- 1/4" IPS Gas Manifold.
- Automatic Lighting — All Burners.
- 6" High Stainless Steel Stub Back.
- 6" Legs with Adjustable Feet.
- Cabinet Base with Large Storage Area.
- Can Be Connected Individually or in a Battery.
- One-Year Parts & Labor Warranty.

12" — 18" — 24" Fry Tops ■ Open Burners ■ Hot Tops ■ French Tops  
Add Cooking Capacity



Model 1836-16M

Shown with Optional Casters



## MODELS AVAILABLE

| Model No.  | Description                         | Total BTU | Shipping Information |     |      |
|--|-------------------------------------|-----------|----------------------|-----|------|
|  |                                     |           | Lbs.                 | Kg  | Cube |
| <b>12" WIDE, ADD-A-UNITS</b> (open cabinet base, stainless steel front, balance black)         |                                     |           |                      |     |      |
| <input type="checkbox"/> 12836-1   | 12" Fry Top                         | 30,000    | 190                  | 86  | 26.2 |
| <input type="checkbox"/> 12836-1-1   | 12" Fry Top, Thermostat Controlled  | 30,000    | 190                  | 86  | 26.2 |
| <input type="checkbox"/> 12836-7   | 2 Open Burners                      | 60,000    | 115                  | 52  | 26.2 |
| <input type="checkbox"/> 12836-15  | Open Burner (F), Hot Top (R)        | 60,000    | 190                  | 86  | 26.2 |
| <b>18" WIDE, HALF SECTION ADD-A-UNITS</b> (modular base, stainless steel front, balance black) |                                     |           |                      |     |      |
| <input type="checkbox"/> 1836-1M   | 18" Fry Top — 1" Plate              | 45,000    | 150                  | 68  | 26.2 |
| <input type="checkbox"/> 1836-1-1M   | 18" Fry Top, Thermostat Controlled  | 45,000    | 100                  | 45  | 26.2 |
| <input type="checkbox"/> 1836-7M   | 2 Open Burners                      | 60,000    | 100                  | 45  | 26.2 |
| <input type="checkbox"/> 1836-9M   | Hot Top                             | 32,500    | 115                  | 52  | 26.2 |
| <input type="checkbox"/> 1836-10M  | French Top                          | 32,500    | 115                  | 52  | 26.2 |
| <input type="checkbox"/> 1836-16M  | Open Burner (F), Hot Top (R)        | 60,000    | 100                  | 45  | 26.2 |
| <b>18" WIDE, ADD-A-UNITS</b> (open cabinet base, stainless steel front, balance black)         |                                     |           |                      |     |      |
| <input type="checkbox"/> 1836-1  | 18" Fry Top — 1" Plate              | 45,000    | 250                  | 114 | 26.2 |
| <input type="checkbox"/> 1836-1-1  | 18" Fry Top, Thermostat Controlled  | 45,000    | 250                  | 114 | 26.2 |
| <input type="checkbox"/> 1836-7  | 2 Open Burners                      | 60,000    | 212                  | 96  | 26.2 |
| <input type="checkbox"/> 1836-9  | Hot Top                             | 32,500    | 200                  | 91  | 26.2 |
| <input type="checkbox"/> 1836-10   | French Top                          | 32,500    | 220                  | 100 | 26.2 |
| <input type="checkbox"/> 1836-16   | Open Burner (F), Hot Top (R)        | 60,000    | 212                  | 96  | 26.2 |
| <b>24" WIDE, ADD-A-UNITS</b> (open cabinet base, stainless steel front, balance black)         |                                     |           |                      |     |      |
| <input type="checkbox"/> 24836-1   | 24" Fry Top — 1" Plate              | 60,000    | 310                  | 142 | 26.2 |
| <input type="checkbox"/> 24836-1-1   | 24" Fry Top — Thermostat Controlled | 60,000    | 310                  | 142 | 26.2 |
| <input type="checkbox"/> 24836-7   | 4 Open Burners                      | 120,000   | 230                  | 105 | 26.2 |
| <input type="checkbox"/> 24836-8   | Hot Top — 2-12" Sections            | 70,000    | 250                  | 114 | 26.2 |

\*Special" Add-A-Units Available Any Width in 12" Increments.

### Fry Top — 1" Thick Steel

- 15,000 BTU Burners.
- Welded Steel Splash Guards.
- Extra Capacity Grease Can with Overflow in Front.

### Open Burners

- 30,000 BTU Open Burners with Center Pilot.
- One Piece Cast Iron Top Grates.
- Removable Extra Capacity Drip Pan.

### Hot Top — Cast Iron

- "Even Heat" 12" Hot Top — two 17,500 BTU burners per plate.
- "Graduated Heat" 18" Hot Top — one 32,500 BTU burner per plate.
- Machine Ground and Highly Polished.

### French Top —

- Two Ring Lids.
- 32,500 BTU Burners.

## OPTIONAL FEATURES

- Single Deck High Shelf.
- Double Deck High Shelf.
- High Back Riser.
- Stainless Steel Ends.
- Casters.
- Rear Gas Connection —
  - 3/4" Max. 250,000 BTU's.
  - 1/4"
- Pressure Regulator.

### Type of Gas

- Natural
- Propane
- Elevation Above 2,000 Ft. — Specify \_\_\_\_\_ ft.

## 12"–18"–24" Fry Tops = Open Burners = Hot Tops = French Tops Add Cooking Capacity

### SHORT FORM SPECIFICATIONS

Shall be U.S. Range Cuisine Series Add-A-Unit, Model \_\_\_\_\_ with

total BTU/Hour rating \_\_\_\_\_ when used with natural/propane gas. Finish is to be stainless steel front and painted sides and high shelf. Unit is to have 6" legs with adjustable feet.

**Open Burners** are to be 30,000 BTU/Hour per burner with center pilot and a one piece, cast iron top grate over two open burners.

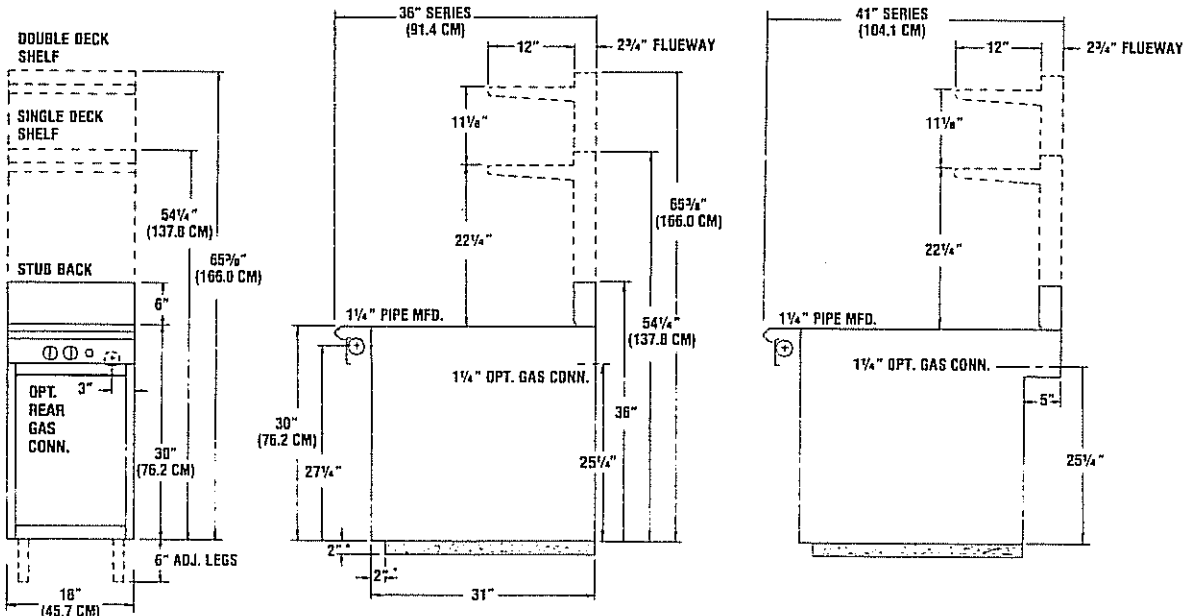
**Fry Tops** are to be 1" thick steel plate with 2" wide grease trough. Burners are to be rated 15,000 BTU/Hour each. Two burners per 12" section.

**Hot Top/French Top Burners** for 12" section are to be two 17,500 BTU per plate. 18" section Hot Top or French Top are to be 32,500 BTU per plate.

### SPECIFICATIONS

| Description                 | SERIES               |                       |                       |
|-----------------------------|----------------------|-----------------------|-----------------------|
|                             | 12836                | 1836                  | 24836                 |
| Range Width                 | 12"                  | 18"                   | 24"                   |
| Range Depth                 | 36"                  | 36"                   | 36"                   |
| Range Height – w/o Legs     | 30"                  | 30"                   | 30"                   |
| Range Height – w/Legs       | 36"                  | 36"                   | 36"                   |
| Type of Gas                 | Natural/Propane      | Natural/Propane       | Natural/Propane       |
| BTU – Fry Top Per Burner    | 15,000               | 15,000                | 15,000                |
| BTU – Open Top Per Burner   | 30,000               | 30,000                | 30,000                |
| BTU – Hot Top Per Burner    | 17,500               | 32,500                | 17,500                |
| BTU – French Top Per Burner | —                    | 32,500                | 17,500                |
| Storage Area – Cabinet Base | 9½"W x 28½"D x 19½"H | 15½"W x 28½"D x 19½"H | 21½"W x 28½"D x 19½"H |
| Gas Manifold                | 1¼" IPS              | 1¼" IPS               | 1¼" IPS               |

NOTE: Also Available in 41" Depth. Specify 12841, 1841, or 24841 Series.



- NOTE:**
- Optional Pressure Regulator Required.
  - Many local codes exist, and it is the responsibility of the Owner and Installer to comply with those codes.
  - U.S. Range reserves the right to change or improve specifications without notification.
  - These appliances are intended for commercial use by professionally trained personnel.



# U.S. Range

© Copyright U.S. Range  
Form #229234  
Printed – 8/92  
Printed in U.S.A.  
3870 – GT2720

A WELBILT Company