



A WELBILT Company

CUISINE SERIES

36" HEAVY-DUTY RANGES / 1" THICK FRY TOPS

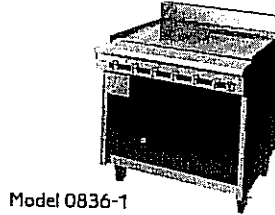
STANDARD FEATURES

- 1" Thick Steel Fry Top Plate.
- 15,000 BTU Burners — 90,000 Total.
- Stainless Steel Front — Balance Black.
- 1¼" IPS Gas Manifold.
- Automatic Lighting — All Burners.
- 6" High Stainless Steel Stub Back.
- 36" Wide x 36" Deep.
- 6" Legs with Adjustable Feet.
- Ranges Can Be Connected Individually or in a Battery.
- One-Year Parts & Labor Warranty.

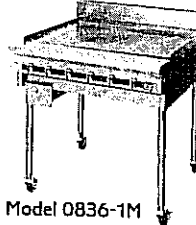
STANDARD ON APPLICABLE MODELS

- 30,000 BTU Open Burners With Center Pilot — One-Piece Cast Iron Top Grates.
- Cast Iron Hot Top —
 - 12" Section — 17,500 BTU Burner (Total 35,000 BTU)
 - 18" Section — 32,500 BTU Burner (Total 32,500 BTU)

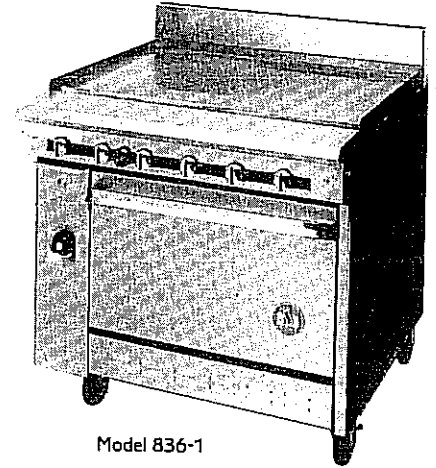
With Ovens ■ Cabinet Base ■ Modular Models



Model 0836-1



Model 0836-1M



Model 836-1

Shown with Optional Casters

MODELS AVAILABLE



Model No.	Description	Total BTU	Shipping Information			Top Config.
			Lbs.	Kg	Cube	
<input type="checkbox"/> 836-1 <input type="checkbox"/> 0836-1 <input type="checkbox"/> 0836-1M	36" Manual Control Fry Top — w/Oven — w/o Oven — Modular	130,000 90,000 90,000	663 490 405	301 223 184	35.2 35.2 35.2	
<input type="checkbox"/> 836-1-1 <input type="checkbox"/> 0836-1-1 <input type="checkbox"/> 0836-1-1M	36" Thermostat Controlled Fry Top — w/Oven — w/o Oven — Modular	130,000 90,000 90,000	663 490 405	301 223 184	35.2 35.2 35.2	
<input type="checkbox"/> 836-2 <input type="checkbox"/> 0836-2 <input type="checkbox"/> 0836-2M	24" Fry Top and 2 Open Burners — w/Oven — w/o Oven — Modular	160,000 120,000 120,000	630 460 375	286 209 170	35.2 35.2 35.2	
<input type="checkbox"/> 836-3 <input type="checkbox"/> 0836-3 <input type="checkbox"/> 0836-3M	24" Fry Top and 12" Hot Top — w/Oven — w/o Oven — Modular	135,000 95,000 95,000	650 477 392	295 217 178	35.2 35.2 35.2	
<input type="checkbox"/> 836-4 <input type="checkbox"/> 0836-4 <input type="checkbox"/> 0836-4M	18" Fry Top and 2 Open Burners — w/Oven — w/o Oven — Modular	145,000 105,000 105,000	620 447 362	282 203 165	35.2 35.2 35.2	
<input type="checkbox"/> 836-5 <input type="checkbox"/> 0836-5 <input type="checkbox"/> 0836-5M	18" Fry Top and 18" Hot Top — w/Oven — w/o Oven — Modular	117,500 77,500 77,500	635 462 377	289 210 171	35.2 35.2 35.2	

NOTE: For Convection Oven — Add Suffix "C" (i.e. 836-1C)

OVEN FEATURES

- Porcelainized Enamel Oven Interior.
- 40,000 BTU Burner.
- One Chrome Plated Rack Per Oven — Three Position.
- Fully Insulated Oven Interior.
- 100% Safety Oven Pilot.
- Removable Oven Bottom.
- Thermostat Control — 150°-500°F.

CONVECTION OVEN FEATURES

- 33,000 BTU Burner.
- Electrical — ¼ hp motor (120VAC/60~/1ϕ — 5A) 6' Electrical Cord.
- Two Oven Racks — Three Position.
- Electric Thermostat — 200°-500°F.
- Burner "ON" Indicator Light.
- Automatic Door Switch — Shuts off fan/motor when oven door is opened.
- Quick Cool Down Feature — Enables fan/motor to remain on when oven door is opened.

OPTIONAL FEATURES

- Single Deck High Shelves.
- Double Deck High Shelves.
- High Back Risers.
- Stainless Steel Ends.
- Modular Unit Without Legs. Grease drawer built into body.
- Casters.
- Rear Gas Connection —
 - ¾" Max. 250,000 BTU's.
 - 1¼"
- Pressure Regulator.
- Thermostat Controlled Fry Top.

Type of Gas

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

