



## CUISINE SERIES

## 36" HEAVY-DUTY RANGES / FRENCH TOPS

With Ovens ■ Cabinet Base ■ Modular Models

### STANDARD FEATURES

- Steel French Top Plate — 18" Section 32,500 BTU Burner.
- Two Ring Lids.
- Stainless Steel Front — Balance Black.
- 1 1/4" 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.

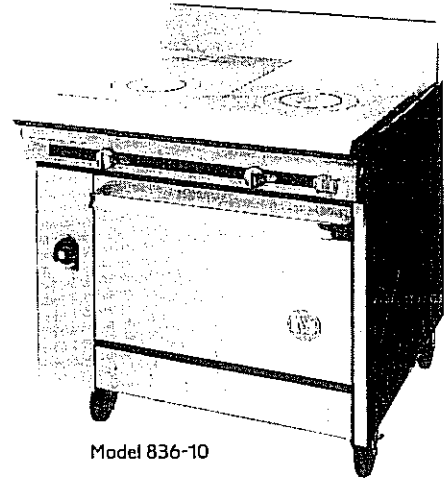
### STANDARD ON APPLICABLE MODELS

- 1" Thick Steel Fry Top Plate — 15,000 BTU Per Burner.
- Cast Iron Hot Top —  
18" Section — 32,500 BTU Burner (Total 32,500 BTU)

Model 0836-10



Model 0836-10M



Model 836-10

Shown with Optional Casters

## MODELS AVAILABLE



Model No.	Description	Total BTU	Shipping Information			Top Config.
			Lbs.	Kg	Cube	
<input type="checkbox"/> 836-10	2 - 18" French Tops — w/Oven	105,000	600	273	35.2	
<input type="checkbox"/> 0836-10		65,000	414	188	35.2	
<input type="checkbox"/> 0836-10M		65,000	329	150	35.2	
<input type="checkbox"/> 836-11	1 - 18" Hot Top and 1 - 18" French Top — w/Oven	105,000	600	273	35.2	
<input type="checkbox"/> 0836-11		65,000	414	188	35.2	
<input type="checkbox"/> 0836-11M		65,000	329	150	35.2	

NOTE: For Convection Oven — Add Suffix "C" (i.e. 836-10C)

### 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 — 1/4 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.
- Casters.
- Rear Gas Connection —  
 3/4" Max. 25,000 BTU's.  
 1 1/4"
- Pressure Regulator.

### Type of Gas

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

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# 36" HEAVY-DUTY RANGES / FRENCH TOPS

With Ovens ■ Cabinet Base ■ Modular Models

## SHORT FORM SPECIFICATIONS

Shall be U.S. Range Cuisine Series 36" Heavy Duty Range Series,

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

**Ovens** — oven door is to be one piece. Oven interior is to be porcelainized with a heavy-duty, "keep-cool" door handle. Standard oven to come with a thermostat having temperature range from 150° (low) to 500°F. Oven interior is to have one chrome plated oven rack.

**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.

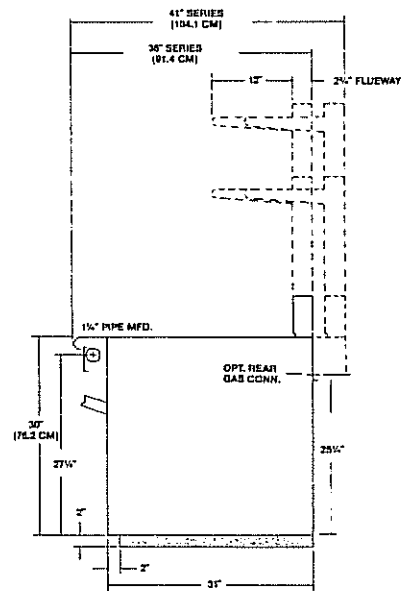
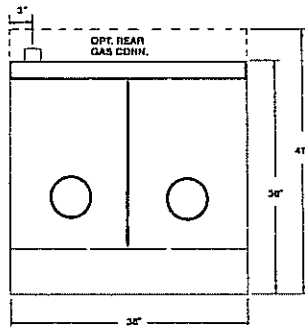
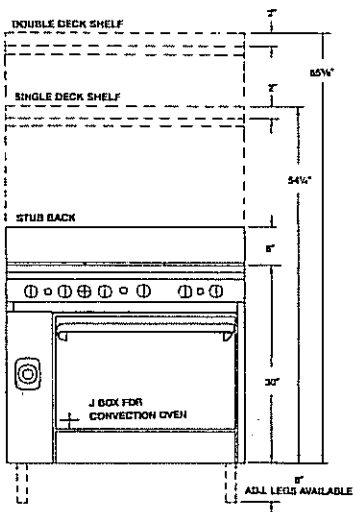
**12" Section Hot Tops** are to be 17,500 BTU/Hour each burner with two per plate.

**18" Section Hot Tops or French Tops** are to be 32,500 BTU/Hour each burner with one per plate.

## SPECIFICATIONS

Description	SERIES		
	836	0836	0836-M
Width	36"	36"	36"
Depth	36"	36"	36"
Height w/o Legs	30"	30"	10 <sup>1</sup> / <sub>8</sub> "
Height w/Legs	36"	36"	36"
Type of Gas	Natural/Propane		
BTU — Fry Top Burners	15,000 ea.		
BTU — Open Top Burners	30,000 ea.		
BTU — Hot Top Burners — 12" Section	17,500 ea.		
— 18" Section	32,500 ea.		
BTU — French Top Burners — 18" Section	32,500 ea.		
BTU — Oven Burner — Standard	40,000		
— Convection	33,000		
Oven Interior — Standard	26"W x 28"D x 15"H		
— Convection	26 <sup>1</sup> / <sub>2</sub> "W x 18 <sup>3</sup> / <sub>4</sub> "D x 13 <sup>1</sup> / <sub>2</sub> "H		
Storage Area — Cabinet Base	33 <sup>1</sup> / <sub>2</sub> "W x 28 <sup>1</sup> / <sub>2</sub> "D x 19 <sup>1</sup> / <sub>2</sub> "H		
Gas Manifold	1 <sup>1</sup> / <sub>4</sub> " IPS		

NOTE: Also Available in 41" Depth. Specify 841, 0841, or 0841-M 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

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