



## CUISINE SERIES

## 36" HEAVY-DUTY RANGES / HOT TOPS

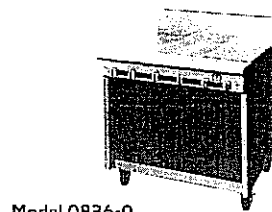
With Ovens ■ Cabinet Base ■ Modular Models

### STANDARD FEATURES

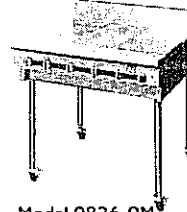
- Cast Iron Hot Top Plate.
  - "Even Heat" 12" Section — 17,500 BTU/Burner (Total 35,000 BTU)
  - "Graduated Heat" 18" Section — 32,500 BTU/Burner (Total 32,500 BTU)
- Stainless Steel Front — Balance Black.
- 1 1/4" IPS Gas Manifold.
- Automatic Lighting — All Burners.
- 6" High Stainless Steel Stub 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

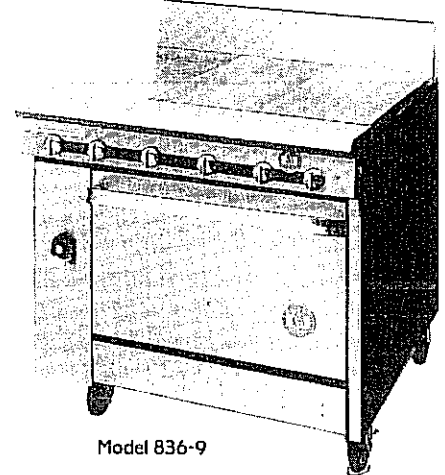
- 30,000 BTU Open Burners With Center Pilot — One-Piece Cast Iron Top Grates.
- 1" Thick Steel Fry Top Plate — 15,000 BTU Per Burner.



Model 0836-9



Model 0836-9M



Model 836-9

Shown with Optional Casters



### MODELS AVAILABLE

Model No.	Description	Total BTU	Shipping Information			Top Config.
			Lbs.	Kg	Cube	
<input type="checkbox"/> 836-3 <input type="checkbox"/> 0836-3 <input type="checkbox"/> 0836-3M	<b>24" Fry Top and 12" Hot Top</b> — 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"/> 836-5 <input type="checkbox"/> 0836-5 <input type="checkbox"/> 0836-5M	<b>18" Fry Top and 18" Hot Top</b> — w/Oven — w/o Oven — Modular	117,500 77,500 77,500	635 462 377	289 210 171	35.2 35.2 35.2	
<input type="checkbox"/> 836-8 <input type="checkbox"/> 0836-8 <input type="checkbox"/> 0836-8M	<b>3 - 12" Hot Tops</b> — w/Oven — w/o Oven — Modular	145,000 105,000 105,000	613 427 342	279 194 155	35.2 35.2 35.2	
<input type="checkbox"/> 836-9 <input type="checkbox"/> 0836-9 <input type="checkbox"/> 0836-9M	<b>2 - 18" Hot Tops</b> — w/Oven — w/o Oven — Modular	105,000 65,000 65,000	613 427 342	279 194 155	35.2 35.2 35.2	
<input type="checkbox"/> 836-11 <input type="checkbox"/> 0836-11 <input type="checkbox"/> 0836-11M	<b>1 - 18" Hot Top and 1 French Top</b> — w/Oven — w/o Oven — Modular	105,000 65,000 65,000	613 414 329	279 188 150	35.2 35.2 35.2	
<input type="checkbox"/> 836-12 <input type="checkbox"/> 0836-12 <input type="checkbox"/> 0836-12M	<b>2 Open Burners and 2 - 12" Hot Tops</b> — w/Oven — w/o Oven — Modular	170,000 130,000 130,000	604 438 355	275 199 161	35.2 35.2 35.2	
<input type="checkbox"/> 836-13 <input type="checkbox"/> 0836-13 <input type="checkbox"/> 0836-13M	<b>4 Open Burners and 1 - 12" Hot Top</b> — w/Oven — w/o Oven — Modular	195,000 155,000 155,000	590 404 321	268 184 146	35.2 35.2 35.2	
<input type="checkbox"/> 836-14 <input type="checkbox"/> 0836-14 <input type="checkbox"/> 0836-14M	<b>2 Open Burners and 1 - 18" Hot Top</b> — w/Oven — w/o Oven — Modular	132,500 92,500 92,500	624 438 355	284 199 161	35.2 35.2 35.2	
<input type="checkbox"/> 836-15 <input type="checkbox"/> 0836-15 <input type="checkbox"/> 0836-15M	<b>3 - 12" Hot Tops (R) and 3 Open Burners (F)</b> — w/Oven — w/o Oven — Modular	220,000 180,000 180,000	600 414 329	273 188 150	35.2 35.2 35.2	
<input type="checkbox"/> 836-16 <input type="checkbox"/> 0836-16 <input type="checkbox"/> 0836-16M	<b>2 - 18" Hot Tops (R) and 2 Open Burners (F)</b> — w/Oven — w/o Oven — Modular	160,000 120,000 120,000	600 414 329	273 188 150	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 — 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 at Nominal Additional Cost.
- Modular Unit Without Legs.
- Casters.
- Rear Gas Connection —
  - 3/4" Max. 250,000 BTU's.
  - 1 1/4"
- Pressure Regulator.
- Thermostat Controlled Fry Top.

### Type of Gas

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

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# 36" HEAVY-DUTY RANGES / HOT 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 3" wide grease trough. Burners are to be rated 15,000 BTU/Hour each. One burner per 12" section.

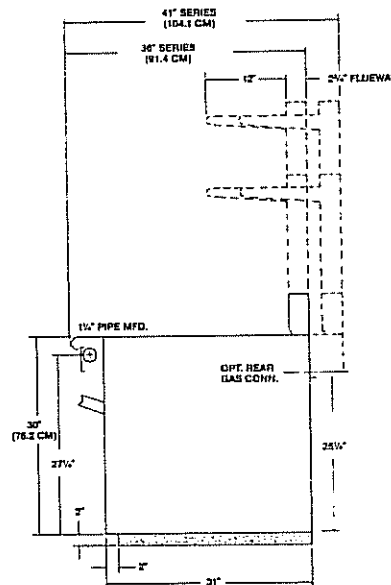
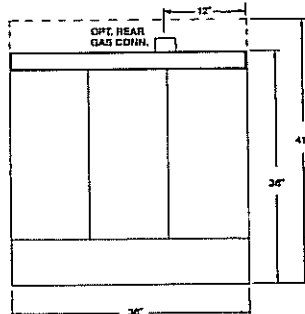
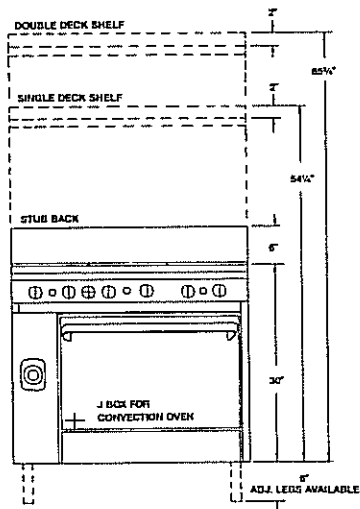
**12" Section Hot Tops** are to be 17,500 BTU/Hour each burner with two per plate.

**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 1/8"
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 1/2"W x 18 3/4"D x 13 1/2"H  
 Storage Area — Cabinet Base . . . . . 33 1/2"W x 28 1/2"D x 19 1/2"H  
 Gas Manifold . . . . . 1 1/4" 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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