

A WELBILT Company

Project:	 ,	

_ Item No.: Quantity: _

CUISINE SERIES

836-36" Depth • Single or Double-Deck

STANDARD FEATURES

- Stainless Steel Front Balance Black.
- All Welded Steel Frames.
- 1¼" IPS Gas Manifold.
- Porcelainized Enamel Oven Interior.
- 40.000 BTU Oven Burner.
- One Chrome Plated Rack Per Oven Three Position.
- 100% Safety Oven Pilot.
- Automatic Lighting Burners.
- 36" Wide x 36" Deep. 6" Legs with Adjustable Feet.
- One-Year Parts & Labor Warranty.
- Can Be Connected Individually or in a Battery.
- Cabinet Base with Large Storage Area May be Substituted for Oven.



Shown with Optional Casters

MODELS AVAILABLE





		Total	Shipping Information		
Model No.	Description	BTU	Lbs.	Kg	Cube
836-0-2 836-0-01 836-0-1	Double Oven Single Oven Cabinet Base Single Oven	80,000 40,000 40,000	700 450 350	318 205 159	56.3 35.2 35.2

NOTE: For Convection Oven - Add Suffix "C" (i.e. 836-0-2C)

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

- ☐ Stainless Steel Ends.
- ☐ Casters.
- ☐ Rear Gas Connection —
- ☐ 3/4" Max. 250,000 BTU's.
- □ 11/4.
- ☐ Pressure Regulator.

Type of Gas

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

CUISINE SERIES

ROASTING/BAKING DV:N

836-36" Depth • Single or Double-Deck

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

double Roasting/Baking Ovens, Model_

BTU/Hour rating of _ __ when used with natural/propane gas.

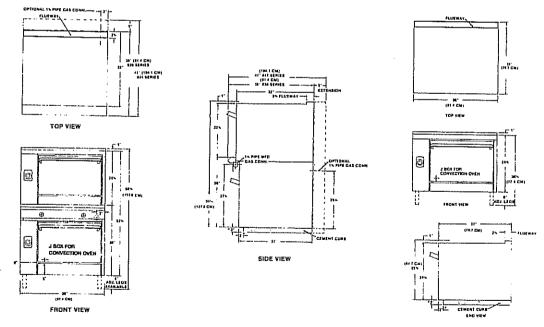
Finish is to be stainless steel front and painted sides. Unit is to have 6" legs with adjustable feet. Oven door is to be one piece. Oven interior is to be porcelainized with a heavy-duty, "keep-cool" door handle. Standard oven to come with a thermostat having temperature range from 150° (low) to 500°F. Oven interior is to have one chrome plated oven rack.

SPECIFICATIONS

Description	SERIES				
	836-0-2	836-0-01	836-0-1		
Width	36"	36"	36"		
Depth	36"	36"	36"		
Height w/o Legs	541/4"	541/4"	251/2"		
Height w/Legs	601/4"	601/4"	31½"		
Type of Gas	Natural/Propane	Natural/Propane	Natural/Propane		
BTU — Oven Burner — Standard	2 @ 40,000	40,000	40,000		
BTU — Oven Burner — Convection	2@33,000	33.000	33,000		
Oven Interior — Standard	26"W x 28"D x 15"H	26"W x 28"D x 15"H	26"W x 28"D x 15"H		
Oven Interior — Convection	26½"W x 18¾"D x 13½"H	261/2"W x 183/4"D x 131/2"H	26½"W x 18¾"D x 13½"H		
Storage Area — Cabinet Base	_	33½"W x 28½"D x 19½"H			
Gas Manifold	11/4" IPS	11/4" IPS	3/4" IPS		

NOTE: Also Available in 41" Depth. Specify 841-0-2, -0-01, or -0-1 Series.

Special Ordered Double Ovens Require 72" Minimum Cabinet Width.



- 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.



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