



Cuisine Series Heavy Duty 18" Add-A-Unit

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Cuisine Series Heavy Duty 18" Add-A-Unit

Models:

- C1836-1 C1836-1M C1836-1-1 C1836-1-1M
 C1836-7 C1836-7M C1836-9 C1836-9M C1836-10 C1836-10M

18" Add-A-Units, Griddle, Open Burners, Hot Top and Front Fired Hot Top



Model C1836-7

Standard Features:

- Cabinet base or modular (suffix M)
- Stainless steel front and sides
- Stainless steel front rail w/ position adjustable bar
- 1-1/4" NPT front gas manifold
- Can be installed individually or in a battery
- 6" (152mm) H stainless steel stub back
- 6" (152mm) chrome steel adj. legs

Griddle Top (C1836-1)

- 1" (25mm) thick steel plate
- Full-range valve control (-1)
- Griddle control Low to 500°F (260°C) (-1-1)
- 30,000 BTU burners

Open Burners (C1836-7)

- 30,000 BTUs per burner
- Two per 18" (457mm) width
- One piece cast iron top grates
- Removable drip pan

Hot Top (C1836-9)

- 18" (457mm) Hot top - one 32,500 BTU burner per plate

Front Fired Hot Top (C1836-10)

- 18" (457mm) wide
- Three (3) 12,500 BTU Burners
- Removable lids and rings

Optional Features:

- Grooved griddle - (12"W sections)
- Single or double deck high shelf or back riser
- Modular unit (suffix M) (Stand w/ shelf or for counter mount)
- Modular unit for Refrigerated Base (change suffix M to PC)
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door for cabinet base units
- Stainless steel back
- Gas shut-off valves - 3/4", 1", 1 1/4" NPT (Specify)
- Gas regulator: 3/4"- 1 1/4" NPT (Specify)
- Gas flex hose w/ quick disconnect 3/4", 1", 1 1/4" (Specify)
- Flanged feet set of four
- Swivel casters (4) w/ front locking
- Casters w/ polyurethane wheels - non marking
- Rear Gas Connection; 3/4" NPT (max 250,000 BTU's) (not available on model C1836-10)
- Stainless steel burner box top interior

Specifications:

U.S. Range Cuisine Series Add-A-Unit, Model _____ with total BTU/hr rating _____ when used with natural/propane gas. Stainless steel finish & 6" (152mm) legs w/adjustable feet.

Open Burners - 30,000 BTU/hr per burner with center pilot and a one piece, cast iron top grate over two open burners.

Griddles - 1" (25mm) thick steel plate with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

Hot Top - 12" (305mm) section rated 25,000 BTU per plate.

Front Fired Hot Tops - 12,500 BTU, 3 burners per 18" (457mm) section.



NOTE: Units supplied with casters must be installed with an approved restraining device.



