Cuisine Series Heavy Duty Griddle Top Range

Models:
- [ ] C836-1
- [ ] C0836-1
- [ ] C0836-1M
- [ ] C836-1-1
- [ ] C0836-1-1
- [ ] C0836-1-1M

Standard Features:
- Griddle top with 1” (25mm) thick steel plate.
- Full-range valve control (-1)
- Griddle control, with embedded thermostat sensor bulb
  Low to 500°F (260°C) (-1-1)
- Stainless front and sides
- Stainless steel front rail w/ position adjustable bar
- 1 1/4” NPT front gas manifold
- Can be connected individually or in a battery
- 6” (152mm) high stainless steel stub back
- 6” (152mm) chrome steel adj. legs
- Stainless steel oven interior w/ removable porcelain bottom
- 40,000 BTU burner
- Chrome plated rack with four positions, 1 per oven
- Fully insulated oven interior
- 100% safety oven pilot
- Oven thermostat control - 150°-500°F (66°-260°C)

Optional Features:
- Grooved griddle - (12”W sections)
- Range base convection oven (add RC)
- Porcelain oven interior in lieu of stainless steel interior NC
- Single or double deck high shelf or back riser
- Modular unit with legs and shelf (add "M")
- Modular unit w/o legs on Refrig. Base (add "PC")
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door(s) for cabinet base units
- Stainless steel back
- Continuous plate shelf, 48-72” for battery installations
- 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)
- Stainless steel legs (set of four)
- Flanged feet set of four
- Swivel casters (4) w/ front locking
- Casters w/ polyurethane wheels - non marking
- Extra oven rack
- Rear Gas Connection: 3/4" NPT (max 250,000 BTU’s)
- Stainless steel burner box top interior

Specifications:
U.S. Range Cuisine 36” (914mm) wide Heavy Duty Range Series. Model _______ with total BTU/hr rating of _______ when used with natural/propane gas. Stainless steel front and sides. 6” (152mm) legs with adjustable feet.

Ovens - One piece oven door. Stainless steel oven interior with a heavy-duty, “keep-cool” door handle. Standard oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C). One chrome plated oven rack for standard ovens and three for convection ovens.

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

NOTE: Ranges supplied with casters must be installed with an approved restraining device.
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- **C0836-1M**
- **C836-1-1**
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- **C0836-1-1M**

**Description**
- 36” Manual Valve Control Griddle Top - w/Oven
- 36” Manual Valve Control Griddle Top - w/Storage
- 36” Manual Valve Control Griddle Top - Modular Top
- 36” Thermostatic Control Griddle Top - w/Oven
- 36” Thermostatic Control Griddle Top - w/Storage
- 36” Thermostatic Control Griddle Top - Modular Top

**Total BTU (NAT. Gas)**
- C836-1: 130,000
- C0836-1: 90,000
- C0836-1M: 90,000
- C836-1-1: 130,000
- C0836-1-1: 90,000
- C0836-1-1M: 90,000

**Shipping**
- Cu Ft: 50
- Lb/Kg: 706/320

**Interior Dimensions: In (mm)**

<table>
<thead>
<tr>
<th>Product</th>
<th>Height</th>
<th>Width</th>
<th>Depth</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard Oven</td>
<td>13-1/2 (323)</td>
<td>26-1/4 (667)</td>
<td>29 (737)</td>
</tr>
<tr>
<td>Convection Oven</td>
<td>13-1/2 (323)</td>
<td>26-1/4 (667)</td>
<td>25 (635)</td>
</tr>
<tr>
<td>Cabinet Base</td>
<td>20-1/2 (521)</td>
<td>32-1/4 (819)</td>
<td>31 (787)</td>
</tr>
</tbody>
</table>

**Combustible Wall Clearance**
- Sides: 6” (152mm)
- Back: 6” (152mm)

**Gas Pressure**
- **NAT.**
  - Min. Supply: 7” WC
  - Operating: 6” WC
- **PRO.**
  - Min. Supply: 11” WC
  - Operating: 10” WC

**Gas Manifold**
- 1-1/4” NPT

**Individual Burner Ratings (BTU/hr)**

<table>
<thead>
<tr>
<th>Burner</th>
<th>NATURAL</th>
<th>PROpane</th>
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<tbody>
<tr>
<td>Griddle</td>
<td>30,000</td>
<td>30,000</td>
</tr>
<tr>
<td>Standard Oven</td>
<td>40,000</td>
<td>35,000</td>
</tr>
<tr>
<td>Convection Oven</td>
<td>37,000</td>
<td>35,000</td>
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