Cuisine Series Heavy Duty Griddle Top Range

Models:
- [ ] C836-48
- [ ] C0836-48
- [ ] C0836-48-1
- [ ] C0836-48M
- [ ] C0836-48-1M

Options:
- [ ] Porcelain oven interior in lieu of stainless steel interior
- [ ] Single or double deck high shelf or back riser
- [ ] Modular unit with legs and shelf (suffix M)
- [ ] Modular unit w/o legs on Refrig. Base (change suffix M to 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

Standard Features:
- Griddle top with 1” (25mm) thick steel plate.
- Full-range valve control (-48)
- Griddle control, with embedded thermostat sensor bulb Low to 500°F (260°C) (-48-I)
- 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 oven 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)

Specifications:
U.S. Range Cuisine 48” (1829mm) 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.
### Cuisine Series Heavy Duty Griddle Top Range

**Model #** | **Description** | **Total BTU (NAT. Gas)** | **Shipping** |
<table>
<thead>
<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>C836-48*</td>
<td>48” Manual Valve Control Griddle - w/Std. Oven &amp; 12” Cabinet</td>
<td>160,000</td>
<td>55 1140/520</td>
</tr>
<tr>
<td>C0836-48</td>
<td>48” Manual Valve Control Griddle- w/ 12” &amp; 36” Cabinets</td>
<td>120,000</td>
<td>55 940/426</td>
</tr>
<tr>
<td>C0836-48M</td>
<td>48” Manual Valve Control Griddle - Modular Top</td>
<td>120,000</td>
<td>25 640/272</td>
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<tr>
<td>C836-48-1*</td>
<td>48” Thermostat Control Griddle - w/Std. Oven &amp; 12” Cabinet</td>
<td>160,000</td>
<td>55 1140/520</td>
</tr>
<tr>
<td>C0836-48-1</td>
<td>48” Thermostat Control Griddle- w/ 12” &amp; 36” Cabinet</td>
<td>120,000</td>
<td>55 940/426</td>
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<tr>
<td>C0836-48-1M</td>
<td>48” Thermostat Control Griddle - Modular Top</td>
<td>120,000</td>
<td>25 640/272</td>
</tr>
</tbody>
</table>

*Add Suffix “RC” for Convection Oven Base*

### 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</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>8-1/4 (210)</td>
<td>31 (787)</td>
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</tbody>
</table>

### Individual Burner Ratings (BTU/hr)

<table>
<thead>
<tr>
<th>Burner</th>
<th>NAT.</th>
<th>PRO.</th>
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</thead>
<tbody>
<tr>
<td>Griddle</td>
<td>30,000</td>
<td></td>
</tr>
<tr>
<td>Std. Oven</td>
<td>40,000</td>
<td>35,000</td>
</tr>
<tr>
<td>Conv. Oven</td>
<td>37,000</td>
<td>35,000</td>
</tr>
</tbody>
</table>

### Gas Pressure

<table>
<thead>
<tr>
<th>Min. Supply</th>
<th>NAT. WC</th>
<th>PRO. WC</th>
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</thead>
<tbody>
<tr>
<td>Operating</td>
<td>6” WC</td>
<td>10” WC</td>
</tr>
<tr>
<td>Gas Manifold</td>
<td>1-1/4” NPT</td>
<td></td>
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</table>

### Combustible Wall Clearance

<table>
<thead>
<tr>
<th>Sides</th>
<th>Back</th>
</tr>
</thead>
<tbody>
<tr>
<td>6” (152mm)</td>
<td>6” (152mm)</td>
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</tbody>
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**Form# C836-48 (08/16/11)**