Cuisine Series Heavy Duty Griddle Top Range

Models:
- C836-60
- C836-60-1
- C0836-60
- C0836-60-1
- C0836-60M
- C0836-60-1M

Range with 60" Griddle Valve or Thermostat Controlled

Standard Features:
- Griddle top with 1" (25mm) thick steel plate.
- Full-range valve control (-60)
- Griddle control, with embedded thermostat sensor bulb Low to 500°F (260°C) (-60-1)
- 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 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)
- 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 (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

Specifications:

U.S. Range Cuisine 60" (1524mm) 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: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall.

Photo Not Available

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**
--- | --- | --- | ---
C836-60* | 60" Manual Valve Control Griddle - w/Std. Oven & 24" Cabinet | 190,000 | 70 1400/636
C0836-60 | 60" Manual Valve Control Griddle- w/ 36" & 24" Cabinet | 150,000 | 70 1220/555
C0836-60M | 60" Manual Valve Control Griddle - Modular Top | 150,000 | 35 1020/463
C836-60-1* | 60" Thermostat Control Griddle - w/Std. Oven & 24" Cabinet | 190,000 | 70 1400/636
C0836-60-1 | 60" Thermostat Control Griddle- w/ 36" & 24" Cabinet | 150,000 | 70 1220/555
C0836-60-1M | 60" Thermostat Control Griddle - Modular Top | 150,000 | 35 1020/463

* 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>20-1/4(514) &amp; 32-1/4(819)</td>
<td>31 (787)</td>
</tr>
</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>
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</table>

**Gas Pressure**

<table>
<thead>
<tr>
<th>Gas Manifold</th>
<th>NAT.</th>
<th>PRO.</th>
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</thead>
<tbody>
<tr>
<td>Min. Supply</td>
<td>7&quot; WC</td>
<td>11&quot; WC</td>
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<tr>
<td>Operating</td>
<td>6&quot; WC</td>
<td>10&quot; WC</td>
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</table>

**Combustible Wall Clearance**

<table>
<thead>
<tr>
<th>Sides</th>
<th>Back</th>
</tr>
</thead>
<tbody>
<tr>
<td>6&quot; (152mm)</td>
<td>6&quot; (152mm)</td>
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</tbody>
</table>

Form# C836-60 (08/16/11)