



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

Cuisine Series Heavy Duty Griddle Top Range

Models:

- C836-60 C0836-60 C0836-60M
- C836-60-1 C0836-60-1 C0836-60-1M

Range with 60" Griddle Valve or Thermostat Controlled

PHOTO NOT AVAILABLE

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

Standard Features:

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

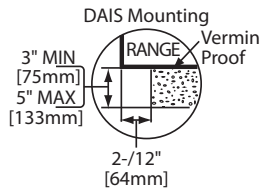


NOTE: Ranges supplied with casters must be installed with an approved restraining device.

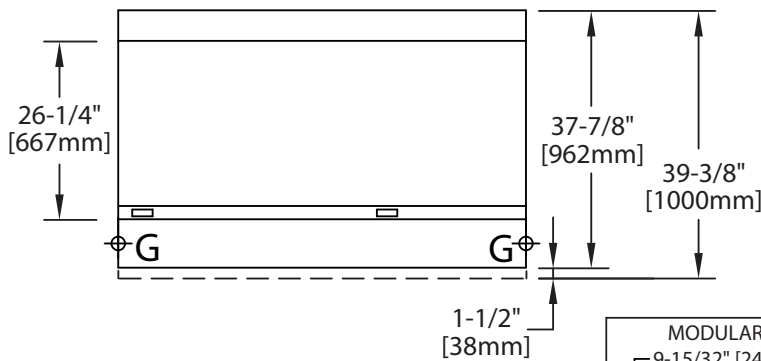


Model #	Description	Total BTU (NAT. Gas)	Shipping	
			Cu Ft	Lb/Kg
C836-60*	60" Manual Valve Control Griddle - w/Std. Oven & 24" Cabinet	190,000	70	1400/636
C0836-60	60" Manual Valve Control Griddle - w/ 36" & 24" Cabinet	150,000	70	1220/555
C0836-60M	60" Manual Valve Control Griddle - Modular Top	150,000	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

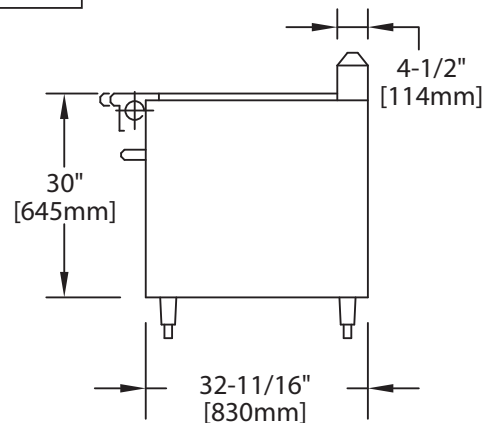
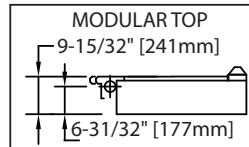
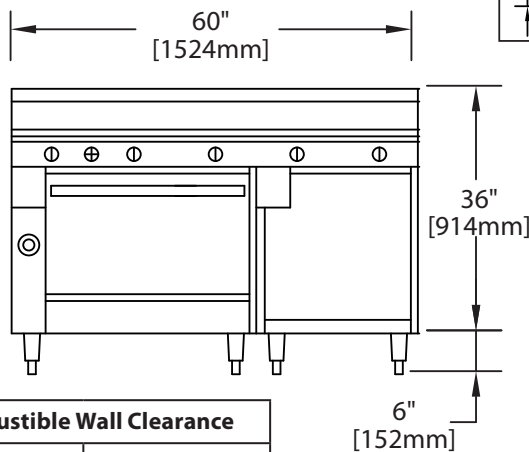


Interior Dimensions: In (mm)			
Product	Height	Width	Depth
Standard Oven	13-1/2(323)	26-1/4 (667)	29 (737)
Convection	13-1/2(323)	26-1/4 (667)	25 (635)
Cabinet Base	20-1/2 (521)	20-1/4(514) & 32-1/4(819)	31 (787)



Individual Burner Ratings (BTU/hr)		
Burner	NAT.	PRO.
Griddle	30,000	
Std. Oven	40,000	35,000
Conv. Oven	37,000	35,000

Gas Pressure	NAT.	PRO.
Min. Supply	7" WC	11" WC
Operating	6" WC	10" WC
Gas Manifold 1-1/4" NPT		



Combustible Wall Clearance	
Sides	Back
6" (152mm)	6" (152mm)

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