Cuisine Series Heavy Duty Griddle Top Range

Models:
- [ ] C836-72-1
- [ ] C0836-72
- [ ] C0836-72-1
- [ ] C0836-72M
- [ ] C0836-72-1M

Standard Features:
- Griddle top with 1" (25mm) thick steel plate.
- Full-range valve control (-72)
- Griddle control, with embedded thermostat sensor bulb Low to 500F (260°C) (-72-1)
- 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

Model C836-72-1
- Storage & single oven with 40,000 BTU oven burner
- Stainless steel oven interior w/ removable porcelain bottom
- 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)
- 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 size)
- 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

Range with 72" Griddle Valve or Thermostat Controlled

Model C0836-72-1

(With Optional Doors)

Specifications:
U.S. Range Cuisine 72" (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.

Oven - One piece oven door. Stainless steel oven interior with a
heavy-duty, “keep-cool” door handle. Oven comes with a ther-
mostat with a temperature range from 150° (low) to 500°F (66°-
260°C). One chrome plated oven rack included.
(Available on model C836-72-1).

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

<table>
<thead>
<tr>
<th>Model #</th>
<th>Description</th>
<th>Total BTU (NAT. Gas)</th>
<th>Shipping Cu Ft</th>
<th>Lb/Kg</th>
</tr>
</thead>
<tbody>
<tr>
<td>C0836-72</td>
<td>72” Manual Valve Control Griddle- w/ (2) 36” Cabinets</td>
<td>180,000</td>
<td>80</td>
<td>1350/612</td>
</tr>
<tr>
<td>C0836-72M</td>
<td>72” Manual Valve Control Griddle - Modular Top</td>
<td>180,000</td>
<td>40</td>
<td>1120/508</td>
</tr>
<tr>
<td>C836-72-1</td>
<td>72” Thermostat Control Griddle - w/(1)Std. Oven &amp; 36” Cabinet</td>
<td>220,000</td>
<td>80</td>
<td>1220/508</td>
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<tr>
<td>C0836-72-1</td>
<td>72” Thermostat Control Griddle- w/ (2) 36” Cabinets</td>
<td>180,000</td>
<td>80</td>
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<td>180,000</td>
<td>40</td>
<td>1120/508</td>
</tr>
</tbody>
</table>

**Interior Dimensions: In (mm)**

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

**Combustible Wall Clearance**

<table>
<thead>
<tr>
<th></th>
<th>Sides</th>
<th>Back</th>
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<tbody>
<tr>
<td>6” (152mm)</td>
<td>6” (152mm)</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>35,000</td>
</tr>
<tr>
<td>Oven</td>
<td>40,000</td>
<td>35,000</td>
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</table>

**Gas Pressure**

<table>
<thead>
<tr>
<th></th>
<th>NAT.</th>
<th>PRO.</th>
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</thead>
<tbody>
<tr>
<td>Min. Supply</td>
<td>7” WC</td>
<td>11” WC</td>
</tr>
<tr>
<td>Operating</td>
<td>6” WC</td>
<td>10” WC</td>
</tr>
<tr>
<td>Gas Manifold</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1-1/4” NPT</td>
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</table>

**Vermin Proof DAIS Mounting**

**MODULAR TOP**

Garland Commercial Ranges Ltd.
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