Cuisine Series Heavy Duty Combination Top Range

Models:
- [ ] C836-11
- [ ] C0836-11
- [ ] C0836-11M
- [ ] C836-11R
- [ ] C0836-11R
- [ ] C0836-11RM

Range with 18" Front Fired Hot Top & 18" Even Heat Hot Top

Standard Features:
- 18" (457mm) even heat hot top section, 32,500 BTUs
- 18" (457mm) front fired hot top section 37,500 BTUs
- Full-range burner valve control
- Removable lids and rings on front fired hot top section
- Stainless steel 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) H 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:
- 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 w/ legs & 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) or 1-1/4" NPT
- 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.

18" (457mm) Section Front-Fired Hot Tops - 12,500 BTU/hr each burner with three per section.

18" (457mm) Section Even Heat Hot Tops - 32,500 BTU/hr each burner with one per plate.

NOTE: Ranges supplied with casters must be installed with an approved restraining device.
Cuisine Series Heavy Duty Combination Top Range

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**C836-11**

<table>
<thead>
<tr>
<th>Model #</th>
<th>Description</th>
<th>Total BTU (NAT. Gas)</th>
</tr>
</thead>
<tbody>
<tr>
<td>C836-11*</td>
<td>(1) FFHT &amp; (1) EHHT(Left) - Standard Oven</td>
<td>110,000</td>
</tr>
<tr>
<td>C0836-11</td>
<td>(1) FFHT &amp; (1) EHHT(Left) - Cabinet</td>
<td>70,000</td>
</tr>
<tr>
<td>C0836-11M</td>
<td>(1) FFHT &amp; (1) EHHT(Left) - Modular</td>
<td>70,000</td>
</tr>
<tr>
<td>C386-11R</td>
<td>(1) FFHT &amp; (1) EHHT(Right) - Standard Oven</td>
<td>110,000</td>
</tr>
<tr>
<td>C0836-11R</td>
<td>(1) FFHT &amp; (1) EHHT(Right) - Cabinet</td>
<td>70,000</td>
</tr>
<tr>
<td>C0836-11RM</td>
<td>(1) FFHT &amp; (1) EHHT(Right) - Modular</td>
<td>70,000</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>18” Front Fired Hot Top</td>
<td>12,500</td>
<td></td>
</tr>
<tr>
<td>(3 per 18” Section)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>18” Hot Top</td>
<td>32,500</td>
<td>32,500</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>

**FFHT = Front Fired Hot Top**

**EHHT = Even Heat Hot Top**

*Add Suffix “RC” for Convection Oven Base*

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**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>32-1/2(819)</td>
<td>31(787)</td>
</tr>
</tbody>
</table>

**Gas Pressure**

<table>
<thead>
<tr>
<th>Product</th>
<th>NAT.</th>
<th>PRO.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum Supply</td>
<td>7” WC</td>
<td>11” WC</td>
</tr>
<tr>
<td>Manifold Operating Pressure</td>
<td>6” WC</td>
<td>10” WC</td>
</tr>
</tbody>
</table>

Gas Manifold 1-1/4” NPT

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**Combustible Wall Clearance**

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

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