# Cuisine Series Heavy Duty Combination Top Range

## Models:
- C836-12
- C0836-12
- C0836-12M
- C836-12C
- C0836-12C
- C0836-12CM
- C836-12R
- C0836-12R
- C0836-12RM

## 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.

**Open Burners** - 30,000 BTU/hr per burner with center pilot and a one piece, cast iron top grate over two open burners.

**12" (305mm) Section Hot Tops** - 25,000 BTU/hr each burner with one per plate.

## Standard Features:
- 12" (305mm) hot top section 25,000 BTUs
- Open top burners 30,000 BTU
- Full-range burner valve control
- One-piece cast iron top grates
- Stainless steel front and sides
- Stainless steel front rail w/position adjustment bar
- 1-1/4" NPT front gas manifold
- Can be installed 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:
- Range base convection oven (add RC)
- Porcelain oven interior in lieu of stainless steel interior – NC

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

**Model #** | **Description** | **Total BTU (NAT. Gas)** | **Individual Burner Ratings (BTU/hr)**
--- | --- | --- | ---
C836-12* | (2) OB (L) / (2) 12" HT/STD Oven | 150,000 | **Burner**<br>NAT. PRO.<br>Open Top 30,000 28,000<br>12" Hot Top 25,000<br>Std. Oven 40,000 35,000<br>Conv. Oven 37,000 35,000
C0836-12 | (2) OB (L) / (2) 12" HT/Cabinet Base | 110,000 | **Gas Pressure**<br>NAT. PRO.<br>Minimum Supply 7" WC 11" WC<br>Manifold Operating Pressure 6" WC 10" WC<br>**Gas Manifold 1-1/4" NPT**
C0836-12M | (2) OB (L) / (2) 12" HT/Modular Top | 110,000 | **Interior Dimensions: In (mm)**
C836-12C* | (2) OB (C) / (2) 12" HT/STD Oven | 150,000 | **Product**<br>**Height**<br>**Width**<br>**Depth**
C0236-12C | (2) OB (C) / (2) 12" HT/Cabinet Base | 110,000 | Standard Oven 13-1/2(323) 26-1/4/667 29 (737)<br>Convection 13-1/2(323) 26-1/4/667 25 (635)<br>Cabinet Base 20-1/2 (521) 32-1/4 (819) 31 (787)
C0836-12CM | (2) OB (C) / (2) 12" HT/Modular Top | 110,000 | **Model C836-12**
C836-12R* | (2) OB (R) / (2) 12" HT/STD Oven | 150,000 | **Model C336-12C**
C0836-12R | (2) OB (R) / (2) 12" HT/Cabinet Base | 110,000 | **Model C336-12R**
C0836-12RM | (2) OB (R) / (2) 12" HT/Modular Top | 110,000 | **Combustible Wall Clearance**

- **HT = Hot Top**<br>- **OB = Open Burners**<br>- **Open Burner standard on left: C=Center R=Right**
- * Add Suffix "RC" for Convection Oven Base

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<tr>
<th><strong>Combustible Wall Clearance</strong></th>
<th><strong>Sides</strong></th>
<th><strong>Back</strong></th>
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<tr>
<td>6&quot; (152mm)</td>
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