# Cuisine Series Heavy Duty Combination Top Range

## Models:

- [ ] C836-13
- [ ] C0836-13
- [ ] C0836-13M
- [ ] C836-13C
- [ ] C0836-13C
- [ ] C0836-13CM
- [ ] C836-13L
- [ ] C0836-13L
- [ ] C0836-13LM

## 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 grate
- 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:

- 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
- Rear oven rack
- Extra oven rack
- 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.

**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.

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**Note:** Ranges supplied with casters must be installed with an approved restraining device.
### Model 
### Description
### Total BTU (NAT. Gas)

<table>
<thead>
<tr>
<th>Model #*</th>
<th>Description</th>
<th>Total BTU (NAT. Gas)</th>
</tr>
</thead>
<tbody>
<tr>
<td>C836-13*</td>
<td>(4) OB / (1) 12&quot; HT (R)/STD Oven</td>
<td>185,000</td>
</tr>
<tr>
<td>C0836-13</td>
<td>(4) OB / (1) 12&quot; HT (R)/Cabinet Base</td>
<td>145,000</td>
</tr>
<tr>
<td>C0836-13M</td>
<td>(4) OB / (1) 12&quot; HT (R)/Modular Top</td>
<td>145,000</td>
</tr>
<tr>
<td>C836-13C*</td>
<td>(4) OB / (1) 12&quot; HT (C)/STD Oven</td>
<td>185,000</td>
</tr>
<tr>
<td>C0236-13C</td>
<td>(4) OB / (1) 12&quot; HT (C)/Cabinet Base</td>
<td>145,000</td>
</tr>
<tr>
<td>C0836-13CM</td>
<td>(4) OB / (1) 12&quot; HT (C)/Modular Top</td>
<td>145,000</td>
</tr>
<tr>
<td>C836-13L*</td>
<td>(4) OB / (1) 12&quot; HT (L)/STD Oven</td>
<td>145,000</td>
</tr>
<tr>
<td>C0836-13LM</td>
<td>(4) OB / (1) 12&quot; HT (L)/Modular Top</td>
<td>145,000</td>
</tr>
</tbody>
</table>

HT = Hot Top  
OB = Open Burners  
L=Left  
C=Center  
R=Right  
* Add Suffix "RC" for Convection Oven Base

### Individual Burner Ratings (BTU/hr)

<table>
<thead>
<tr>
<th>Burner</th>
<th>NAT.</th>
<th>PRO.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Open Top</td>
<td>30,000</td>
<td>28,000</td>
</tr>
<tr>
<td>12&quot; Hot Top</td>
<td>25,000</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>
</tr>
</tbody>
</table>

### Gas Pressure

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

### Gas Manifold 1-1/4" NPT

### 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>26-1/4&quot; (667)</td>
<td>29 (737)</td>
<td></td>
</tr>
<tr>
<td>Conv. Oven</td>
<td>26-1/4&quot; (667)</td>
<td>25 (635)</td>
<td></td>
</tr>
<tr>
<td>Cabinet Base</td>
<td>32-1/4&quot; (819)</td>
<td>31 (787)</td>
<td></td>
</tr>
</tbody>
</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>
</tr>
</tbody>
</table>

### Notes
- Model C836-13
- Model C336-13C
- Model C336-13L

Form# C836-13 (08/16/11)