

# Cuisine Series Heavy Duty Combination Top Range

Item:
Quantity:
Project:
Approval:
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C836-14

C0836-14

C0836-14M

C836-14L

C0836-14L

C0836-14LM

uisine Series Heavy Duty Combination Top Rang

### Range with 2 Open burners & 18" Even Heat Hot Top



Model C386-14

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:

- 18" (457mm) even heat hot top section, 32,500 BTUs
- Open Top burners 30,000 BTU each
- Full-range burner valve control
- One-piece cast iron top grates
- 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
- 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 control -150°-500°F (66°-260°C)

#### Optional Features:

- Stainless steel back
- 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 (suf-
- 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
- Continuous plate shelf, 48-72" for battery installations
- Gas shut-off valves 3/4", 1", 1 1/4" NPT (Specify)
- Gas regulators 3/4" 1/14" 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

## Specifications:

U.S. Range Cuisine 36" (914mm) wide Heavy Duty Range Series. with total BTU/hr rating of \_ 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.

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







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





Model #	Description	Total BTU (NAT. Gas)
C836-14*	(1) EHHT(Right) & (2) Open Burners - Standard Oven	132,500
C0836-14	(1) EHHT(Right) & (2) Open Burners - Cabinet	92,500
C0836-14M	(1) EHHT(Right) & (2) Open Burners - Modular	92.500
C386-14L	(1) EHHT(Left) & (2) Open Burners - Standard Oven	132,500
C0836-14L	(1) EHHT(Left) & (2) Open Burners - Cabinet	92,500
C0836-14LM	(1) EHHT(Left) & (2) Open Burners - Modular	92,500

4 1/2"

(114mm)

Individual Burner Ratings (BTU/hr)				
Burner	NAT.	Pro.		
Open Burner	30,000	28,000		
18" Hot Top	32,500	32,500		
Std. Oven	40,000	35,000		
Conv. Oven	37,000	35,000		

EHHT = Even Heat Hot Top

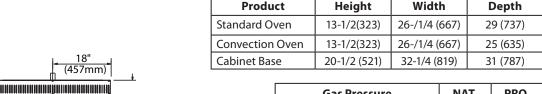
\* Add Suffix "RC" for Convection Oven Base

Model C836-14

39 3/8"

(1000mm)

**RAIL** 



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

Interior Dimensions: In (mm)

