### Cuisine Series Heavy Duty Combination Top Range

#### Models:
- [ ] C836-14
- [ ] C0836-14
- [ ] C0836-14M
- [ ] C836-14L
- [ ] C0836-14L
- [ ] C0836-14LM

#### 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 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 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 (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
- 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 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.
- 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.
### Individual Burner Ratings (BTU/hr)

<table>
<thead>
<tr>
<th>Burner</th>
<th>NAT.</th>
<th>Pro.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Open Burner</td>
<td>30,000</td>
<td>28,000</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>

### 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>32-1/4(819)</td>
<td>31 (787)</td>
</tr>
</tbody>
</table>

### Gas Pressure

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

**Model # Description**

<table>
<thead>
<tr>
<th>Model #</th>
<th>Description</th>
<th>Total BTU (NAT. Gas)</th>
</tr>
</thead>
<tbody>
<tr>
<td>C836-14*</td>
<td>(1) EHHT(Right) &amp; (2) Open Burners - Standard Oven</td>
<td>132,500</td>
</tr>
<tr>
<td>C0836-14</td>
<td>(1) EHHT(Right) &amp; (2) Open Burners - Cabinet</td>
<td>92,500</td>
</tr>
<tr>
<td>C0836-14M</td>
<td>(1) EHHT(Right) &amp; (2) Open Burners - Modular</td>
<td>92,500</td>
</tr>
<tr>
<td>C386-14L</td>
<td>(1) EHHT(Left) &amp; (2) Open Burners - Standard Oven</td>
<td>132,500</td>
</tr>
<tr>
<td>C0836-14L</td>
<td>(1) EHHT(Left) &amp; (2) Open Burners - Cabinet</td>
<td>92,500</td>
</tr>
<tr>
<td>C0836-14LM</td>
<td>(1) EHHT(Left) &amp; (2) Open Burners - Modular</td>
<td>92,500</td>
</tr>
</tbody>
</table>

**EHHT = Even Heat Hot Top**

* Add Suffix *RC* for Convection Oven Base

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**Cuisine Series Heavy Duty Combination Top Range**

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**Combustible Wall Clearance**

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

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**Form# C836-14 (08/16/11)**