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 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.

Options:
- Stainless steel back
- Range base
- Convection oven model (add RC)
- Single or double deck high shelf
- Modular unit w/legs & shelf (suffix M)
- Stove base enclosure (suffix RD)
- 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” NPT (Specify)
- Rear Gas Connection: 3/4” NPT (max. 250,000 BTU/hr) or 1-1/4” NPT
- Gas flex hose w/quick disconnect gas regulator: 3/4” NPT (Specify)
- Stainless steel legs part of four Swivel casters (2) w/brake locking
- Casters w/polyurethane wheels
- Not marking casters
- Extra leg
- Rear gas connection
- Stainless steel burner box top
- Stainless steel burner box bottom

Model C836-15
- 15,000 BTU/hr per 12” (305mm) hot top section
- 30,000 BTU/hr open top burner under front, top section
- 15,000 BTU/hr rear section
- Range base
- Convection oven model (add RC)
- Single or double deck high shelf
- Modular unit w/legs & shelf (suffix M)
- Stove base enclosure (suffix RD)
- 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” NPT (Specify)
- Rear Gas Connection: 3/4” NPT (max. 250,000 BTU/hr) or 1-1/4” NPT
- Gas flex hose w/quick disconnect gas regulator: 3/4” NPT (Specify)
- Stainless steel legs part of four Swivel casters (2) w/brake locking
- Casters w/polyurethane wheels
- Not marking casters
- Extra leg
- Rear gas connection
- Stainless steel burner box top
- Stainless steel burner box bottom

Cuisine Series Heavy Duty French Top Range

Model C836-15M
- Stainless steel interior - NC
- Modular unit w/legs & shelf (suffix M)
- Stove base enclosure (suffix RD)
- 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” NPT (Specify)
- Rear Gas Connection: 3/4” NPT (max. 250,000 BTU/hr) or 1-1/4” NPT
- Gas flex hose w/quick disconnect gas regulator: 3/4” NPT (Specify)
- Stainless steel legs part of four Swivel casters (2) w/brake locking
- Casters w/polyurethane wheels
- Not marking casters
- Extra leg
- Rear gas connection
- Stainless steel burner box top
- Stainless steel burner box bottom

Cuisine Series Heavy Duty French Top Range

Model C836-15
- 15,000 BTU/hr per 12” (305mm) hot top section
- 30,000 BTU/hr open top burner under front, top section
- 15,000 BTU/hr rear section
- Range base
- Convection oven model (add RC)
- Single or double deck high shelf
- Modular unit w/legs & shelf (suffix M)
- Stove base enclosure (suffix RD)
- 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” NPT (Specify)
- Rear Gas Connection: 3/4” NPT (max. 250,000 BTU/hr) or 1-1/4” NPT
- Gas flex hose w/quick disconnect gas regulator: 3/4” NPT (Specify)
- Stainless steel legs part of four Swivel casters (2) w/brake locking
- Casters w/polyurethane wheels
- Not marking casters
- Extra leg
- Rear gas connection
- Stainless steel burner box top
- Stainless steel burner box bottom
Cuisine Series Heavy Duty French Top Range

### Model #

<table>
<thead>
<tr>
<th>Description</th>
<th>Total BTU (NAT. Gas)</th>
<th>Shipping</th>
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</thead>
<tbody>
<tr>
<td>C836-15* (3) 12&quot; (305mm) French Tops/STD. Oven</td>
<td>175,00</td>
<td>50</td>
</tr>
<tr>
<td>C0836-15 (3) 12&quot; (305mm) French Tops/Cabinet Base</td>
<td>135,00</td>
<td>50</td>
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<tr>
<td>C0836-15M (3) 12&quot; (305mm) French Tops/Modular Top</td>
<td>135,00</td>
<td>20</td>
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</table>

* Add Suffix "RC" for Convection Oven Base

### Gas Pressure

<table>
<thead>
<tr>
<th></th>
<th>NAT.</th>
<th>PRO.</th>
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<tbody>
<tr>
<td>Minimum Supply</td>
<td>7&quot; WC</td>
<td>11&quot; WC</td>
</tr>
<tr>
<td>Manifold Operating Pressure</td>
<td>6&quot; WC</td>
<td>10&quot; WC</td>
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<tr>
<td>Gas Manifold 1-1/4&quot; NPT</td>
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</table>

### Interior Dimensions: In (mm)

<table>
<thead>
<tr>
<th>Product</th>
<th>Height</th>
<th>Width</th>
<th>Depth</th>
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</thead>
<tbody>
<tr>
<td>Standard Oven</td>
<td>13-1/2(323)</td>
<td>26-1/4(677)</td>
<td>29 (737)</td>
</tr>
<tr>
<td>Convection Oven</td>
<td>13-1/2(323)</td>
<td>26-1/4(677)</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>
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</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>Open Top</td>
<td>30,000</td>
<td>28,000</td>
</tr>
<tr>
<td>12&quot; Hot Top</td>
<td>15,000</td>
<td>15,000</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>

### Vermin Proof DAIS Mounting

### 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>
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</tbody>
</table>

Form# C836-15 (08/16/11)