Cuisine Series Heavy Duty Combination Top Ranges

Models:
- C836-2
- C836-3
- C0836-2
- C0836-2M
- C836-2-1
- C0836-2-1
- C0836-2-1M
- C836-3
- C0836-3
- C0836-3M
- C836-3-1
- C0836-3-1
- C0836-3-1M

Standard Features:
- 30,000 BTU open burners with center pilot and one-piece cast iron top grate
- 25,000 BTU per 12” (305mm) hot top section
- Griddle top with 1” (25mm) thick steel plate, with either full-range valve control (-2 and -3) or embedded thermostat sensor bulb low to 500°F (260°C) (-2.1 and -3.1)
- Stainless front and sides
- Stainless steel front rail w/ position adjustable 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
- One chrome plated rack per oven – four positions
- Fully insulated oven interior
- 100% safety oven pilot
- Oven thermostat control - 150°F-500°F (66°C-260°C)

Optional Features:
- Grooved griddle - (12”W sections)
- 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) or 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)
- 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
- 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°F (low) to 500°F (66°C-260°C). One chrome plated oven rack for standard ovens and three for convection ovens.

Griddle Tops - 1” (25mm) thick steel plate griddle with 3” (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12” (305mm) section.

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

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

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.

Open Burners - 30,000 BTU/hr per burner with center pilot. A one piece, cast iron top grate covers two open burners.
12” (305mm) Section Hot Tops - 25,000 BTU/hr each burner with one per plate.

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

**Model C836-2**

- **Description**: 24" Man Ctrl. Griddle Top & 2 Open Burners - w/Std.Oven
- **Total BTU (NAT. Gas)**: 160,000

**Model C0836-2**

- **Description**: 24" Man Ctrl. Griddle Top & 2 Open Burners - w/Storage
- **Total BTU (NAT. Gas)**: 120,000

**Model C0836-2M**

- **Description**: 24" Man Ctrl. Griddle Top & 2 Open Burners - Modular Top
- **Total BTU (NAT. Gas)**: 120,000

**Model C836-3**

- **Description**: 24" Man Ctrl. Griddle Top & 12" Hot Top - w/Oven
- **Total BTU (NAT. Gas)**: 125,000

**Model C0836-3**

- **Description**: 24" Man Ctrl. Griddle Top & 12" Hot Top - w/Storage
- **Total BTU (NAT. Gas)**: 85,000

**Model C0836-3M**

- **Description**: 24" Man Ctrl. Griddle Top & 12" Hot Top - Modular Top
- **Total BTU (NAT. Gas)**: 85,000

---

* Additional -1 indicates Thermostatic Griddle Control (eg C836-2-1)

** Add Suffix “RC” for Convection Oven Base

---

**Gas Pressure**

- **NAT.**
  - Min. Supply: 7" WC
  - Operating: 6" WC
- **PRO.**
  - Min. Supply: 11" WC
  - Operating: 10" WC

**Combustible Wall Clearance**

- **Sides**: 6" (152mm)
- **Back**: 6" (152mm)

---

**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</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>

---

**Individual Burner Ratings (BTU/hr)**

<table>
<thead>
<tr>
<th>Burner</th>
<th>NAT.</th>
<th>PRO.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Griddle</td>
<td>30,000</td>
<td></td>
</tr>
<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>

---

**Model C336-3**

---

**Model C836-2**

---

**Form# C836-2-3 (08/16/11)**