



Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Cuisine Series Heavy Duty Combination Top Ranges

Models:

- | | | | | | |
|---------------------------------|----------------------------------|-----------------------------------|-----------------------------------|------------------------------------|-------------------------------------|
| <input type="checkbox"/> C836-4 | <input type="checkbox"/> C0836-4 | <input type="checkbox"/> C0836-4M | <input type="checkbox"/> C836-4-1 | <input type="checkbox"/> C0836-4-1 | <input type="checkbox"/> C0836-4-1M |
| <input type="checkbox"/> C836-5 | <input type="checkbox"/> C0836-5 | <input type="checkbox"/> C0836-5 | <input type="checkbox"/> C836-5-1 | <input type="checkbox"/> C0836-5-1 | <input type="checkbox"/> C0836-5-1M |

Range with 18" Griddle Combination Units

PHOTO NOT AVAILABLE

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:

- 30,000 BTU open burners with center pilot and one-piece cast iron top grates (-4, -4-1)
- 32,500 BTU per 18"(457mm) hot top section (-5, -5-1)
- Griddle top with 1" (25mm) thick steel plate, with either full-range valve control (-4 and -5) or embedded thermostat sensor bulb Low to 500F (260C) (-4-1 and -5-1)
- Stainless 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) 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°-500°F (66°-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° (low) to 500°F (66°-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.

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



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

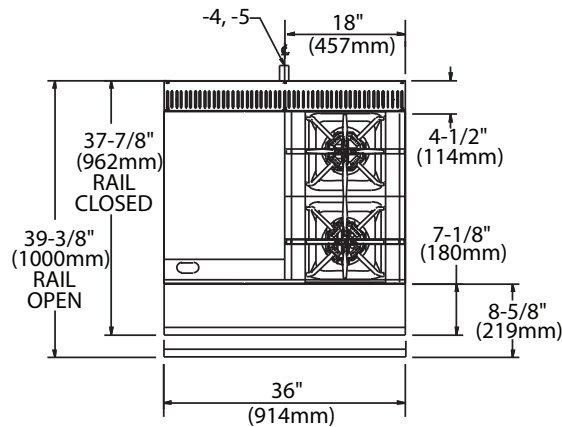


Model #*	Description	Total BTU (NAT. Gas)	Individual Burner Ratings (BTU/hr)		
			Burner	NAT.	PRO.
C836-4**	18" Man Ctrl. Griddle Top & 2 Open Burners - w/Std.Oven	130,000	Griddle	30,000	
C0836-4	18" Man Ctrl. Griddle Top & 2 Open Burners - w/Storage	90,000	Open Top	30,000	28,000
C0836-4M	18" Man Ctrl. Griddle Top & 2 Open Burners - Modular Top	90,000	18" Hot Top	32,500	
C836-5**	18" Man Ctrl. Griddle Top & 18" Hot Top - w/Oven	102,000	Std. Oven	40,000	35,000
C0836-5	18" Man Ctrl. Griddle Top & 18" Hot Top - w/Storage	62,500	Conv. Oven	37,000	35,000
C0836-5M	18" Man Ctrl. Griddle Top & 18" Hot Top - Modular Top	62,500			

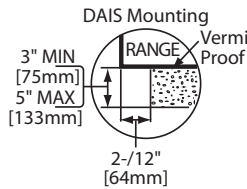
* Additional -1 indicates Thermostatic Griddle Control (eg C836-2-1)

** Add Suffix "RC" for Convection Oven Base

Model C836-4

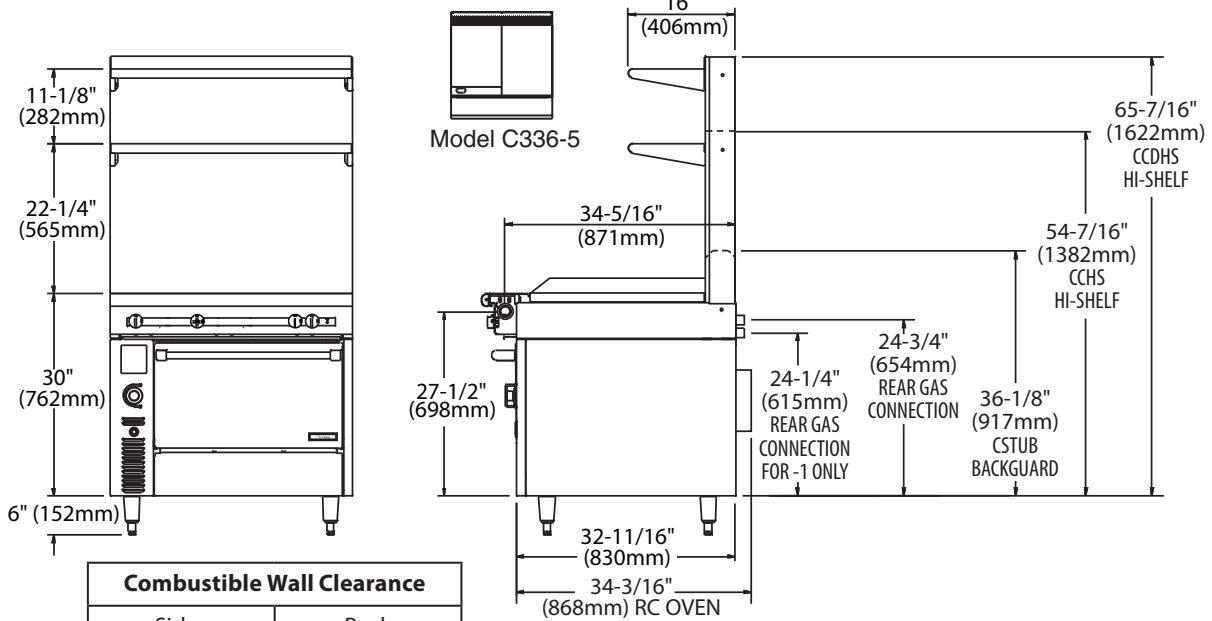
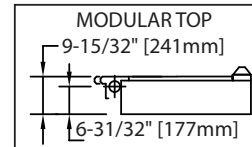


Interior Dimensions: In (mm)			
Product	Height	Width	Depth
Standard Oven	13-1/2(323)	26-1/4 (667)	29 (737)
Convection	13-1/2(323)	26-1/4 (667)	25 (635)
Cabinet Base	20-1/2 (521)	32-1/4 (819)	31 (787)



Gas Pressure	NAT.	PRO.
Min. Supply	7" WC	11" WC
Operating	6" WC	10" WC

Gas Manifold 1-1/4" NPT



Combustible Wall Clearance	
Sides	Back
6" (152mm)	6" (152mm)

Form# C836-4,-5 (08/16/11)