## Cuisine Series Heavy Duty Combination Top Ranges

### Models:
- [ ] C836-4
- [ ] C836-5
- [ ] C0836-4
- [ ] C0836-5
- [ ] C0836-4M
- [ ] C836-4-1
- [ ] C0836-4-1
- [ ] C0836-4-1M
- [ ] C0836-4-1
- [ ] C0836-5
- [ ] C0836-5
- [ ] C0836-5
- [ ] C836-5-1
- [ ] C0836-5-1
- [ ] C0836-5-1M

### 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.

### 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 500°F (260°C) (-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

### Optional Features:
- **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.

---

### Photography Note
PHOTO NOT AVAILABLE
Model C836-4
18" Man Ctrl. Griddle Top & 2 Open Burners - w/Std.Oven
130,000
**
18" Man Ctrl. Griddle Top & 2 Open Burners - w/Storage
90,000
C836-4M 18" Man Ctrl. Griddle Top & 2 Open Burners - Modular Top
90,000
C836-5** 18" Man Ctrl. Griddle Top & 18" Hot Top - w/Oven
102,000
C836-5 18" Man Ctrl. Griddle Top & 18" Hot Top - w/Storage
62,500
C836-5M 18" Man Ctrl. Griddle Top & 18" Hot Top - Modular Top
62,500

** Add Suffix “RC” for Convection Oven Base
* Additional -1 indicates Thermostatic Griddle Control (eg C836-2-1)

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

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>

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>
</tr>
</tbody>
</table>

Gas Manifold 1-1/4" NPT

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>
</tr>
</tbody>
</table>