Cuisine Series Heavy Duty Open Burner Top Range

Models:
- C836-7
- C0836-7
- C0836-7M

Range with Four Open Burners

Model C836-7

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
- Full-range top burner valve control
- One-piece cast iron top grate
- Stainless steel 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) 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 - 150°-500°F (66°- 260°C)

Optional Features:
- 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 w/ legs & shelf (suffix M)
- Modular unit w/o legs on Refriger. 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.

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

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

Cuisine Series Heavy Duty Open Burner Top Range

Table:

<table>
<thead>
<tr>
<th>Model #*</th>
<th>Description</th>
<th>Total BTU (NAT. Gas)</th>
<th>Shipping</th>
</tr>
</thead>
<tbody>
<tr>
<td>C836-7*</td>
<td>Four (4) Open Burners – Standard Oven</td>
<td>160,000</td>
<td>50</td>
</tr>
<tr>
<td>C0836-7</td>
<td>Four (4) Open Burners – Cabinet Base</td>
<td>120,000</td>
<td>50</td>
</tr>
<tr>
<td>C0836-7M</td>
<td>Four (4) Open Burners – Modular Top</td>
<td>120,000</td>
<td>20</td>
</tr>
</tbody>
</table>

* Add Suffix “RC” for Convection Oven Base

Individual Burner Ratings (BTU/hr):

- Burner    | NAT. | PRO. |
- Open Burner | 30,000 | 28,000 |
- Std. Oven   | 40,000 | 35,000 |
- Conv. Oven  | 37,000 | 35,000 |

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:

- Minimum Supply: 7" WC
- Propane: 11" WC

Gas Manifold: 1-1/4” NPT

Combustible Wall Clearance:

- Sides: 6” (152mm)
- Back: 6” (152mm)

Form# C836-7 (08/16/11)