Cuisine Series Heavy Duty Even Heat Hot Top Range

Models:
- [ ] C836-8
- [ ] C0836-8
- [ ] C0836-8M

Range with Three 12" Even Heat Hot Tops

Model C386-8

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:
- 12" (305mm) Hot Top section
- 25,000 BTUs
- Full-range burner valve control
- Stainless steel front and sides
- Stainless steel front rail w/position adjustment 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
- One year limited parts and labor warranty
- 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:
- Stainless steel back
- Range base convection oven (add RC)
- Porcelain oven interior in lieu of stainless steel interior – NC

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.

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.
**U.S. Range**

Cuisine Series Heavy Duty Even Heat Hot Top Range

<table>
<thead>
<tr>
<th>Model #</th>
<th>Description</th>
<th>Total BTU (NAT. Gas)</th>
<th>Individual Burner Ratings (BTU/hr)</th>
</tr>
</thead>
<tbody>
<tr>
<td>C836-8*</td>
<td>Three (3) - 12&quot; (305mm) Hot Tops - Standard Oven</td>
<td>115,000</td>
<td>Burner NAT. PRO.</td>
</tr>
<tr>
<td>C0836-8</td>
<td>Three (3) - 12&quot; (305mm) Hot Tops - Cabinet</td>
<td>75,000</td>
<td>12&quot; Hot Top 25,000</td>
</tr>
<tr>
<td>C0836-8</td>
<td>Three (3) - 12&quot; (305mm) Hot Tops - Modular</td>
<td>75,000</td>
<td>Std. Oven 40,000 35,000</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Conv. Oven 37,000 35,000</td>
</tr>
</tbody>
</table>

* Add Suffix "RC" For Convection Oven Base

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**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>

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**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>

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**Gas Pressure**

<table>
<thead>
<tr>
<th>Min. Supply</th>
<th>Operating</th>
</tr>
</thead>
<tbody>
<tr>
<td>7&quot; WC</td>
<td>6&quot; WC</td>
</tr>
<tr>
<td>11&quot; WC</td>
<td>10&quot; WC</td>
</tr>
</tbody>
</table>

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**Gas Manifold** 1-1/4" NPT

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**Model # Description**

- C836-8*: Three (3) - 12" (305mm) Hot Tops - Standard Oven
- C0836-8: Three (3) - 12" (305mm) Hot Tops - Cabinet
- C0836-8: Three (3) - 12" (305mm) Hot Tops - Modular

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**Model #** C836-8 (08/16/11)

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Canadian Sales 1-888-442-7526
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Manitowoc