



Cuisine Series Heavy Duty Combination Top Range

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

Cuisine Series Heavy Duty Combination Top Range

Models:

- C836-17 C0836-17 C0836-17M C836-17R C0836-17R C0836-17RM

Range with 2 Open burners & 18" Front Fired Hot Top



Model C836-17R

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:

- 18" (457mm) front fired hot top section 37,500 BTUs
- Open top burners 30,000 BTU each
- Full-range burner valve control
- One-piece cast iron top grates
- Removable lids and rings on front fired hot top section
- Stainless steel 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) 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 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
- Set of (4) polyurethane non-marking swivel casters w/front brakes.
- 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.

18" (457mm) Section Front-Fired Hot Tops - 12,500 BTU/hr each burner with three per section.



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



Model #	Description	Total BTU (NAT. Gas)
C836-17*	(1) FFHT (Left) & (2) Open Burners - Standard Oven	137,500
C0836-17	(1) FFHT (Left) & (2) Open Burners - Cabinet	97,500
C0836-171M	(1) FFHT (Left) & (2) Open Burners- Modular	97,500
C386-17R	(1) FFHT (Right) & (2) Open Burners- Standard Oven	137,500
C0836-17R	(1) FFHT (Right) & (2) Open Burners - Cabinet	97,500
C0836-17RM	(1) FFHT (Right) & (2) Open Burners - Modular	97,500

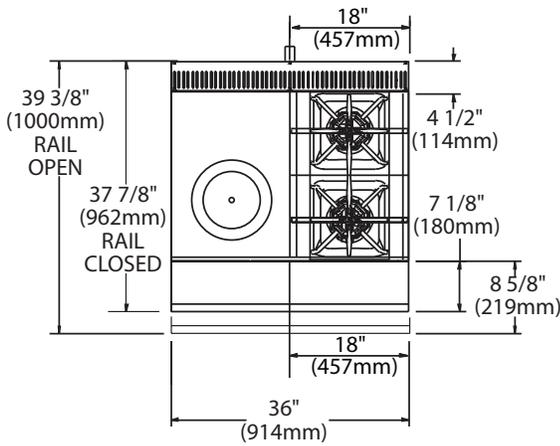
Individual Burner Ratings (BTU/hr)		
Burner	NAT.	Pro.
18" Front Fired Hot Top	12,500 (3 per 18" Section)	
Open Burner	30,000	28,000
Std. Oven	40,000	35,000
Conv. Oven	37,000	35,000

FFHT = Front Fired Hot Top

* Add Suffix "RC" for Convection Oven Base

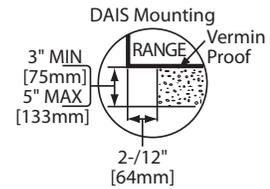
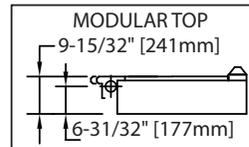
Interior Dimensions: In (mm)			
Product	Height	Width	Depth
Standard Oven	13-1/2(323)	26-1/4 (667)	29 (737)
Convection Oven	13-1/2(323)	26-1/4 (667)	25 (635)
Cabinet Base	20-1/2 (521)	32-1/4 (819)	31 (787)

Model C836-17

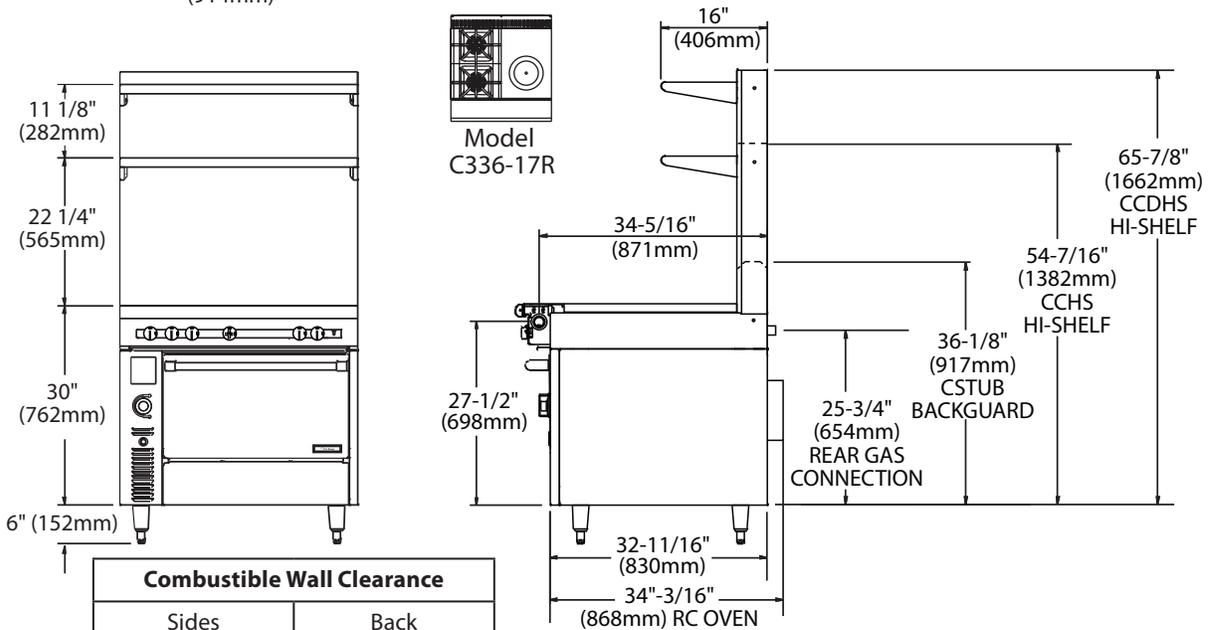


Gas Pressure	NAT.	PRO.
Minimum Supply	7" WC	11" WC
Manifold Operating Pressure	6" WC	10" WC

Gas Manifold 1-1/4" NPT



Model C336-17R



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

Form# C836-17 (05/27/13)