



Cuisine Series Heavy Duty 12" Add-A-Unit

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

Cuisine Series Heavy Duty 12" Add-A-Unit

Models:

- C12836-1 C12836-1M C12836-1-1 C12836-1-1M
 C12836-6 C12836-6M C12836-8 C12836-8M C12836-15 C12836-15M

12" Add-A-Units, Griddle, Open Burners, Hot Top and French Top



Model C12836-6

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

Standard Features:

- Cabinet base or modular (Suffix M)
- 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

Griddle Top (C12836-1)

- 1" (25mm) thick steel plate
- Full-range valve control (-1)
- Griddle control Low to 500°F (260°C) (-1-1)
- 30,000 BTU burners

Open Burners (12836-6)

- 30,000 BTUs per burner
- Two per 12" (305mm) width
- One piece cast iron top grates
- Removable drip pan

Hot Top (12836-8)

- 12" (305mm) Hot top - one 25,000 BTU burner per plate

French Top (12836-15)

- 12" (305mm) wide rear hot top with 15,000 BTU burner

- 12" (305) wide front 30,000 BTU open burner

Optional Features:

- Grooved griddle - (12"W sections)
- Single or double deck high shelf or back riser
- Modular unit (suffix M) (Stand w/ shelf or for counter mount) *
- Modular unit for Refrigerated Base (change suffix M to PC)
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door for cabinet base units
- Stainless steel back
- 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)
- Flanged feet set of four
- Swivel casters (4) w/ front locking
- Casters w/ polyurethane wheels – non marking
- 3/4" NPT (max 250,000 BTU) rear Gas Connection, (not available on models C12836-1, C12836-1-1 or C12836-8):
- Stainless steel burner box top interior

Specifications:

U.S. Range Cuisine Series Add-A-Unit, Model _____ with total BTU/hr rating _____ when used with natural/propane gas. Stainless steel finish & 6" (152mm) legs w/adjustable feet.

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

Griddles - 1" (25mm) thick steel plate with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

Hot Top - 12" (305mm) section rated 25,000 BTU per plate.

12" (305mm) French Tops - 30,000 BTU/hr open top burner under front open - top section and 15,000 BTU/hr burner under rear hot top section.



* 12" (305mm) modular Add-A-Units are not available w/ legs and should not be mounted independently unless installed on flanged feet and bolted to the floor



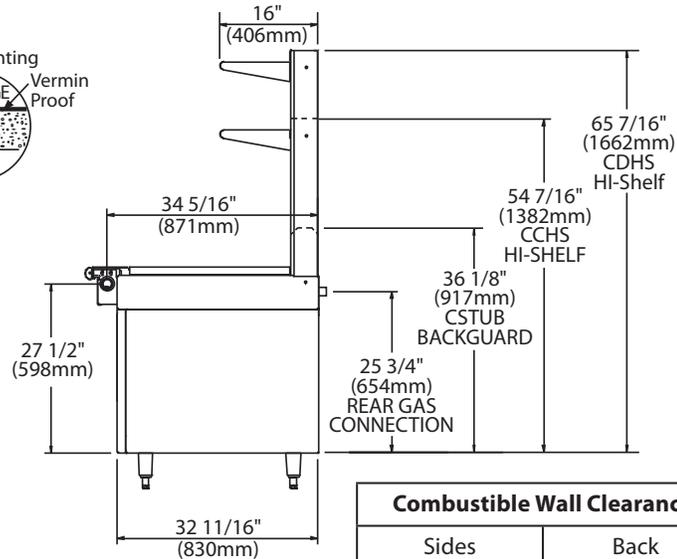
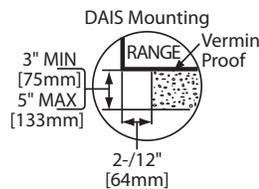
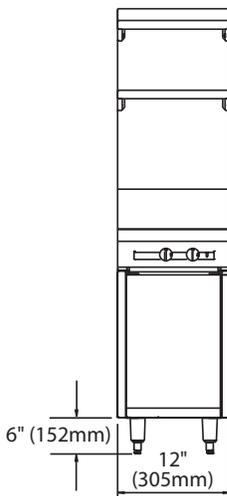
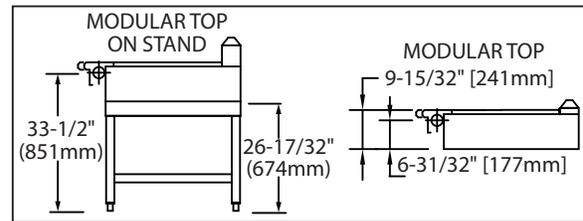
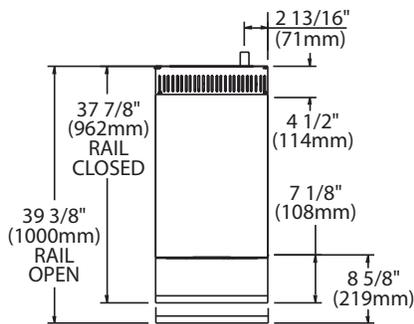
Model #	Description	Total BTU (NAT. Gas)
C12836-1	12" (305mm) VG / Cabinet Base	30,000
C12836-1M	12" (305mm) VG / Modular Top	30,000
C12836-1-1	12" (305mm) TG / Cabinet Base	30,000
C12836-1-1M	12" (305mm) TG / Modular Top	30,000
C12836-6	12" (305mm) OB / Cabinet Base	60,000
C12836-6M	12" (305mm) OB / Modular Top	60,000
C12836-8	12" (305mm) HT / Cabinet Base	25,000
C12836-8M	12" (305mm) HT / Modular Top	25,000
C12836-15	12" (305mm) FT / Cabinet Base	45,000
C12836-15M	12" (305mm) FT / Modular Top	45,000

OB = Open Burner, FT= French Top, HT = Hot Top
VG = Manual Valve Controlled Griddle,
TG= Thermostatic Controlled Griddle

Dimensions	Unit	Cabinet Interior
Width	12" (305mm)	9-1/2"(241mm)
Depth	37-7/8" (962mm)	28-1/2" (724mm)
Height	30" (762mm)	19-1/2" (495mm)
Height w/legs	36" (914mm)	N/A

Individual Burner Ratings (BTU/hr)		
Burner	NAT.	PRO.
Griddle	30,000	
Open Top	30,000	28,000
12" Hot Top	25,000	
12" Hot Top For French Top	15,000	

Gas Pressure	NAT.	PRO.
Min. Supply	7" WC	11" WC
Manifold Operating	6" WC	10" WC
Gas Manifold 1-1/4" NPT		



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

Form# C12836-1 (08/16/11)