



# Cuisine Series Heavy Duty Combination Top Ranges

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

Cuisine Series Heavy Duty Combination Top Ranges

## Models:

- |                                 |                                  |                                   |                                   |                                    |                                     |
|---------------------------------|----------------------------------|-----------------------------------|-----------------------------------|------------------------------------|-------------------------------------|
| <input type="checkbox"/> C836-2 | <input type="checkbox"/> C0836-2 | <input type="checkbox"/> C0836-2M | <input type="checkbox"/> C836-2-1 | <input type="checkbox"/> C0836-2-1 | <input type="checkbox"/> C0836-2-1M |
| <input type="checkbox"/> C836-3 | <input type="checkbox"/> C0836-3 | <input type="checkbox"/> C0836-3  | <input type="checkbox"/> C836-3-1 | <input type="checkbox"/> C0836-3-1 | <input type="checkbox"/> C0836-3-1M |

## Range with 24" Griddle Combination Units



Model C836-2

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 and one-piece cast iron top grates (-2, -2-1)
- 25,000 BTU per 12"(305mm) hot top section (-3, -3-1)
- Griddle top with 1" (25mm) thick steel plate, with either full-range valve control (-2 and -3) or embedded thermostat sensor bulb Low to 500F (260C) (-2-1 and -3-1)
- Stainless 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) 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
- 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.

**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.

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

**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.

Model #*	Description	Total BTU (NAT. Gas)
C836-2**	24" Man Ctrl. Griddle Top & 2 Open Burners - w/Std.Oven	160,000
C0836-2	24" Man Ctrl. Griddle Top & 2 Open Burners - w/Storage	120,000
C0836-2M	24" Man Ctrl. Griddle Top & 2 Open Burners - Modular Top	120,000
C836-3**	24" Man Ctrl. Griddle Top & 12" Hot Top - w/Oven	125,000
C0836-3	24" Man Ctrl. Griddle Top & 12" Hot Top - w/Storage	85,000
C0836-3M	24" Man Ctrl. Griddle Top & 12" Hot Top - Modular Top	85,000

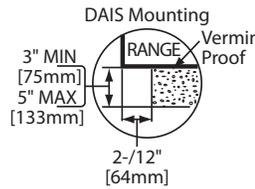
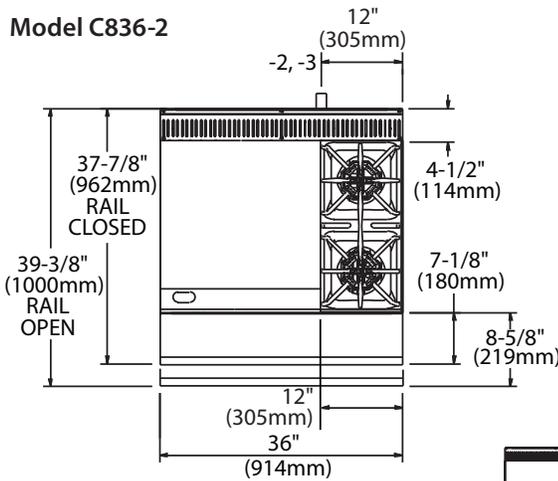
Individual Burner Ratings (BTU/hr)		
Burner	NAT.	PRO.
Griddle	30,000	
Open Top	30,000	28,000
12" Hot Top	25,000	
Std. Oven	40,000	35,000
Conv. Oven	37,000	35,000

\* Additional -1 indicates Thermostatic Griddle Control (eg C836-2-1)

\*\* Add Suffix "RC" for Convection Oven Base

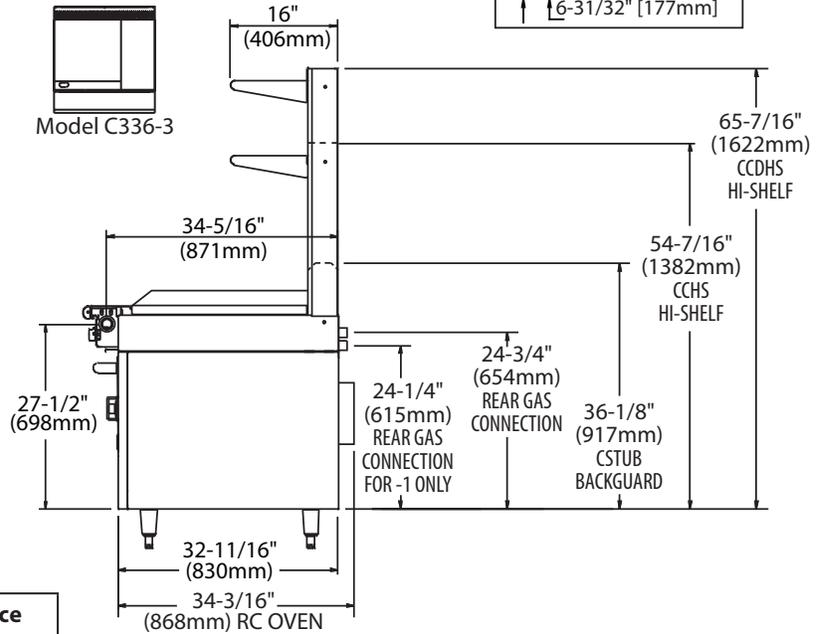
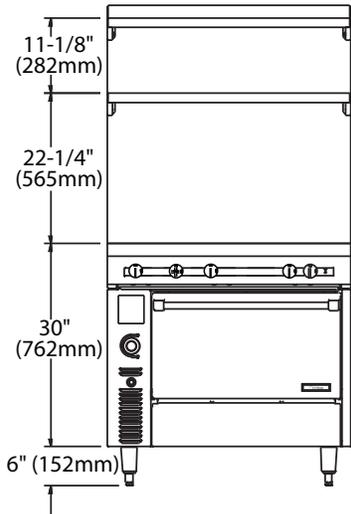
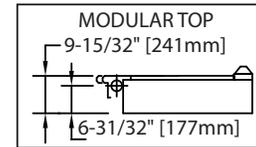
Interior Dimensions: In (mm)			
Product	Height	Width	Depth
Standard Oven	13-1/2(323)	26-1/4 (667)	29 (737)
Convection	13-1/2(323)	26-1/4 (667)	25 (635)
Cabinet Base	20-1/2 (521)	32-1/4 (819)	31 (787)

**Model C836-2**



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

Gas Manifold 1-1/4" NPT



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

Form# C836-2,-3 (05/27/13)