



Cuisine Series Heavy Duty Broiler W/Adjustable Racks

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

Cuisine Series Heavy Duty Broiler W/Adjustable Racks

Models:

- C0836-324A C0836-424A C836-336A C0836-326A C836-436A C0836-436A

Char-Broiler With Adjustable Racks – Briquettes Or Radiants



Model C836-436A

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

Standard Features:

- Stainless steel front and sides
- 2"(42mm) high stainless steel stub back
- Individual burner controls
- Automatic lighting
- 1 1/4" front NPT gas manifold
- Chrome steel adjustable legs
- Can be connected individually or in a battery except models C836-336A and C836-436A which can only be connected with other C836-336A or C836-436A broilers
- Briquette or cast iron radiants
- Tilting adjustable grates
- Extra large grease container
- Stainless steel oven interior w/ removable porcelain oven 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:

- Stainless steel ends
- Range base convection oven (add RC)
- Porcelain oven interior in lieu of stainless steel interior – NC
- Extra oven rack
- Single or double back riser
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door(s) for cabinet base units
- 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 brakes
- Casters w/ polyurethane wheels – non marking
- Rear Gas Connection: 3/4" NPT (max 250,000 BTU's)

Specifications:

U.S. Range Cuisine Series Range Match Char-Broiler, Model _____ with total BTU/HR rating of _____ when used with natural/propane gas. Stainless steel front and sides and 6" (152mm) legs with adjustable feet.

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



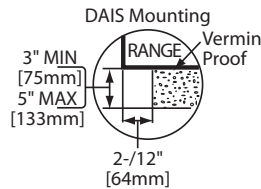
Model #	Description	Total BTU (NAT Gas)
C0836-324A	Briquettes w/Adjustable Grates - 24" Wide w/SB	90,000
C0836-424A	CI Radiants w/Adjustable Grates - 24" Wide w/SB	72,000
C836-336A*	Briquettes w/Adjustable Grates - 36" Wide w/Oven	175,000
C0836-336A	Briquettes w/Adjustable Grates - 36" Wide w/SB	135,000
C836-436A*	CI Radiants w/Adjustable Grates - 36" Wide w/Oven	148,000
C0836-436A	CI Radiants w/Adjustable Grates - 36" Wide w/SB	108,000

CI = Cast Iron, SB = Storage Base

* Add Suffix "RC" for Convection Oven Base (i.e. C836-336ARC)

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)

Individual Burner Ratings (BTU/hr)		
Burner/Section	NAT.	PRO.
Briquettes	45,000	
Cast Iron Radiant	18,000	
Standard Oven	40,000	35,000
Convection Oven	37,000	35,000



Clearances Non-Combustible Wall Installation Only,	
Sides	Back
0" (0mm)	0" (0mm)

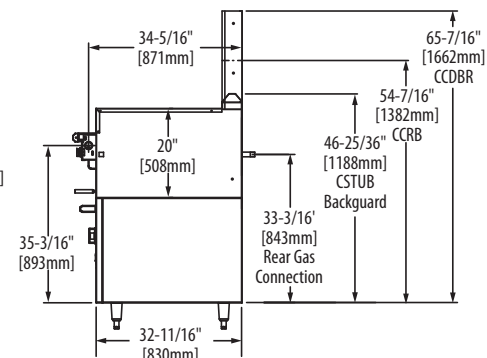
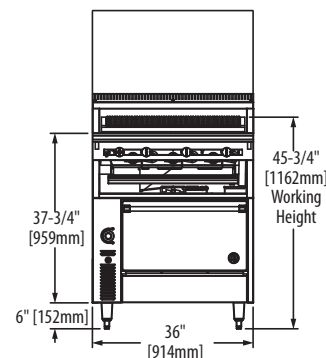
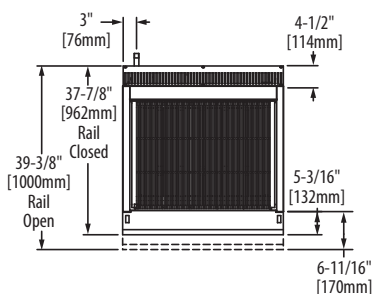
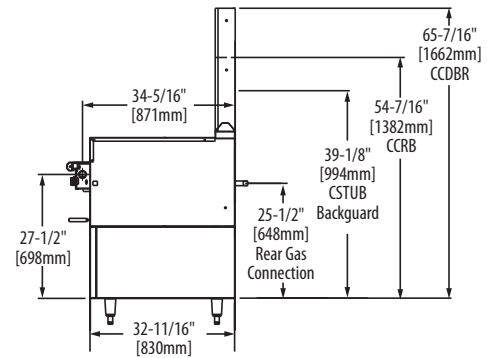
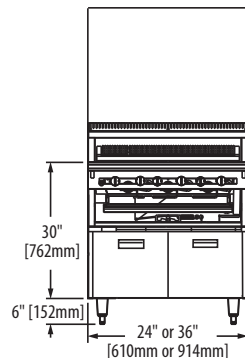
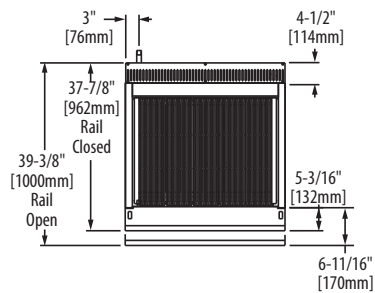
Gas Pressure	NAT.	PRO.
Min. Supply	7" WC	11" WC
Operating	6" WC	10" WC
Gas Manifold 1-1/4" NPT		

Range Exterior Dimensions In (mm)				
Series	Width	Depth	Height w/o Legs**	Height with Legs**
C0836-324A	24	37-7/8	30	36
C0836-424A	(610)	(962)	(762)	(914)
C0836-336A	36	37-7/8	30	36
C0836-436A	(914)	(962)	(762)	(914)

** Height Indicated to Top of Front Rail

Many local codes exist and it is the responsibility of the owner and installer to comply with those codes.

These appliances are intended for commercial use by professionally trained personnel.



Form#C836-336A -436A (08/17/11)