

# Cuisine Series Heavy Duty Combination Top Range

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

## Models

- C836-11
- C0836-11M
- C0836-11R
- C0836-11R
- C836-11R
- C0836-11RM



Model C386-11  
 Range with  
 18" Front Fired Hot Top &  
 18" Even Heat Hot Top

## Standard Features

- 18" (457mm) even heat hot top section, 32,500 BTUs
- 18" (457mm) front fired hot top section 37,500 BTUs
- Full-range burner valve control
- Removable lids and rings on front fried 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)

## Options & Accessories

- 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 w/ legs & shelf (suffix M)
- Modular unit 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.

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

**18" (457mm) Section Even Heat Hot Tops** - 32,500 BTU/hr each burner with one per plate.

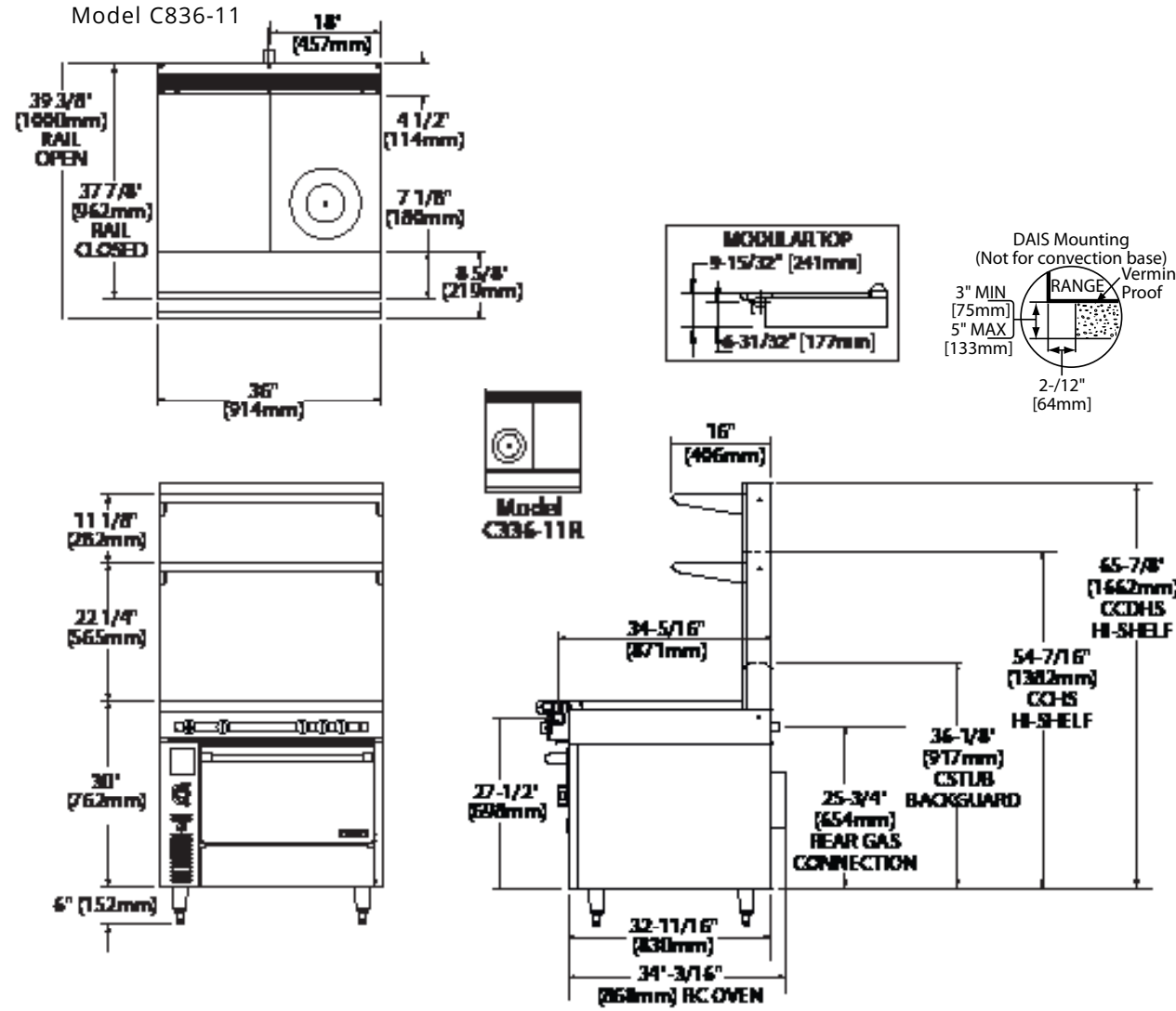
Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall

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



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**Model C836-11**

18" (457mm)

39 3/8" (1000mm) RAIL OPEN

4 1/2" (114mm)

37 7/8" (962mm) RAIL CLOSED

7 1/8" (185mm)

8 5/8" (219mm)

36" (914mm)

**MODULAR TOP**

9-15/32" [241mm]

6-31/32" [177mm]

DAIS Mounting (Not for convection base) Vermin Proof

3" MIN [75mm]

5" MAX [133mm]

2-1/12" [64mm]

**Model C836-11R**

11 1/8" (282mm)

22 1/4" (565mm)

30" (762mm)

6" (152mm)

16" (406mm)

34-5/16" (871mm)

27-1/2" (688mm)

32-11/16" (830mm)

34'-3/16" (858mm) RC OVEN

65-7/8" (1662mm) CCHS HI-SHELF

54-7/16" (1382mm) CCHS HI-SHELF

36-1/8" (917mm) CSTUB BACKGUARD

25-3/4" (654mm) REAR GAS CONNECTION

Model #	Description	Total BTU (NAT. Gas)	Individual Burner Ratings (BTU/hr)																	
C836-11*	(1) FFHT & (1) EHHT(Left) - Standard Oven	110,000	<table border="1"> <thead> <tr> <th>Burner</th> <th>NAT.</th> <th>Pro.</th> </tr> </thead> <tbody> <tr> <td>18" Front Fired Hot Top</td> <td>12,500 (3 per 18" Section)</td> <td></td> </tr> <tr> <td>18" Hot Top</td> <td>32,500</td> <td>32,500</td> </tr> <tr> <td>Std. Oven</td> <td>40,000</td> <td>35,000</td> </tr> <tr> <td>Conv. Oven</td> <td>37,000</td> <td>35,000</td> </tr> </tbody> </table>			Burner	NAT.	Pro.	18" Front Fired Hot Top	12,500 (3 per 18" Section)		18" Hot Top	32,500	32,500	Std. Oven	40,000	35,000	Conv. Oven	37,000	35,000
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C0836-11	(1) FFHT & (1) EHHT(Left) - Cabinet	70,000																		
C0836-11M	(1) FFHT & (1) EHHT(Left) - Modular	70,000																		
C386-11R	(1) FFHT & (1) EHHT(Right) - Standard Oven	110,000																		
C0836-11R	(1) FFHT & (1) EHHT(Right) - Cabinet	70,000																		
C0836-11RM	(1) FFHT & (1) EHHT(Right) - Modular	70,000																		

FFHT = Front Fired Hot Top  
EHHT = Even Heat Hot Top

\* Add Suffix "RC" for Convection Oven Base 1/3 Hp motor 120V 60Hz 0.6 Amps c/w Nema 5-15P cord & plug

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

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)

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

Welbilt reserves the right to make changes to the design or specifications without prior notice.