

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Cuisine Series Heavy Duty Combination Top Ranges

Cuisine Series Heavy Duty Combination Top Ranges

Models

- | | | | |
|-----------|------------|-------------|--------------|
| • C836-2 | • C0836-3 | • C836-2-1 | • C0836-3-1 |
| • C836-3 | • C0836-2M | • C836-3-1 | • C0836-2-1M |
| • C0836-2 | • C0836-3 | • C0836-2-1 | • C0836-3-1M |



Model C836-2
Range with 24" Griddle
Combination Units

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)

Options & Accessories

- 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.

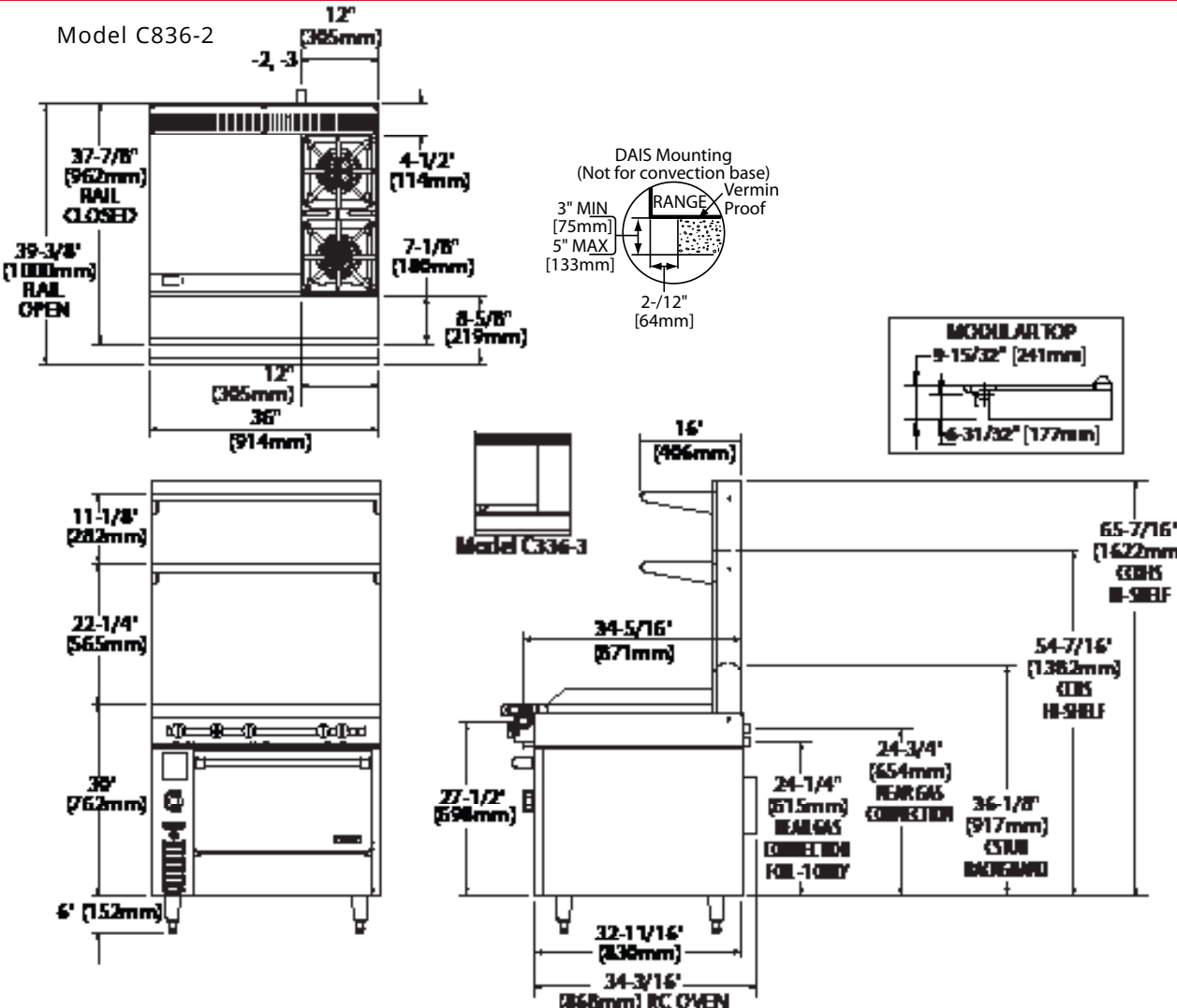
12" (305mm) Section Hot Tops - 25,000 BTU/hr each burner with one per plate.

Note: 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.



Cuisine Series Heavy Duty Combination Top Ranges



Model C836-2

12" (305mm) width

37-7/8" (962mm) RAIL CLOSED

39-3/8" (1000mm) RAIL OPEN

4-1/2" (114mm) depth

7-1/8" (180mm) depth

8-5/8" (219mm) depth

12" (305mm) width

36" (914mm) width

Model C836-3

11-1/8" (282mm) height

22-1/4" (565mm) height

36" (914mm) height

6" (152mm) height

16" (406mm) depth

34-5/16" (871mm) depth

27-1/2" (698mm) depth

32-1/16" (818mm) depth

34-3/16" (868mm) RC OVEN

24-1/4" (615mm) REAR GAS CONNECTION FOR 1 ONLY

24-3/4" (624mm) REAR GAS CONNECTION

36-1/8" (917mm) ESTABLISHED BACKWARD

65-7/16" (1622mm) OVER IS-SHELF

54-7/16" (1382mm) OVER IS-SHELF

DAIS Mounting (Not for convection base)

3" MIN (75mm)

5" MAX (133mm)

2-1/12" (64mm)

MODULAR TOP

9-15/32" (241mm)

6-31/32" (177mm)

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. 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	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.
Min. Supply	7" WC	11" WC
Operating	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.