

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

Cuisine Series Heavy Duty 12" Add-A-Unit

Cuisine Series Heavy Duty 12" Add-A-Unit

Models

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



Model C12836-6
12" Add-A-Units, Griddle, Open
Burners, Hot Top and French Top

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

Options & Accessories

- 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
- Set of (4) polyurethane non- marking swivel casters w/front brakes.
- 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.

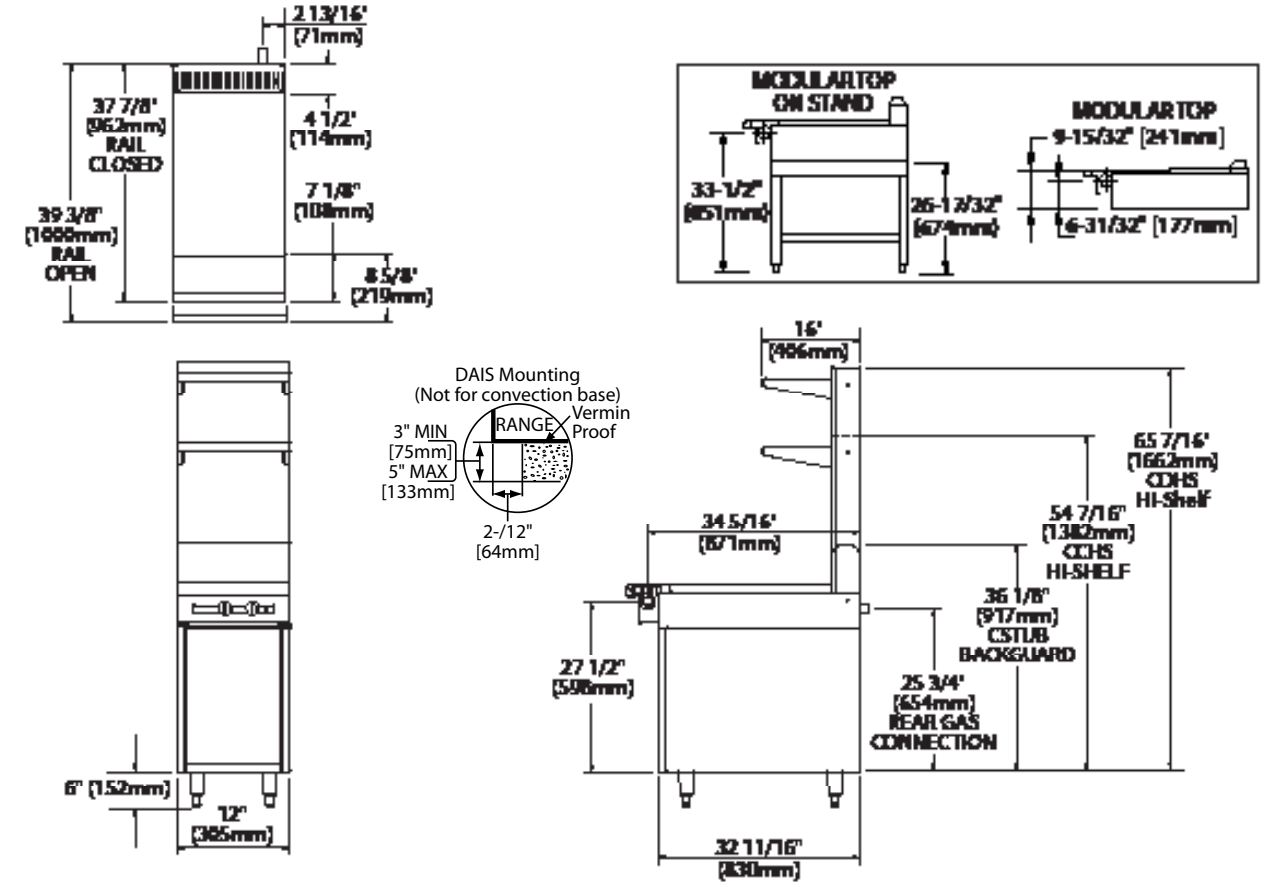
12" (305mm) French Tops - 30,000 BTU/hr open top burner under front open - top section and 15,000 BTU/hr burner under rear hot top section.

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



Cuisine Series Heavy Duty 12" Add-A-Unit



Dimensions:

- Top Rail Closed: 37 7/8" (962mm)
- Top Rail Open: 39 3/8" (1000mm)
- Top Rail to Counter: 4 1/2" (114mm)
- Counter to Base: 7 1/8" (181mm)
- Base to Feet: 8 5/8" (219mm)
- Front Feet: 6" (152mm)
- Back Feet: 12" (305mm)
- DAIS Mounting (Not for convection base): 3" MIN (75mm) to 5" MAX (133mm)
- Range: 2-1/2" (64mm)
- Modular Top on Stand: 33-1/2" (851mm) height, 25-1 7/32" (674mm) depth
- Modular Top: 9-15/32" (241mm) depth, 6-31/32" (177mm) depth
- Backguard: 36 1/8" (917mm)
- Rear Gas Connection: 25 3/4" (654mm)
- HI-SHELF: 54 7/16" (1382mm)
- CHS HI-SHELF: 65 7/16" (1662mm)
- Overall Depth: 32 11/16" (830mm)
- Overall Height: 27 1/2" (698mm)
- Overall Width: 16" (406mm)

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

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

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	

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

Gas Pressure	NAT.	PRO.
Min. Supply	7" WC	11" WC
Manifold 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.