

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

Cuisine Series Heavy Duty 18" Add-A-Unit

Cuisine Series Heavy Duty 18" Add-A-Unit

Models

- C1836-1 • C1836-1M • C1836-1-1 • C1836-1-1M
- C1836-7 • C1836-7M • C1836-9 • C1836-9M • C1836-10 • C1836-10M



Model C1836-7
18" Add-A-Units, Griddle,
Open Burners, Hot Top and
Front Fired Hot Top

Standard Features

- 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 (C1836-1)
- 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 (C1836-7)
- 30,000 BTUs per burner
- Two per 18" (457mm) width
- One piece cast iron top grates
- Removable drip pan
- Hot Top (C1836-9)
- 18" (457mm) Hot top - one 32,500 BTU burner per plate
- Front Fired Hot Top (C1836-10)
- 18" (457mm) wide
- Three (3) 12,500 BTU Burners
- Removable lids and rings

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.
- Rear Gas Connection: 3/4" NPT (max 250,000 BTU's) (not available on model C1836-10)
- 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.

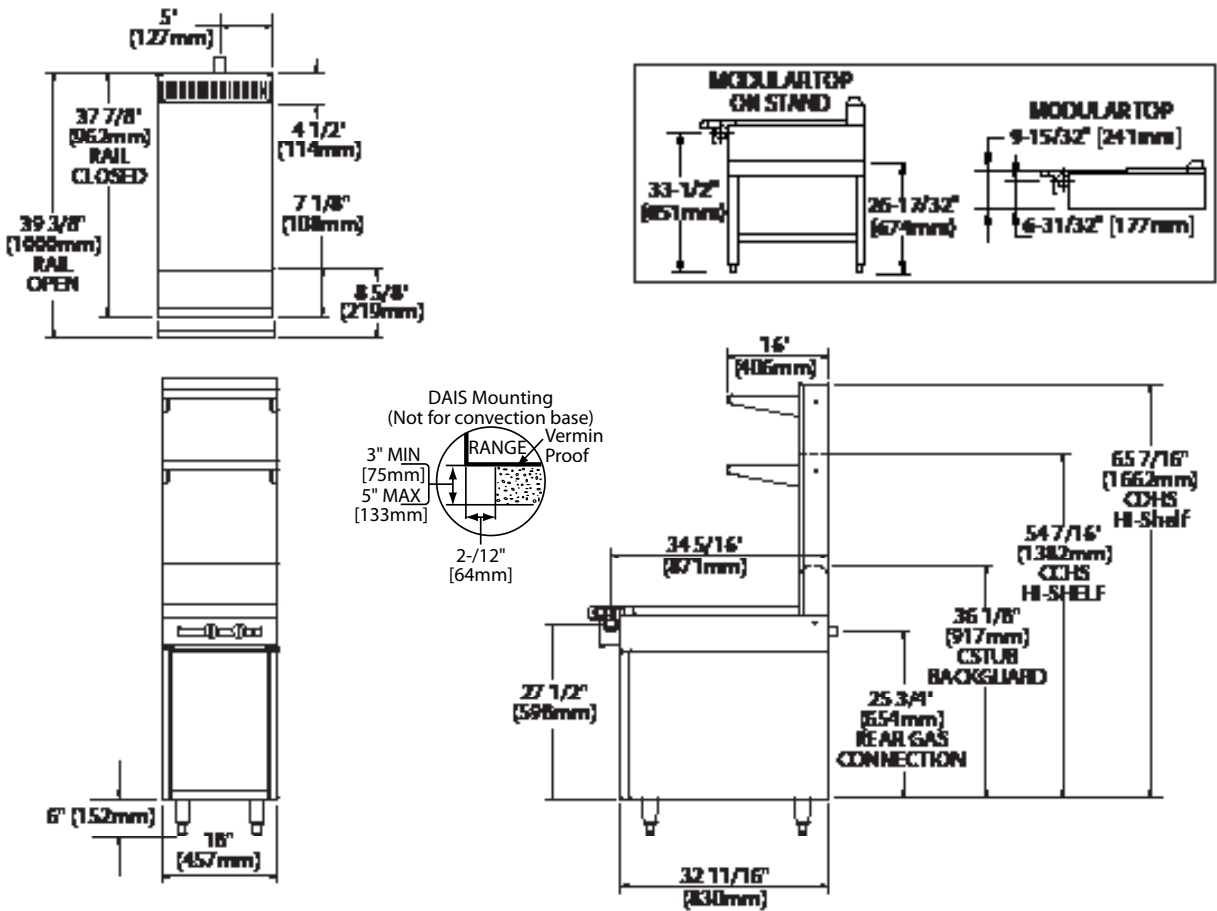
Hot Top - 12" (305mm) section rated 25,000 BTU per plate.

Front Fired Hot Tops - 12,500 BTU, 3 burners per 18" (457mm) section.



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

Cuisine Series Heavy Duty 18" Add-A-Unit



Model #	Description	Total BTU (NAT. Gas)
C1836-1	18" (457mm) VG / Cabinet Base	30,000
C1836-1M	18" (457mm) VG / Modular Top	30,000
C1836-1-1	18" (457mm) TG / Cabinet Base	30,000
C1836-1-1M	18" (457mm) TG / Modular Top	30,000
C1836-7	18" (457mm) OB / Cabinet Base	60,000
C1836-7M	18" (457mm) OB / Modular Top	60,000
C1836-9	18" (457mm) HT / Cabinet Base	32,500
C1836-9M	18" (457mm) HT / Modular Top	32,500
C1836-10	18" (457mm) FFHT / Cabinet Base	37,500
C1836-10M	18" (457mm) FFHT / Modular Top	37,500

OB = Open Burner, FFHT= Front Fired Hot Top,
HT = Hot Top, VG = Manual Valve Controlled Griddle,
TG = Thermostatic Controlled Griddle

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

Dimensions	Unit	Cabinet Interior
Width	18" (457mm)	15-1/2"(394mm)
Depth	37-7/8" (962mm)	28-1/2" (724mm)
Height	30" (762mm)	19-1/2" (495mm)
Height w/legs	36" (914mm)	N/A

Individual Burner Ratings (BTU/hr)		
Burner	NAT.	PRO.
Griddle	30,000	
Open Top	30,000	28,000
18" Hot Top	32,500	
18" Front Fried Hot Top	12,500	

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.