

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

Cuisine Series Heavy Duty Combination Top Range

Cuisine Series Heavy Duty Combination Top Range

Models

- C836-12 • C0836-12 • C0836-12M • C836-12R • C0836-12RM
- C836-12C • C0836-12C • C0836-12CM • C0836-12R



Model C836-12
Range with 2 Open Burners and
12" Even Heat Hot Tops

Standard Features

- 12" (305mm) hot top section 25,000 BTUs
- Open top burners 30,000 BTU
- Full-range burner valve control
- One-piece cast iron top grates
- Stainless steel front and sides
- Stainless steel front rail w/position adjustment 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
- 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) 1/3 Hp motor 120V 60Hz 0.6 Amps c/w Nema 5-15P cord & plug
- 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)
- 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 size)
- 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.

Open Burners - 30,000 BTU/hr per burner with center pilot and a one piece, cast iron top grate over two open burners.

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

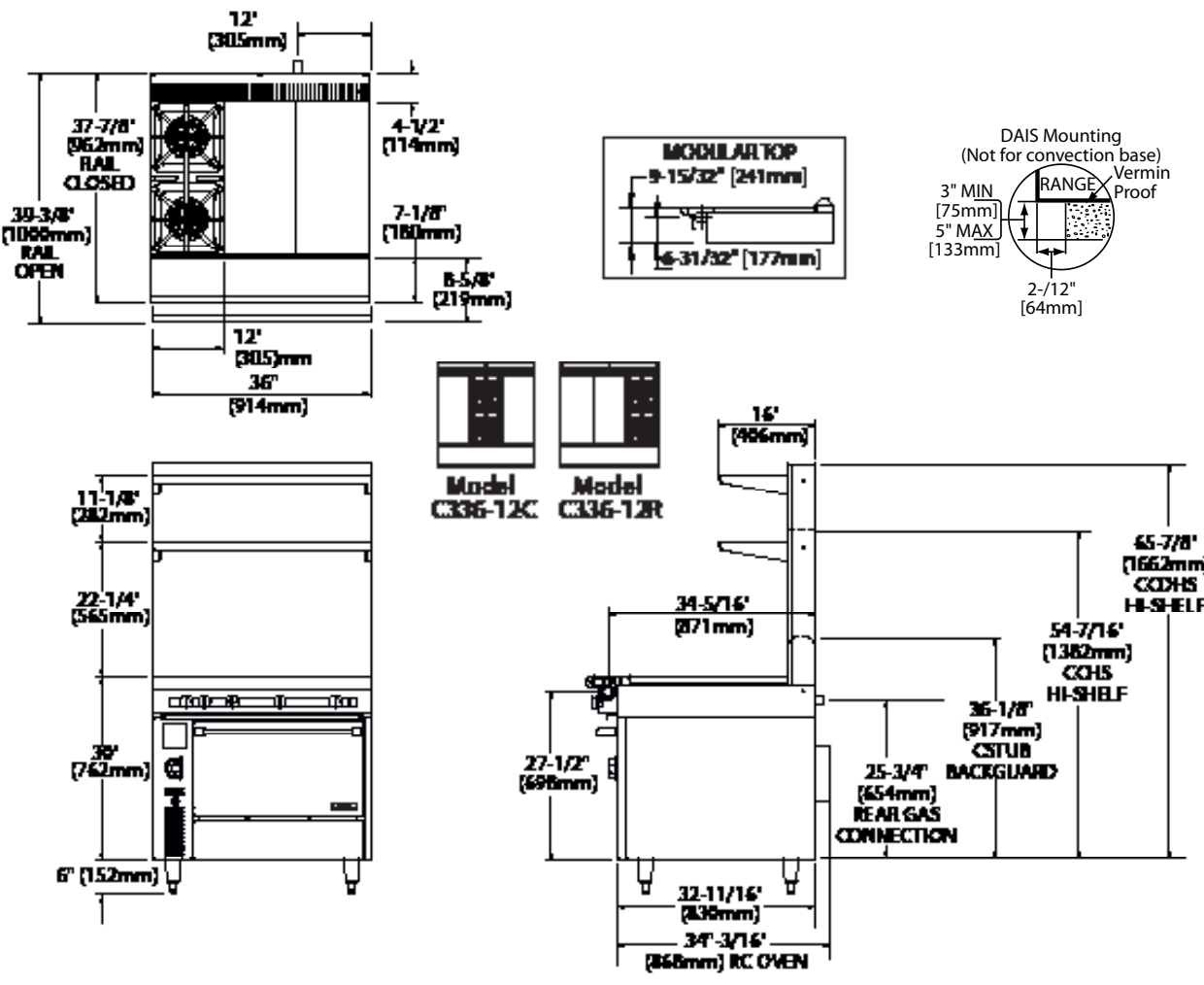
Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall


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




Cuisine Series Heavy Duty Combination Top Range

Model C836-12





Model
C836-12C



Model
C836-12R

Model #	Description	Total BTU (NAT. Gas)	Individual Burner Ratings (BTU/hr)																	
C836-12*	(2) OB (L) / (2) 12" HT/STD Oven	150,000	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>Burner</th> <th>NAT.</th> <th>PRO.</th> </tr> </thead> <tbody> <tr> <td>Open Top</td> <td>30,000</td> <td>28,000</td> </tr> <tr> <td>12" Hot Top</td> <td colspan="2">25,000</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.	Open Top	30,000	28,000	12" Hot Top	25,000		Std. Oven	40,000	35,000	Conv. Oven	37,000	35,000
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C0836-12	(2) OB (L) / (2) 12" HT/Cabinet Base	110,000																		
C0836-12M	(2) OB (L) / (2) 12" HT/Modular Top	110,000																		
C836-12C*	(2) OB (C) / (2) 12" HT/STD Oven	150,000																		
C0236-12C	(2) OB (C) / (2) 12" HT/Cabinet Base	110,000																		
C0836-12CM	(2) OB (C) / (2) 12" HT/Modular Top	110,000																		
C836-12R*	(2) OB (R) / (2) 12" HT/STD Oven	150,000																		
C0836-12R	(2) OB (R) / (2) 12" HT/Cabinet Base	110,000																		
C0836-12RM	(2) OB (R) / (2) 12" HT/Modular Top	110,000																		

HT = Hot Top OB = Open Burners
Open Burner standard on left: C=Center R=Right
* Add Suffix "RC" for Convection Oven Base

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.