

# Cuisine Series Heavy Duty Combination Top Range

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

## Models

- C836-14                      • C0836-14M                      • C0836-14L
- C0836-14                      • C836-14L                      • C0836-14LM



Model C386-14  
Range with 2 Open burners & 18"  
Even Heat Hot Top

## Standard Features

- 18" (457mm) even heat hot top section, 32,500 BTUs
- Open Top burners 30,000 BTU each
- Full-range burner valve control
- One-piece cast iron top grates
- 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

- Stainless steel back
- 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)
- 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
- Continuous plate shelf, 48-72" for battery installations
- Gas shut-off valves - 3/4", 1", 1 1/4" NPT (Specify)
- Gas regulators 3/4" - 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.

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

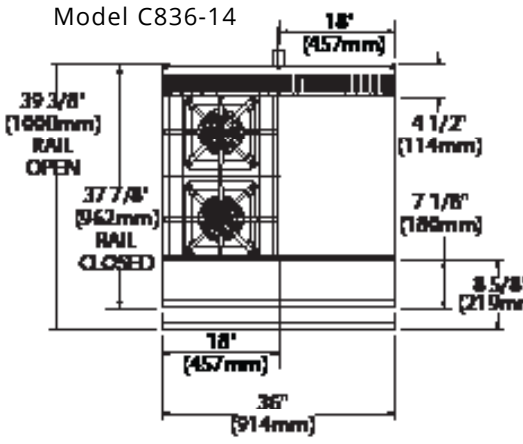
Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall

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



Cuisine Series Heavy Duty Combination Top Range

# Cuisine Series Heavy Duty Combination Top Range



Model C836-14

18" (457mm)

39 3/8" (1000mm) RAIL OPEN

4 1/2" (114mm)

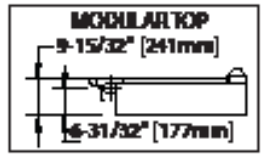
37 7/8" (962mm) RAIL CLOSED

7 1/8" (180mm)

8 5/8" (219mm)

18" (457mm)

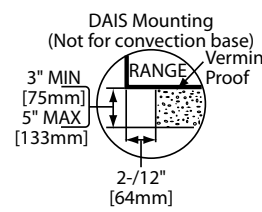
36" (914mm)



**MODULAR TOP**

9-15/32" (241mm)

6-31/32" (177mm)



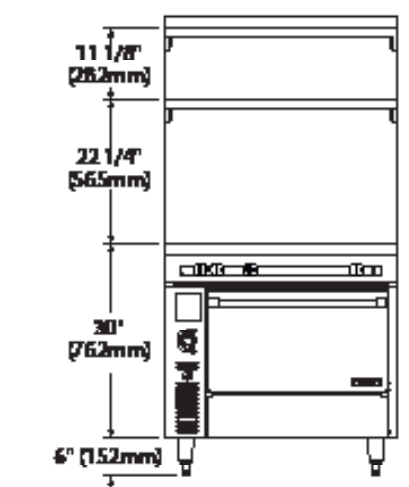
DAIS Mounting  
(Not for convection base)

Vermin Proof

3" MIN (75mm)

5" MAX (133mm)

2-1/2" (64mm)

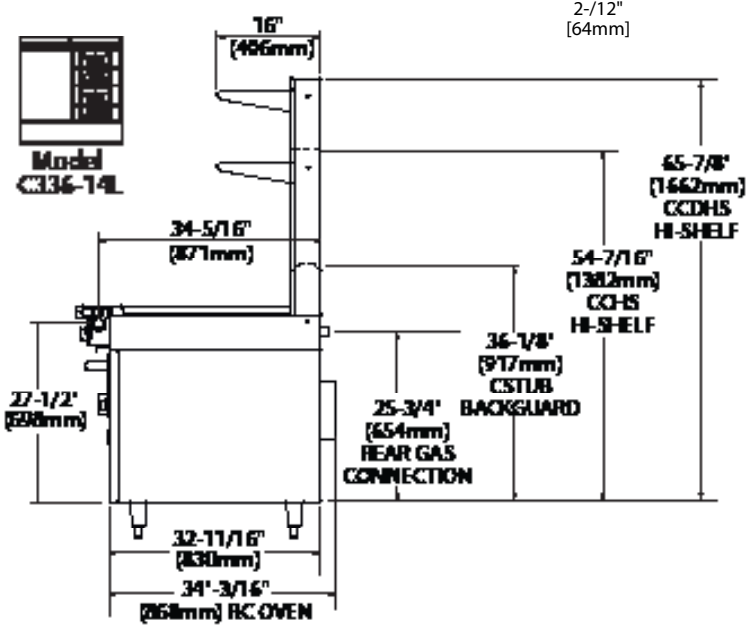


11 1/8" (282mm)

22 1/4" (565mm)

30" (762mm)

6" (152mm)



Model C836-14L

16" (406mm)

34-5/16" (871mm)

27-1/2" (698mm)

32-11/16" (830mm)

34"-3/16" (861mm) RC OVEN

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

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

36-1/8" (917mm) C/STUB

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

Model #	Description	Total BTU (NAT. Gas)	Individual Burner Ratings (BTU/hr)		
C836-14*	(1) EHHT(Right) & (2) Open Burners - Standard Oven	132,500	Burner	NAT.	Pro.
C0836-14	(1) EHHT(Right) & (2) Open Burners - Cabinet	92,500	Open Burner	30,000	28,000
C0836-14M	(1) EHHT(Right) & (2) Open Burners - Modular	92,500	18" Hot Top	32,500	32,500
C386-14L	(1) EHHT(Left) & (2) Open Burners - Standard Oven	132,500	Std. Oven	40,000	35,000
C0836-14L	(1) EHHT(Left) & (2) Open Burners - Cabinet	92,500	Conv. Oven	37,000	35,000
C0836-14LM	(1) EHHT(Left) & (2) Open Burners - Modular	92,500			

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.

**Garland Commercial Ranges Ltd.**  
 1177 Kamato Road,  
 Mississauga, Ontario  
 L4W 1X4 CANADA

General Inquires 1-905-624-0260  
 USA Sales, Parts and Service 1-800-424-2411  
 Canadian Sales 1-888-442-7526  
 Canada or USA Parts/Service 1-800-427-6668

[www.garland-group.com](http://www.garland-group.com)  
 6990  
 12/18

