



Item #: _____

Model(s)#: C836-36A, -24A,

Product Name: Cuisine Series Range Match Radiant Char-Broilers w/Non-Adjustable Racks



Model C836-36A Shown

SHORT FORM SPECIFICATIONS

Shall be U.S. Range Cuisine Series Range Match Char-Broiler, Model ____ with total BTU/HR rating of ____ when used with natural/propane gas. Finish is to be stainless steel front and sides. Unit is to have 6" legs with adjustable feet.

OPTIONAL FEATURES(Continued)

- Pressure Regulator.
- Stainless Steel Ends.
- Modular Unit w/o Legs for Installation on a Refrigerated Base.

TYPE OF GAS

- Natural
- Propane
- Elevation above 2,000 ft. – Specify ____ft.

STANDARD FEATURES

- Stainless Steel Front and Sides.
- 2" High Stainless Steel Stub Back.
- Individual Burner Controls.
- Automatic Lighting.
- 1 1/4" NPT Gas Manifold.
- Chrome Steel Adjustable Legs.
- Can Be Connected Individually or in a Battery.
- Cast Iron Radiants.
- Fixed Top Grates.
- Reversible Grates - One Side with Grease Trough.
- Three Bar Grate Design.
- Dual Grease Containers.
- One-Year Limited Parts & Labor Warranty.

OVEN FEATURES

- Stainless Steel Oven Interior.
- 40,000 BTU Burner.
- One Chrome Plated Rack Per Oven - Four Position.
- Fully Insulated Oven Interior.
- 100% Safety Oven Pilot.
- Removable Porcelain Oven Bottom.
- Thermostat Control - 150° - 500°F.

CONVECTION OVEN FEATURES

- 37,000 BTU Burner
- Circulating Air Motor 460 cfm(120VAC/60Hz) Motor/Fan 6" Electrical Cord/Plug.
- Automatic Door Switch - Shuts off Fan/Motor.
- Quick Cool Down Feature - Enables Fan/Motor To Remain On When Oven Door Is Opened.
- Thermostat Control - 150° - 500°F.
- Three Chrome Plated Racks For Oven - Three Position.
- Stainless Steel Oven Interior.

OPTIONAL FEATURES

- Single Deck Back Riser.
- Double Deck Back Riser.
- 6" Stainless Steel Legs.
- Oven Base Available on 36".
- Swivel Casters(4) w/Front Brakes.
- Polyurathane Non-Marking Swivel Casters (4) w/Front Brakes.
- Rear Gas Connection(Right Hand Side Only).
 - 3/4" Max. 250,000 BTU.



For USA, Contact:
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For Canada & the Rest of the World, Contact: Garland Commercial Ranges, Ltd.
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 Product Name: Cuisine Series Range Match Radiant
 Char-Broilers w/Non-Adjustable
 Racks

Model No.	Description	Total BTU
C0836-24A	Cast Iron Radiants w/Non-Adjustable Grate-24" Wide w/Storage Base	72,000
C0836-24AM	Same as -24A but, Modular Top on Stand	72,000
C0836-36AM	Cast Iron Radiants w/Non-Adjustable Grates Modular Top On Stand	108,000
C836-36A	Cast Iron Radiants w/Non - Adj. Grate - 36" Wide - w/Std. Oven	148,000
C0836-36A	Cast Iron Radiants w/Non - Adj. Grate - 36" Wide - w/Storage Base	108,000

Note: For Convection Oven - Add Suffix "RC" (i.e. C836-336ARC)

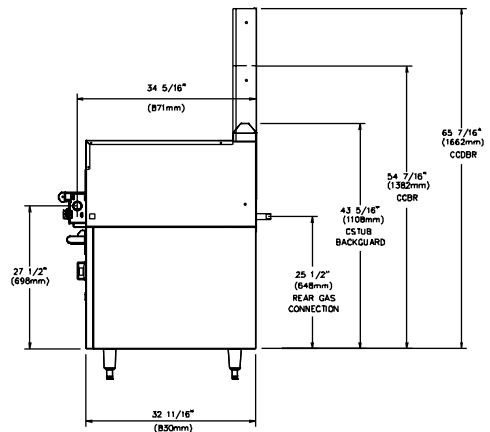
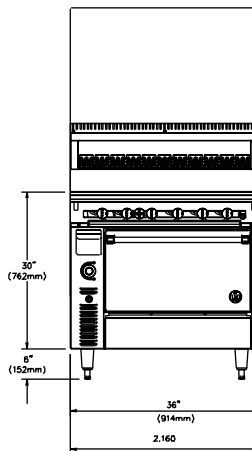
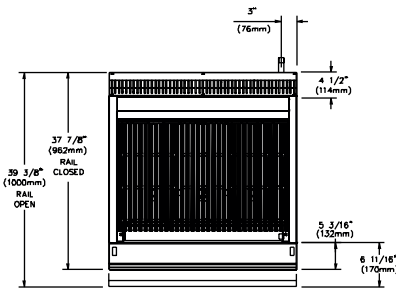
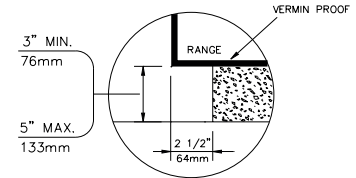
Specifications

Description	Series	
	C0836-24A	C836-36A
Unit Width	24"	36"
Unit Depth	37 7/8"	37 7/8"
Unit Height w/o Legs	30"	30"
Unit Height w/Legs	36"	36"
Gas Manifold	1 1/4" NPT	1 1/4" NPT

Type of Gas.....Natural/Propane
 BTU - Cast Iron Radiant Section18,000 ea
 BTU - Oven Burner - Standard40,000/35,000
 - Convection37,000/35,000
 Oven Interior - Standard.....26 1/4" W x 29"D x 13 1/2" H
 - Convection.....26 1/4" W x 25" D x 13 1/2" H
 Storage Area - Cabinet Base32 1/4" W x 31" D x 20 1/2" H
 Gas Manifold.....1 1/4" NPT
 Supply Pressure7" W.C./11" W.C.
 Manifold Pressure6" W.C./10" W.C.

Installation Clearances:
 For Installation in Non-combustable
 Locations Only With 0" Clearance At
 Sides And Rear.

DIAS MOUNT INSTALLATION



- NOTE:**
- Optional Pressure Regulator Required
 - Many local codes exist and it is the responsibility of the Owner and Installer to comply with those codes.
 - U.S. Range reserves the right to change or improve specifications without notification.