

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

Cuisine Series Heavy Duty Broiler W/Adjustable Racks

Models

- C0836-324A
- C0836-424A
- C836-336A
- C0836-326A
- C836-436A
- C0836-436A



Model C836-436A
Char-Broiler With
Adjustable Racks – Briquettes
Or Radiants

Standard Features

- Stainless steel front and sides
- 2"(42mm) high stainless steel stub back
- Individual burner controls
- Automatic lighting
- 1 1/4" front NPT gas manifold
- Chrome steel adjustable legs
- Can be connected individually or in a battery except models C836-336A and C836-436A which can only be connected with other C836-336A or C836-436A broilers
- Briquette or cast iron radiants
- Tilting adjustable grates
- Extra large grease container
- Stainless steel oven interior w/ removable porcelain oven 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 ends
- 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
- Extra oven rack
- Single or double back riser
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door(s) for cabinet base units
- 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)
- Stainless steel legs (set of four)
- Flanged feet set of four
- Set of (4) polyurethane non- marking swivel casters w/front brakes.
- Rear Gas Connection:, 3/4" NPT (max 200,000 BTU's)

Specifications

U.S. Range Cuisine Series Range Match Char-Broiler, Model _____ with total BTU/HR rating of _____ when used with natural/propane gas. Stainless steel front and sides and 6" (152mm) legs with adjustable feet.

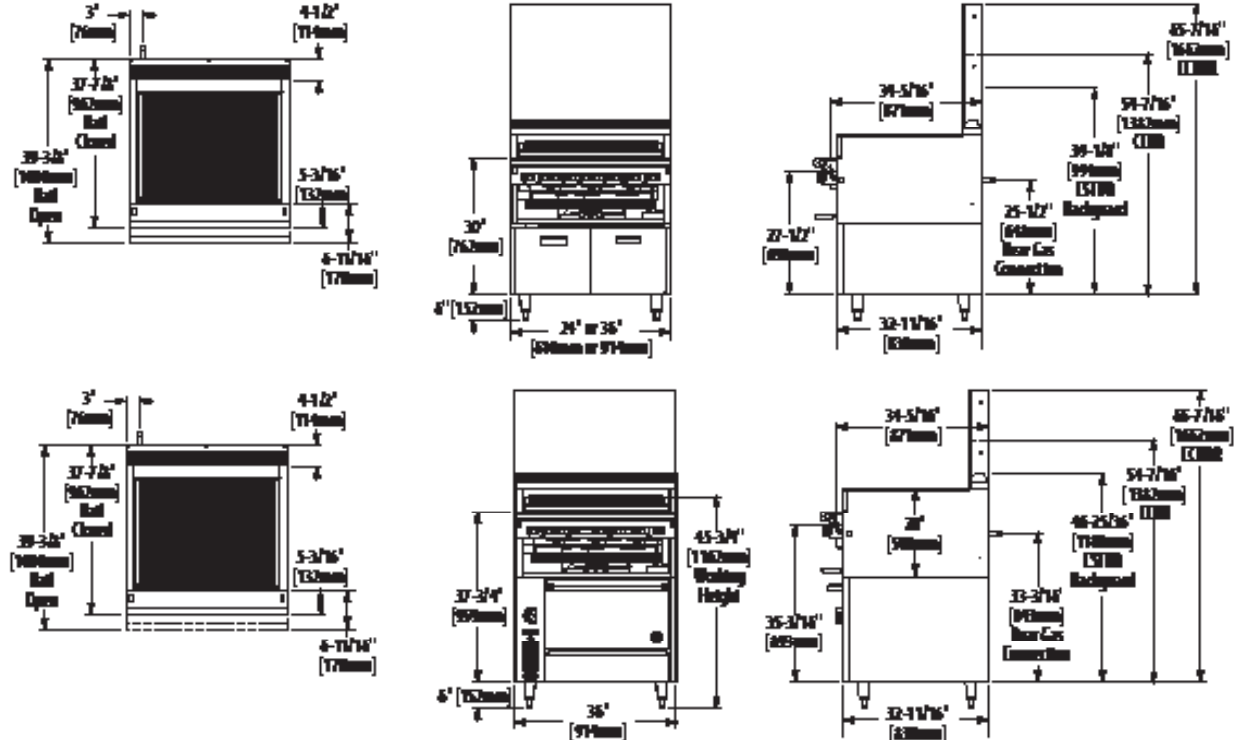
Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall

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



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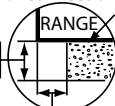
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DAIS Mounting
(Not for convection base)

3" MIN
[75mm]

5" MAX
[133mm]



RANGE

2-1/2"
[64mm]

Verm
Proof

Many local codes exist and it is the responsibility of the owner and installer to comply with those codes. These appliances are intended for commercial use by professionally trained personnel.

Model #	Description	Total BTU (NAT. Gas)
C0836-324A	Briquettes w/Adjustable Grates - 24" Wide w/SB	90,000
C0836-424A	CI Radiants w/Adjustable Grates - 24" Wide w/SB	72,000
C836-336A*	Briquettes w/Adjustable Grates - 36" Wide w/Oven	175,000
C0836-336A	Briquettes w/Adjustable Grates - 36" Wide w/SB	135,000
C836-436A*	CI Radiants w/Adjustable Grates - 36" Wide w/Oven	148,000
C0836-436A	CI Radiants w/Adjustable Grates - 36" Wide w/SB	108,000

Individual Burner Ratings (BTU/HR)		
Burner	NAT.	PRO.
Briquettes	45,000	
Cast Iron Radiant	18,000	
Standard Oven	40,000	35,000
Convection Oven	37,000	35,000

CI = Cast Iron, SB = Storage Base

* Add Suffix "RC" for Convection Oven Base (i.e. C836-336ARC)

Clearances Non-Combustible Wall Instillation Only	
Sides	Back
0" (0mm)	0" (0mm)

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)

Range Exterior Dimensions In (mm)				
Series	Width	Depth	Height w/o Legs**	Height with Legs**
C0836-324A C0836-424A	24 (610)	37-7/8 (962)	30 (762)	36 (914)
C0836-336A C0836-436A	36 (914)	37-7/8 (962)	30 (762)	36 (914)

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