



Cuisine Series Heavy Duty Front-Fired Hot Top Range

Project
Item
Quantity
CSI Section 11400
CSI Section 11400
Approved
Date

Models

- C836-10
- C0836-10
- C0836-10M



Model C836-10 Range with Two Front-Fried Hot Tops

Standard Features

- 37,500 BTU per 18" (457mm) Front Fired Hot Top
- Full-range valve control 3 per 18" (457mm) section
- · Removable lids and rings
- · 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 batterv
- · 6" (152mm) high stainless steel stub back
- 6" (152mm) chrome steel adj. legs
- · Stainless steel oven interior w/ removable porcelain bottom
- 40,000 BTU 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
- Modular unit with legs and shelf (suffix
- 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
- battery installations • Gas shut-off valves - 3/4", 1", 1 1/4"
- 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
- · Stainless steel burner box top interior

Specifications

U.S. Range Cuisine 36" (914mm) wide Heavy Duty Range _ with total BTU/hr rating of _ Series, Model 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.

18" (457mm) Section Front-Fired Hot Tops - 12,500 BTU/hr each burner with three per section.

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

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





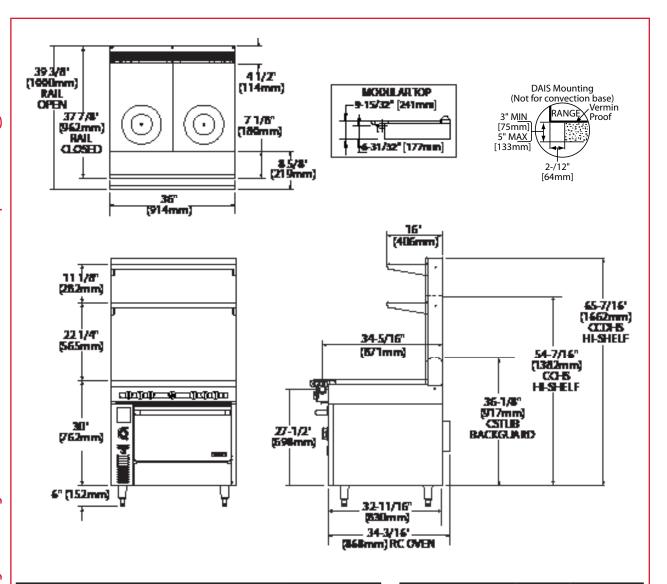


General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com 12/18







Model #	Description	Total BTU (NAT. Gas)	
C836-10*	Two (2) - 18" (457mm) FFHT - Standard Oven	115,000	
C0836-10	Two (2) - 18" (457mm) FFHT - Cabinet Base	75,000	
C0836-10M	Two (2) - 18" (457mm) FFHT- Modular	75,000	

FFHT = Front Fired 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)	

ndividual Burner Ratings (BTU/hr)			
NAT.	PRO.		
12,500 (3 pe	er 18" Section)		
40,000	35,000		
37,000	35,000		
	NAT. 12,500 (3 pe 40,000		

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.



