

# Cuisine Series Heavy Duty Combination Top Range

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

## 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.

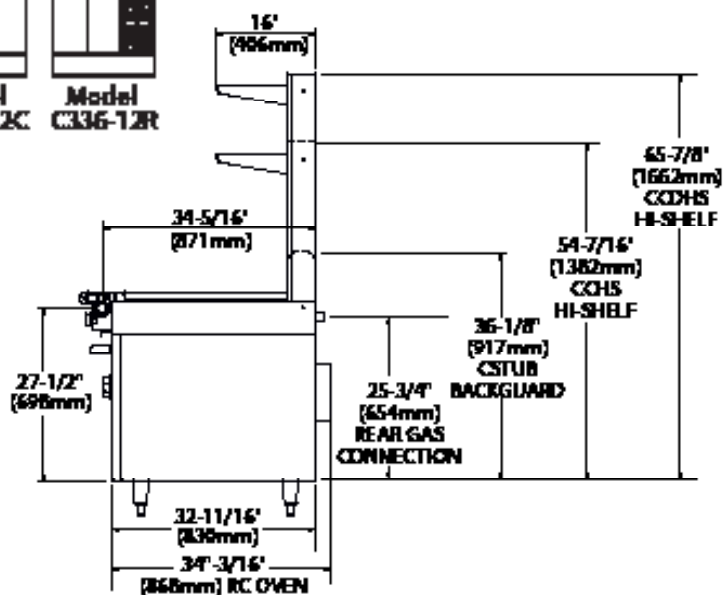
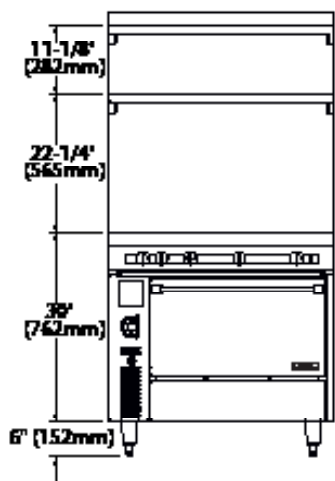
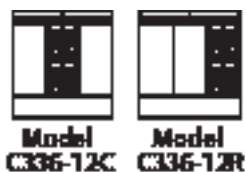
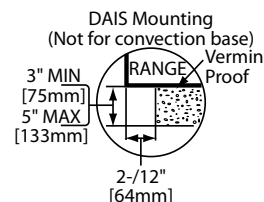
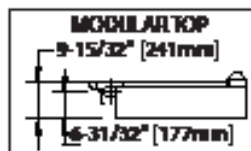
Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall

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



Technical drawing showing the RAIL CLOSED position. The drawing includes dimensions for the closed state:

- Top width: 12' (305mm)
- Left side height (RAIL OPEN): 39-3/8" (1000mm)
- Left side height (RAIL CLOSED): 37-7/8" (962mm)
- Right side height (RAIL OPEN): 7-1/8" (181mm)
- Right side height (RAIL CLOSED): 4-1/2" (114mm)
- Bottom width: 36" (914mm)
- Bottom width (inner section): 12' (305mm)
- Bottom width (outer section): 8-5/8" (219mm)



HT = Hot Top OB = Open Burners  
Open Burner standard on left: C=Center R=Right

Gas Pressure	NAT.	PRO.
Minimum Supply	7" WC	11" WC
Manifold Operating Pressure	6" WC	10" WC
Gas Manifold 1-1/4" NPT		

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