



Item: _____
Quantity: _____
Project: _____
Approval: _____
Date: _____

Cuisine Series Heavy Duty Combination Top Range

Models:

- ☐ C836-13 ☐ C0836-13 ☐ C0836-13M
☐ C836-13C ☐ C0836-13C ☐ C0836-13CM ☐ C836-13L ☐ C0836-13L ☐ C0836-13LM

Range with 4 Open Burners and 12" Even Heat Hot Top



Model C836-13

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

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)

Optional Features:

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

