

Cuisine Series Heavy Duty French Top Range

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

Models

- C836-15
- C0836-15
- C0836-15M



Model C386-15
 Range with Three 12" French Tops

Standard Features

- 15,000 BTU per 12" (305mm) hot top section
- 30,000 BTU open burners
- Full-range top burner valve control
- One-piece cast iron top grates
- Stainless steel front and sides
- Stainless steel front rail w/ position adjustable bar
- 1-1/4" NPT front gas manifold
- Can be installed individually or in a battery
- 6" (152mm) H stainless steel stub back
- 6" (152mm) chrome steel adj. legs
- Stainless steel oven interior w/ removable porcelain bottom
- 40,000 BTU oven burner
- One chrome plated rack per oven - four positions
- Fully insulated oven interior
- 100% safety oven pilot
- Oven thermostat control - 150°-500°F (66°- 60°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 back riser
- Modular unit w/ legs & 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
- Continuous plate shelf, 48-72" for battery installations
- 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.
- 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.

12" (305mm) French Tops - 30,000 BTU/hr open top burner under front open - top section and 15,000 BTU/hr burner under rear hot top section.

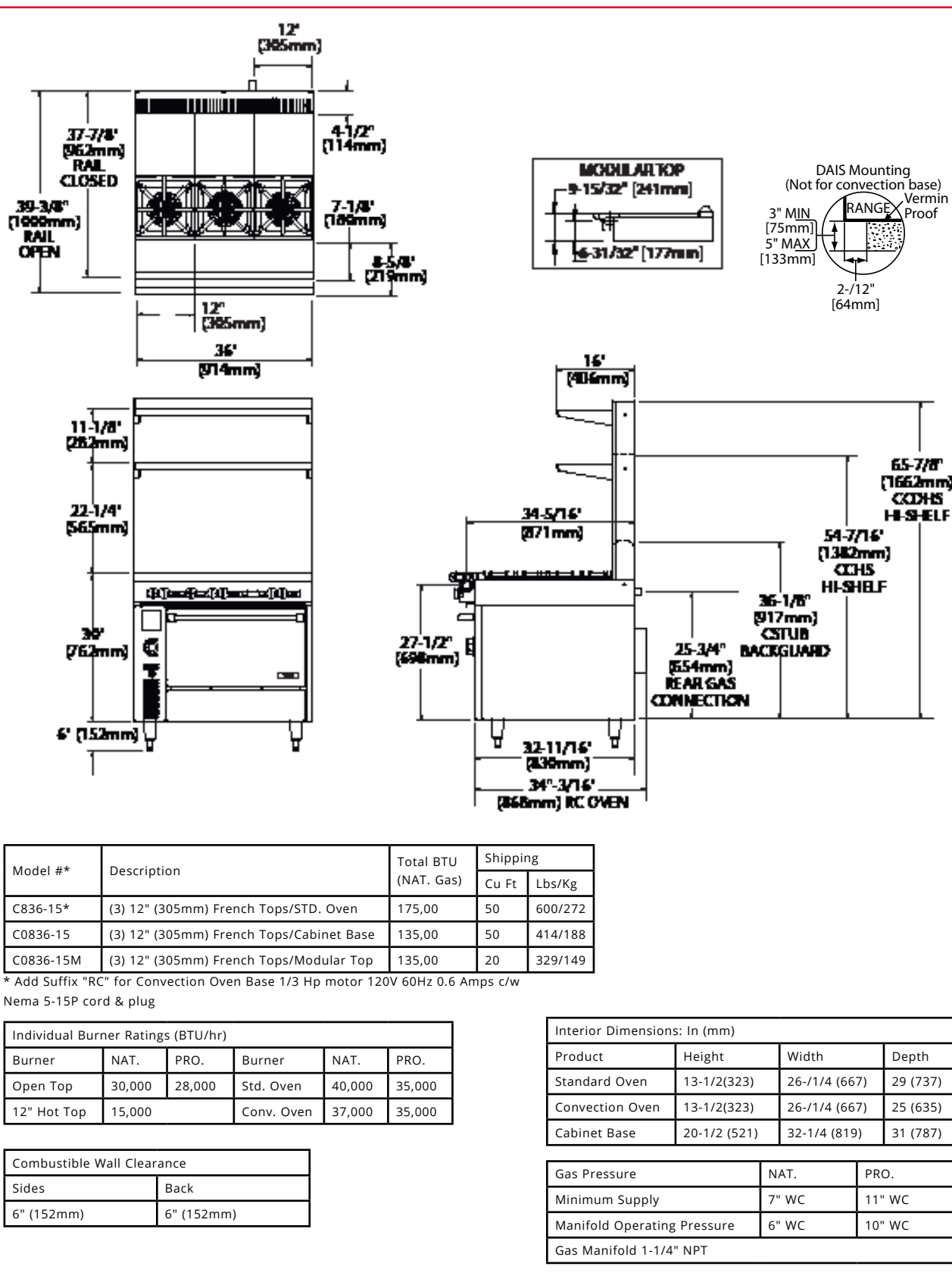
Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall

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



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Welbilt reserves the right to make changes to the design or specifications without prior notice.

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