

Cuisine Series Heavy Duty Combination Top Ranges

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

Models

- | | | | |
|-----------|------------|-------------|--------------|
| • C836-2 | • C0836-3 | • C836-2-1 | • C0836-3-1 |
| • C836-3 | • C0836-2M | • C836-3-1 | • C0836-2-1M |
| • C0836-2 | • C0836-3 | • C0836-2-1 | • C0836-3-1M |



Model C836-2
Range with 24" Griddle
Combination Units

Standard Features

- 30,000 BTU open burners with center pilot and one-piece cast iron top grates (-2, -2-1)
- 25,000 BTU per 12" (305mm) hot top section (-3, -3-1)
- Griddle top with 1" (25mm) thick steel plate, with either full-range valve control (-2 and -3) or embedded thermostat sensor bulb Low to 500F (260C) (-2-1 and -3-1)
- Stainless 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) high 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°-260°C)

Options & Accessories

- Grooved griddle - (12"W sections)
- 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) or 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)
- 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.

Griddle Tops - 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

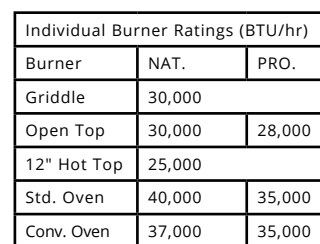
Open Burners - 30,000 BTU/hr per burner with center pilot. A one piece, cast iron top grate covers two open burners.

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.





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

