

Cuisine Series Heavy Duty Combination Top Ranges

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

Models

- | | | | |
|-----------|------------|-------------|--------------|
| • C836-4 | • C0836-5 | • C836-4-1 | • C0836-5-1 |
| • C836-5 | • C0836-4M | • C836-5-1 | • C0836-4-1M |
| • C0836-4 | • C0836-5 | • C0836-4-1 | • C0836-5-1M |

PHOTO NOT
AVAILABLE

Range with 18" Griddle
Combination Units

Standard Features

- 30,000 BTU open burners with center pilot and one-piece cast iron top grates (-4, -4-1)
- 32,500 BTU per 18"(457mm) hot top section (-5, -5-1)
- Griddle top with 1" (25mm) thick steel plate, with either full-range valve control (-4 and -5) or embedded thermostat sensor bulb Low to 500F (260C) (-4-1 and -5-1)
- Stainless 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 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.

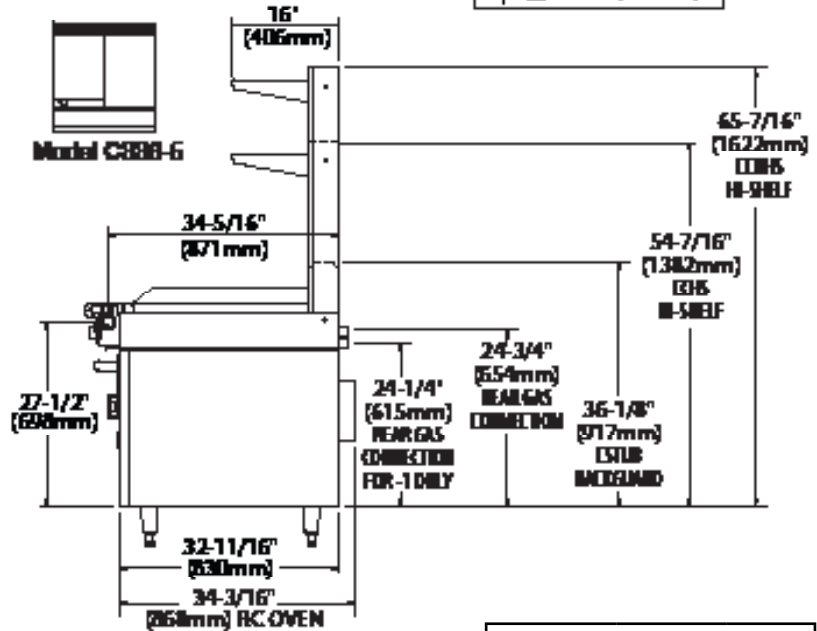
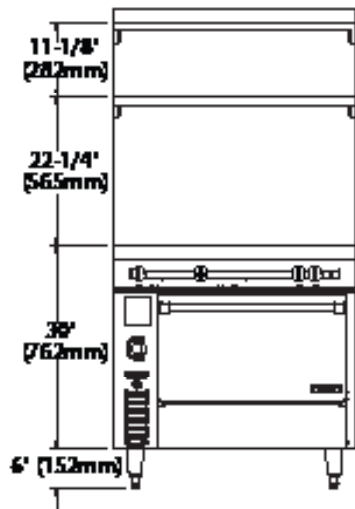
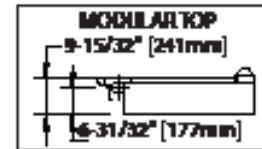
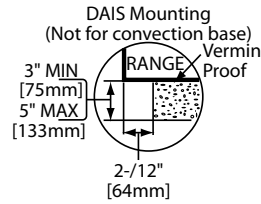
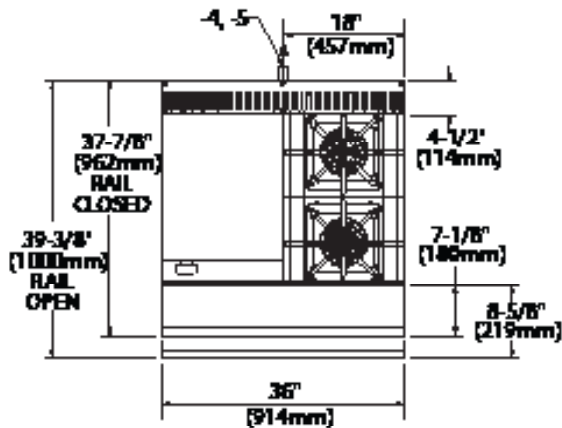
18" (457mm) Section Hot Tops - 32,500 BTU/hr each burner with one per place.

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.



Model C836-4



Model #	Description	Total BTU (NAT. Gas)
C836-4**	18" Man Ctrl. Griddle Top & 2 Open Burners - w/Std.Oven	130,000
C0836-4	18" Man Ctrl. Griddle Top & 2 Open Burners - w/Storage	90,000
C0836-4M	18" Man Ctrl. Griddle Top & 2 Open Burners - Modular Top	90,000
C836-5**	18" Man Ctrl. Griddle Top & 18" Hot Top - w/Oven	102,000
C0836-5	18" Man Ctrl. Griddle Top & 18" Hot Top - w/Storage	62,500
C0836-5M	18" Man Ctrl. Griddle Top & 18" Hot Top - Modular Top	62,500

* Additional -1 indicates Thermostatic Griddle Control (eg C836-4-1)

** 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)

Individual Burner Ratings (BTU/hr)		
Burner	NAT.	PRO.
Griddle	30,000	
Open Top	30,000	28,000
18" Hot Top	32,500	
Std. Oven	40,000	35,000
Conv. Oven	37,000	35,000

Interior Dimensions: In (mm)			
Product	Height	Width	Depth
Standard Oven	13-1/2(323)	26-1/4 (667)	29 (737)
Convection	13-1/2(323)	26-1/4 (667)	25 (635)
Cabinet Base	20-1/2 (521)	32-1/4 (819)	31 (787)

Gas Pressure		
Min. Supply	NAT.	PRO.
Operating	7" WC	11" WC
	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.