

Models: C836-13

Cuisine Series Heavy Duty **Combination Top Range**

Item:	
Quantity:	
Project:	
Date:	

C836-13C	C0836-13C

Range with 4 Open Burners

and 12" Even Heat Hot Top

C0836-13



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:

C0836-13M

C0836-13CM

12" (305mm) hot top section 25,000

C836-13L

- 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
- 6" (152mm) high stainless steel stub
- 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

☐ C0836-13LM

- Modular unit with legs and shelf (suf-
- 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

C0836-13L

- 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

uisine Series Heavy Duty Combination Top Range

- 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 suppled with casters must be installed with an approved restraining device.





Model #*	Description	Total BTU (NAT. Gas)
C836-13*	(4) OB / (1) 12" HT (R)/STD Oven	185,000
C0836-13	(4) OB / (1) 12" HT (R)/Cabinet Base	145,000
C0836-13M	(4) OB / (1) 12" HT (R)/Modular Top	145,000
C836-13C*	(4) OB / (1) 12" HT (C)/STD Oven	185,000
C0236-13C	(4) OB / (1) 12" HT (C)/Cabinet Base	145,000
C0836-13CM	(4) OB / (1) 12" HT (C)/Modular Top	145,000
C836-13L*	(4) OB / (1) 12" HT (L)/STD Oven	185,000
C0836-13L	(4) OB / (1) 12" HT (L)/Cabinet Base	145,000
C0836-13LM	(4) OB / (1) 12" HT (L)/Modular Top	145,000

Individual Burner Ratings (BTU/hr)				
Burner	NAT.	PRO.		
Open Top	30,000	28,000		
12" Hot Top	25,000			
Std. Oven	40,000	35,000		
Conv. Oven	37,000	35,000		

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

HT = Hot Top OB = Open Burners L=Left C=Center R=Right

* Add Suffix "RC" for Convection Oven Base 1/3 Hp motor 120V 60Hz 0.6 Amps c/w Nema 5-15P cord & plug





