

Cuisine Series Heavy Duty Combination Top Range

Project	
Item	
Quantity	
CSI Section 11400	
Approved	
Date	_
Approved Date	-

Models

- C836-14
- C0836-14M
- C0836-14
- C836-14L
- C0836-14L
- C0836-14LM



Model C386-14 Range with 2 Open burners & 18" Even Heat Hot Top

Standard Features

- 18" (457mm) even heat hot top section, 32,500 BTUs
- Open Top burners 30,000 BTU each
- Full-range 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 connected individually or in a battery
- 6" (152mm) H stainless steel stub back
- 6" (152mm) chrome steel adj. legs
 Stainless steel oven interior w/
- 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 control 150°-500°F (66°-260°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 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
 Continuous plate shalf, 48,72% for
- Continuous plate shelf, 48-72" for battery installations
- Gas shut-off valves 3/4", 1", 1 1/4" NPT (Specify)
- Gas regulators 3/4" 1/14" 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.

18" (457mm) Section Even Heat Hot Tops - 32,500 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 suppled with casters must be installed with an approved restraining device.



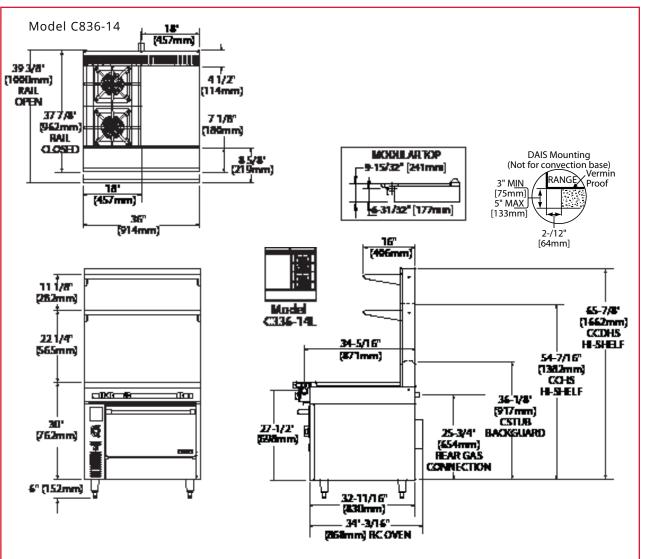












Model #	Description	Total BTU (NAT. Gas)
C836-14*	(1) EHHT(Right) & (2) Open Burners - Standard Oven	132,500
C0836-14	(1) EHHT(Right) & (2) Open Burners - Cabinet	92,500
C0836-14M	(1) EHHT(Right) & (2) Open Burners - Modular	92.500
C386-14L	(1) EHHT(Left) & (2) Open Burners - Standard Oven	132,500
C0836-14L	(1) EHHT(Left) & (2) Open Burners - Cabinet	92,500
C0836-14LM	(1) EHHT(Left) & (2) Open Burners - Modular	92,500

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

NAT

30,000

32,500

40,000

37,000

Pro.

28,000

32,500

35,000

35,000

Individual Burner Ratings (BTU/hr)

Burner Open Burner

18" Hot Top

Std. Oven

Conv. Oven

* 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)		

Gas Pressure	NAT.	PRO.			
Minimum Supply	7" WC	11" WC			
Manifold Operating Pressure	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.



EHHT = Even Heat Hot Top