GARLAND

# Cuisine Series Heavy Duty Combination Top Ranges

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

## Models

- C836-2
- C836-3
- C0836-2
- C0836-3
- C0836-2M
- C0836-3
- C836-2-1
- C836-3-1
- C0836-2-1
- C0836-3-1
- C0836-2-1M
- 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 suppled with casters must be installed with an approved restraining device.

Cuisine Series Heavy Duty Combination Top Ranges

**Garland Commercial Ranges Ltd.**
**1177 Kamato Road,**
**Mississauga, Ontario**
**L4W 1X4 CANADA**

**General Inquires 1-905-624-0260**
**USA Sales, Parts and Service 1-800-424-2411**
**Canadian Sales 1-888-442-7526**
**Canada or USA Parts/Service 1-800-427-6668**

**www.garland-group.com**
**6993**
**12/18**

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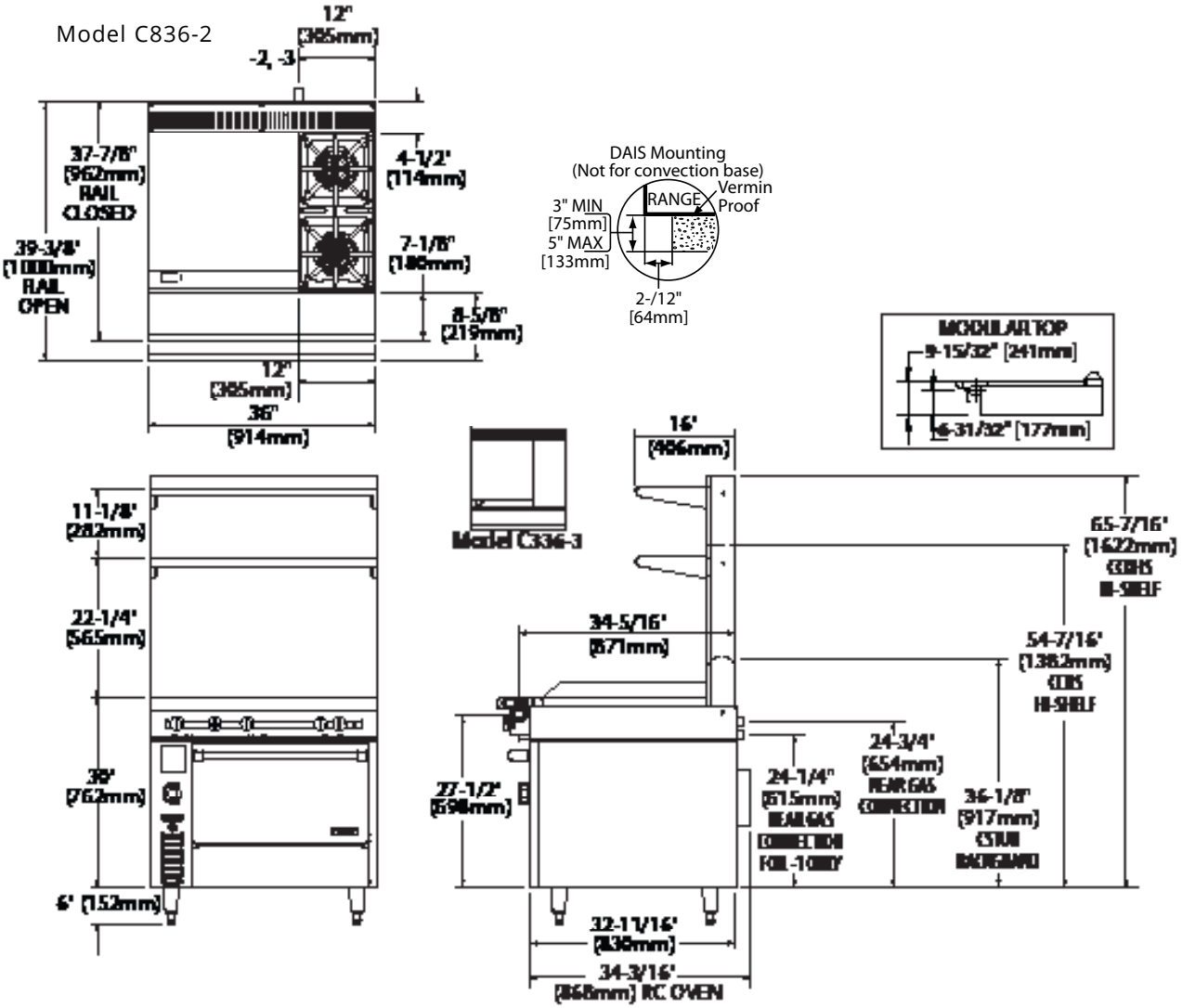
## Model C836-2




| Model #* | Description | Total BTU (NAT. Gas) |
|---|---|---|
| C836-2** | 24" Man Ctrl. Griddle Top & 2 Open Burners - w/Std.Oven | 160,000 |
| C0836-2 | 24" Man Ctrl. Griddle Top & 2 Open Burners - w/Storage | 120,000 |
| C0836-2M | 24" Man Ctrl. Griddle Top & 2 Open Burners - Modular Top | 120,000 |
| C836-3** | 24" Man Ctrl. Griddle Top & 12" Hot Top - w/Oven | 125,000 |
| C0836-3 | 24" Man Ctrl. Griddle Top & 12" Hot Top - w/Storage | 85,000 |
| C0836-3M | 24" Man Ctrl. Griddle Top & 12" Hot Top - Modular Top | 85,000 |

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

* Additional -1 indicates Thermostatic Griddle Control (eg C836-2-1)

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

| 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) |

| Combustible Wall Clearance | |
|---|---|
| Sides | Back |
| 6" (152mm) | 6" (152mm) |

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