U.S. Range

Item #: ____

Model(s)#: C836-36A, -24A,

Product Name: Cuisine Series Range Match Radiant Char-Broilers w/Non-Adjustable

Racks



Model C836-36A Shown

SHORT FORM SPECIFICATIONS

Shall be U.S. Range Cuisine Series Range Match Char-Broiler, Model ____ with total BTU/HR rating of ___ when used with natural/propane gas. Finish is to be stainless steel front and sides. Unit is to have 6" legs with adjustable feet.

OPTIONAL FEATURES(Continued)

- q Pressure Regulator.
- q Stainless Steel Ends.
- q Modular Unit w/o Legs for Installation on a Refrigerated Base.

TYPE OF GAS

- q Natural
- q Propane
- q Elevation above 2,000 ft. Specify ___ft.

DESIGN





STANDARD FEATURES

- Stainless Steel Front and Sides.
- 2" High Stainless Steel Stub Back.
- Individual Burner Controls.
- Automatic Lighting.
- 1 1/4" NPT Gas Manifold.
- Chrome Steel Adjustable Legs.
- Can Be Connected Individually or in a Battery.
- Cast Iron Radiants.
- Fixed Top Grates.
- Reversible Grates One Side with Grease Trough.
- Three Bar Grate Design.
- Dual Grease Containers.
- One-Year Limited Parts & Labor Warranty.

OVEN FEATURES

- Stainless Steel Oven Interior.
- 40,000 BTU Burner.
- One Chrome Plated Rack Per Oven -Four Position.
- Fully Insulated Oven Interior.
- 100% Safety Oven Pilot.
- Removable Porcelain Oven Bottom.
- Thermostat Control 150° 500°F.

CONVECTION OVEN FEATURES

- 37,000 BTU Burner
- Circulating Air Motor 460 cfm(120VAC/60Hz) Motor/Fan 6" Electrical Cord/Plug.
- Automatic Door Switch Shuts off Fan/Motor.
- Quick Cool Down Feature Enables Fan/Motor To Remain On When Oven Door Is Opened.
- Thermostat Control 150° 500° F.
- Three Chrome Plated Racks For Oven Three Position.
- Stainless Steel Oven Interior.

OPTIONAL FEATURES

- q Single Deck Back Riser.
- q Double Deck Back Riser.
- q 6" Stainless Steel Legs.
- Oven Base Available on 36".
- q Swivel Casters(4) w/Front Brakes.
- q Polyurathane Non-Marking Swivel Casters(4) w/Front Brakes.
- q Rear Gas Connection(Right Hand Side Only).
 - g 3/4" Max. 250,000 BTU.

For USA, Contact: Garland Commercial Industries, INC. Tel: 570-636-1000 Fax: 570-636-3903 For United Kingdom & Ireland, Contact:: Enodis

Tel: 0181-561-0433 Fax: 0181-848-0041 For Canada & the Rest of the World, Contact: Garland Commercial Ranges, Ltd.

Tel: 905-624-0260 Fax: 905-624-5669



Item #:

Model(s)#: C836-36A, -24A,

Product Name: Cuisine Series Range Match Radiant

Char-Broilers w/Non-Adjustable

Racks

Model No.	Description	Total BTU
C0836-24A	Cast Iron Radiants w/Non-Adjustable Grate-24" Wide w/Storage Base	
C0836-24AM	Same as -24A but, Modular Top on Stand	
C0836-36AM	Cast Iron Radiants w/Non-Adjustable Grates Modular Top On Stand	
C836-36A	C836-36A Cast Iron Radiants w/Non - Adj. Grate - 36" Wide - w/Std. Oven	
C0836-36A	Cast Iron Radiants w/Non - Adj. Grate - 36" Wide - w/Storage Base	108,000

Note: For Convection Oven - Add Suffix "RC" (i.e. C836-336ARC)

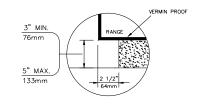
Specifications

Description	Series	
Description	C0836-24A	C836-36A
Unit Width	24"	36"
Unit Depth	37 7/8"	37 7/8"
Unit Height w/o Legs	30"	30"
Unit Height w/Legs	36"	36"
Gas Manifold	1 1/4"NPT	1 1/4" NPT

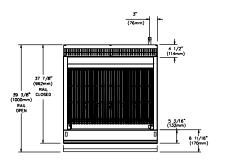
For Installation in Non-combustable Locations Only With 0" Clearance At Sides And Rear.

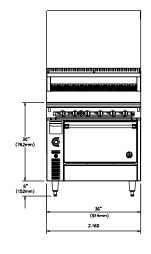
Installation Clearances:

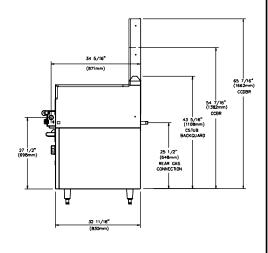
DIAS MOUNT INSTALLATION



Type of Gas......Natural/Propane BTU - Oven Burner - Standard40,000/35,000 - Convection......37,000/35,000 Oven Interior - Standard.......26 1/4" W x 29"D x 13 1/2" H - Convection......26 1/4" W x 25" D x 13 1/2" H Storage Area - Cabinet Base32 1/4" W x 31" D x 20 1/2" H Supply Pressure7" W.C./11" W.C. Manifold Pressure6" W.C./10" W.C.







Optional Pressure Regulator Required
Many local codes exist and it is the responsibility of the Owner and Installer to comply with those codes.
U.S. Range reserves the right to change or improve specifications without notification.