

Cuisine Series Heavy Duty Open Burner Top Range

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Models

- C836-6
- C0836-6
- C0836-6M



Model C836-6 Range with Six Open Burners

Standard Features

- 30,000 BTU open burners with center pilot
- Full-range top 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 installed individually or in a battery
- 6" (152mm) H stainless steel stub back
- 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°- 60°C)

Options & Accessories

- 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 w/ legs & 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
- · 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.

Open Burners - 30,000 BTU/hr per burner with center pilot and a one piece, cast iron top grate over two open burners.

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.



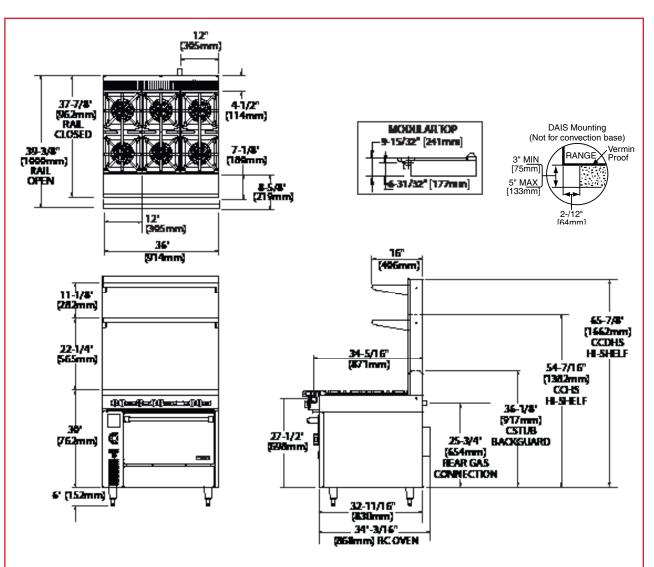












Model #	Description	Total BTU (NAT. Gas)	Shipping	
Wodel #			Cu Ft	Lbs/Kg
C836-6*	Six Open Burners – Standard Oven	220,000	50	526/256
C0836-6	Six Open Burners – Cabinet Base	180,000	50	361/164
C0836-6M	Six Open Burners – Modular Top	180,000	20	320/145

^{*} 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			
NAT.	Pro.		
30,000	28,000		
40,000	35,000		
37,000	35,000		
	NAT. 30,000 40,000		

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)

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

Welbilt reserves the right to make changes to the design or specifications without prior notice.

