

# Cuisine Series Heavy Duty **Combination Top Range**

Item:	
Quantity:	
Project:	
Date:	

Mode	els:
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C836-17

□ C0836-17

☐ C0836-17M

C836-17R

C0836-17R

C0836-17RM

## Range with 2 Open burners & 18" Front Fired Hot Top



### Model C836-17R

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:

- 18" (457mm) front fired hot top section 37,500 BTUs
- Open top burners 30,000 BTU each
- Full-range burner valve control
- One-piece cast iron top grates
- Removable lids and rings on front fried hot top section
- Stainless steel front and sides
- Stainless steel front rail w/ position adiustable bar
- 1-1/4" NPT front gas manifold
- Can be connected individually or in a
- 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°-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
- 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

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- 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.

18" (457mm) Section Front-Fired Hot Tops - 12,500 BTU/hr each burner with three per section.







NOTE: Ranges suppled with casters must be installed with an approved restraining device.





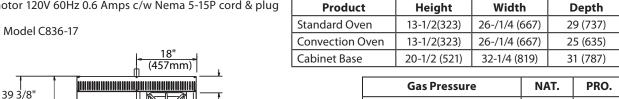
Model #	Description	Total BTU (NAT. Gas)	
C836-17*	(1) FFHT (Left) & (2) Open Burners - Standard Oven	137,500	
C0836-17	(1) FFHT (Left) & (2) Open Burners) - Cabinet	97,500	
C0836-171M	(1) FFHT (Left) & (2) Open Burners- Modular	97,500	
C386-17R	(1) FFHT (Right) & (2) Open Burners- Standard Oven	137,500	
C0836-17R	(1) FFHT (Right) & (2) Open Burners - Cabinet	97,500	
C0836-17RM	(1) FFHT (Right) & (2) Open Burners - Modular	97,500	

Individual Burner Ratings (BTU/hr)					
Burner	NAT.	Pro.			
18" Front	12,500				
Fired Hot Top	(3 per 18" Section)				
Open Burner	30,000	28,000			
Std. Oven	40,000	35,000			
Conv. Oven	37,000	35,000			

Interior Dimensions: In (mm)

#### FFHT = Front Fired Hot Top

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



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39 3/8"				Gas Pre	ssure	NAT.	PRO.
(1000mm)		4 1/2"		Minimum Suppl	у	7" WC	11" WC
RAIL OPEN		(114mm)		Manifold Operat	ting Pressure	6" WC	10" WC
37 7/8"		7 1/8"		Ga	s Manifold 1-1/	4" NPT	
(962mm) RAIL CLOSED =		(180mm)		ODUI ADTOD		DAIS Mounti	n a
CLUSED		8 5/8"	0.45/22115244			_	Vormin

