<b>U.S.</b>	Dan	
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## Cuisine Series Heavy Duty Griddle Top Range

ltem:	 
Quantity:	 
Project:	 
Approval:	 
Date:	 

Models:			
C836-1	C0836-1	C0836-1M	
C836-1-1	C0836-1-1	C0836-1-1M	
Range with 36" G         or Thermostat         Image: state of the state of th	Controlled	Standard Features:         • Griddle top with 1" (25mm) thick steel plate.         • Full-range valve control (-1)         • Griddle control, with embedded thermostat sensor bulb Low to 500F (260C) (-1-1)         • Stainless 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) high stainless steel stub back         • 6"(152mm) chrome steel adj. legs         • Stainless steel oven interior w/ removable porcelain bottom         • 40,000 BTU 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:         □ Grooved griddle - (12"W sections)         □ Range base convection oven (add RC) c/w Nema 5-15P cord & plug, 1/3 Hp motor, 120V 60 Hz 0.6amps.	<ul> <li>Porcelain oven interior in lieu of stainless steel interior NC</li> <li>Single or double deck high shelf or back riser</li> <li>Modular unit with legs and shelf (add "M")</li> <li>Modular unit w/o legs on Refrig. Base (add "PC")</li> <li>Stainless steel intermediate shelf for cabinet base</li> <li>Stainless steel door(s) for cabinet base units</li> <li>Stainless steel back</li> <li>Continuous plate shelf, 48-72" for battery installations</li> <li>Gas shut-off valves - 3/4", 1", 1 1/4" NPT (Specify)</li> <li>Gas flex hose w/ quick disconnect 3/4", 1", 1 1/4" (Specify)</li> <li>Stainless steel legs (set of four)</li> <li>Flanged feet set of four</li> <li>Set of (4) polyurethane non marking swivel casters w/front brakes.</li> <li>Extra oven rack</li> <li>Rear Gas Connection: 3/4" NPT (max 250,000 BTU's)</li> <li>Stainless steel burner box top interior</li> </ul>

## 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.

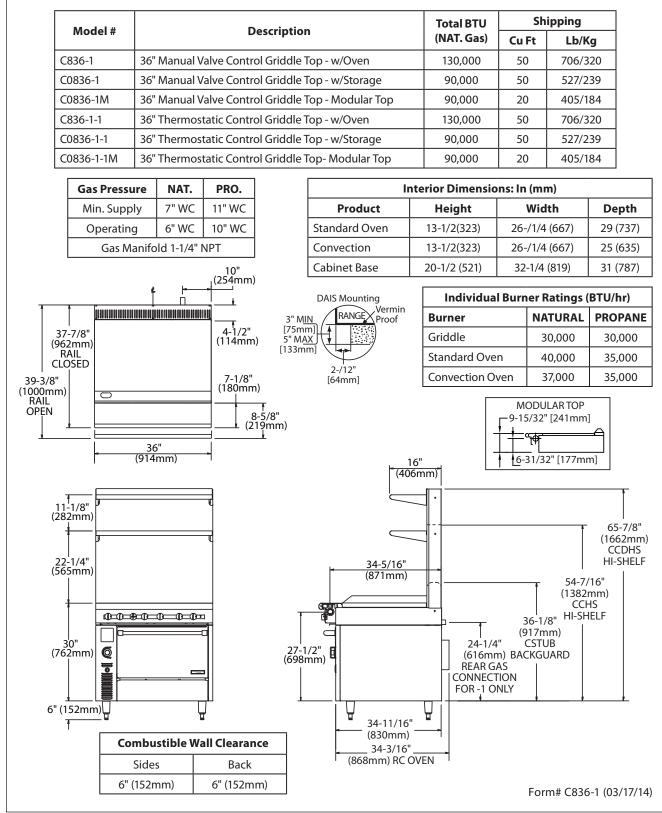
Garland Commercial Ranges Ltd. 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668



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







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