

Models:
☐ C836-11

Cuisine Series Heavy Duty Combination Top Range

Item:
Quantity:
Project:
Approval:
Date:

Danga with	
Range with	

18" Front Fired Hot Top &

18" Even Heat Hot Top

C0836-11



Model C386-11

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:

C836-11R

C0836-11M

- 18" (457mm) even heat hot top section, 32,500 BTUs
- 18" (457mm) front fired hot top section 37,500 BTUs
- Full-range burner valve control
- Removable lids and rings on front fried hot top section
- · Stainless steel 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) 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

C0836-11RM

- ☐ 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

C0836-11R

- 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)

Jisine Series Heavy Duty Combination Top Range

- 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.

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

18" (**457mm**) Section Even Heat Hot Tops - 32,500 BTU/hr each burner with one per plate.







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





Model #	Description	Total BTU (NAT. Gas)
C836-11*	(1) FFHT & (1) EHHT(Left) - Standard Oven	110,000
C0836-11	(1) FFHT & (1) EHHT(Left) - Cabinet	70,000
C0836-11M	(1) FFHT & (1) EHHT(Left) - Modular	70,000
C386-11R	(1) FFHT & (1) EHHT(Right) - Standard Oven	110,000
C0836-11R	(1) FFHT & (1) EHHT(Right) - Cabinet	70,000
C0836-11RM	(1) FFHT & (1) EHHT(Right) - Modular	70,000

4 1/2"

Individual Burner Ratings (BTU/hr)				
Burner	NAT.	Pro.		
18" Front	12,	500		
Fired Hot Top	(3 per 18'	'Section)		
18" Hot Top	32,500	32,500		
Std. Oven	40,000	35,000		
Conv. Oven	37,000	35,000		

FFHT = Front Fired Hot Top EHHT = Even Heat Hot Top

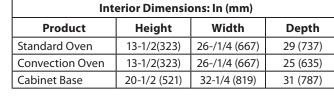
* Add Suffix "RC" for Convection Oven Base 1/3 $\rm Hp$ motor 120V 60Hz 0.6 Amps c/w Nema 5-15P cord & plug

(457mm)

Model C836-11

39 3/8"

(1000mm)



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

