



Cuisine Series Heavy Duty Combination Top Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Cuisine Series Heavy Duty Combination Top Range

Models:

- C836-12 C0836-12 C0836-12M
 C836-12C C0836-12C C0836-12CM C836-12R C0836-12R C0836-12RM

Range with 2 Open Burners and 12" Even Heat Hot Tops



Model C836-12

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:

- 12" (305mm) hot top section 25,000 BTUs
- Open top burners 30,000 BTU
- Full-range burner valve control
- One-piece cast iron top grates
- Stainless steel front and sides
- Stainless steel front rail w/position adjustment bar
- 1-1/4" NPT front gas manifold
- Can be installed 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 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)
 1/3 Hp motor 120V 60Hz 0.6 Amps
 c/w Nema 5-15P cord & plug

- 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)
- 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 size)
- 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.

12" (305mm) Section Hot Tops - 25,000 BTU/hr each burner with one per plate.



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



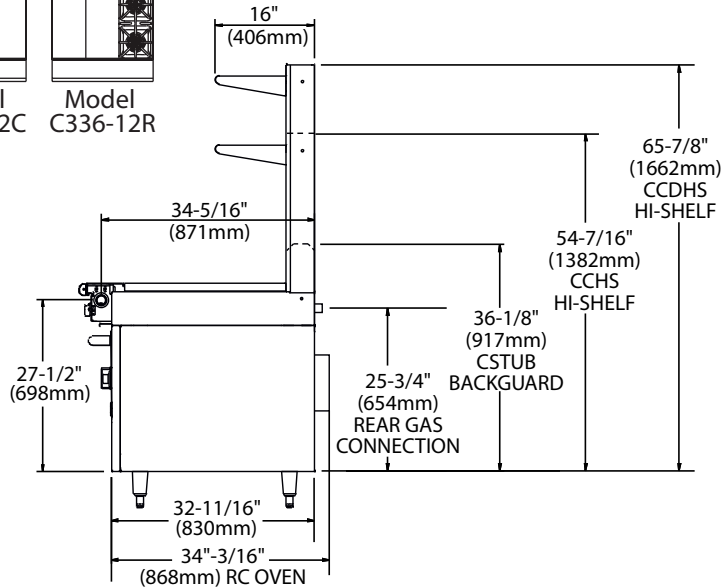
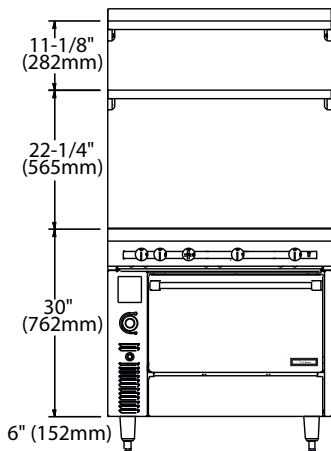
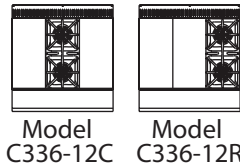
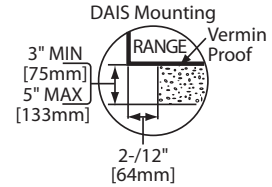
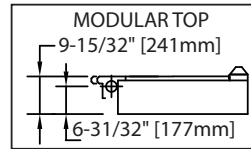
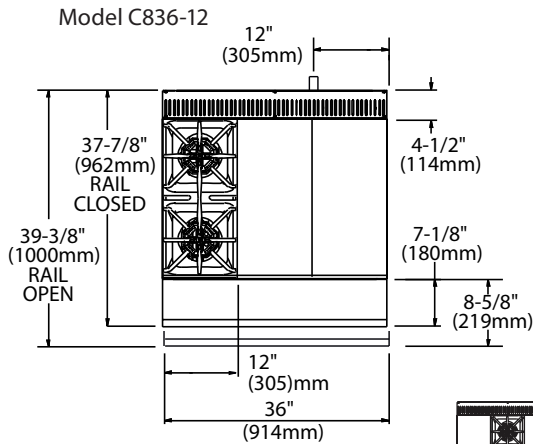
| Model #* | Description | Total BTU (NAT. Gas) |
|------------|--------------------------------------|----------------------|
| C836-12* | (2) OB (L) / (2) 12" HT/STD Oven | 150,000 |
| C0836-12 | (2) OB (L) / (2) 12" HT/Cabinet Base | 110,000 |
| C0836-12M | (2) OB (L) / (2) 12" HT/Modular Top | 110,000 |
| C836-12C* | (2) OB (C) / (2) 12" HT/STD Oven | 150,000 |
| C0236-12C | (2) OB (C) / (2) 12" HT/Cabinet Base | 110,000 |
| C0836-12CM | (2) OB (C) / (2) 12" HT/Modular Top | 110,000 |
| C836-12R* | (2) OB (R) / (2) 12" HT/STD Oven | 150,000 |
| C0836-12R | (2) OB (R) / (2) 12" HT/Cabinet Base | 110,000 |
| C0836-12RM | (2) OB (R) / (2) 12" HT/Modular Top | 110,000 |

| Individual Burner Ratings (BTU/hr) | | |
|------------------------------------|--------|--------|
| Burner | NAT. | PRO. |
| Open Top | 30,000 | 28,000 |
| 12" Hot Top | 25,000 | |
| Std. Oven | 40,000 | 35,000 |
| Conv. Oven | 37,000 | 35,000 |

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

HT = Hot Top OB = Open Burners
Open Burner standard on left: C=Center R=Right
 * Add Suffix "RC" for Convection Oven Base

| 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) |



| Combustible Wall Clearance | |
|----------------------------|------------|
| Sides | Back |
| 6" (152mm) | 6" (152mm) |

Form# C836-12 (03/17/14)