

Cuisine Series Heavy Duty Combination Top Range

Project	
Item	
	_
Quantity	_
CSI Section 11400	
Approved	
Date	

Models

- · C836-17
- C0836-17M
- C0836-17
- C836-17R
- C0836-17R
- C0836-17RM

Model C836-17R Range with 2 Open burners & 18" Front Fired Hot Top

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 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)

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 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
- 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: 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.



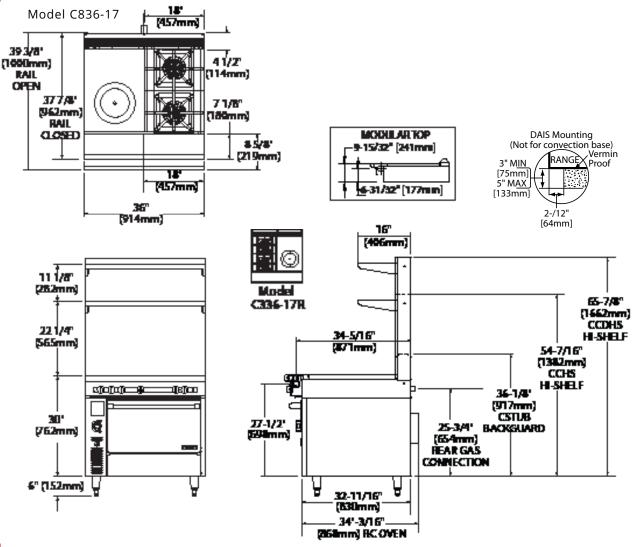








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Ν	Model #	Description	
C	C836-17* (1) FFHT (Left) & (2) Open Burners - Standard Oven		137,500
	0836-17	(1) FFHT (Left) & (2) Open Burners) - Cabinet	97,500
	0836-171M	(1) FFHT (Left) & (2) Open Burners- Modular	97,500
	386-17R	(1) FFHT (Right) & (2) Open Burners- Standard Oven	137,500
C	0836-17R	(1) FFHT (Right) & (2) Open Burners - Cabinet	97,500
	0836-17RM	(1) FFHT (Right) & (2) Open Burners - Modular	97,500

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

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

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

Interior Dimensions	s: In (mm)		
Product	Height	Width	Depth
Standard Oven	13-1/2(323)	26-/1/4 (667)	29 (737)
Convection Oven	13-1/2(323)	26-/1/4 (667)	25 (635)
Cabinet Base	20-1/2 (521)	32-1/4 (819)	31 (787)

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

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

