



Cuisine Series Heavy Duty French Top Range

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

Cuisine Series Heavy Duty French Top Range

Models:

- C836-15 C0836-15 C0836-15M

Range with
Three 12" French Tops



Model C386-15

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:

- 15,000 BTU per 12" (305mm) hot top section
- 30,000 BTU open burners
- Full-range top burner valve control
- One-piece cast iron top grates
- Stainless steel front and sides
- Stainless steel front rail w/ position adjustable bar
- 1-1/4" NPT front gas manifold
- Can be installed 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
- One chrome plated rack per oven - four positions
- Fully insulated oven interior
- 100% safety oven pilot
- Oven thermostat control - 150°-500°F (66°- 60°C)

Optional Features:

- Stainless steel back

- 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 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
- 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
- Swivel casters (4) w/ front locking
- Casters w/ polyurethane wheels - non marking
- Extra oven rack
- Rear Gas Connection:, 3/4" NPT (max 250,000 BTU's) or 1-1/4" NPT

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.

12" (305mm) French Tops - 30,000 BTU/hr open top burner under front open - top section and 15,000 BTU/hr burner under rear hot top section.



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

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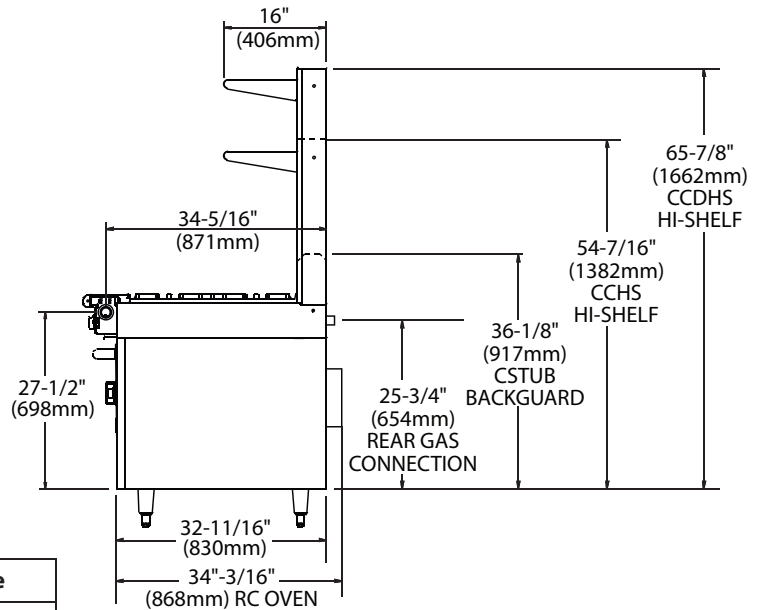
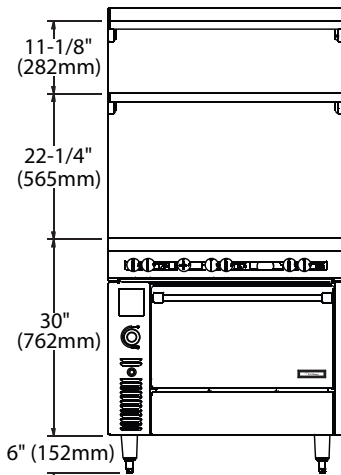
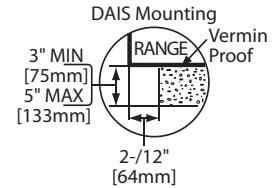
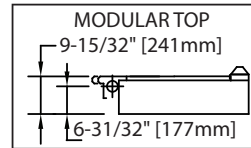
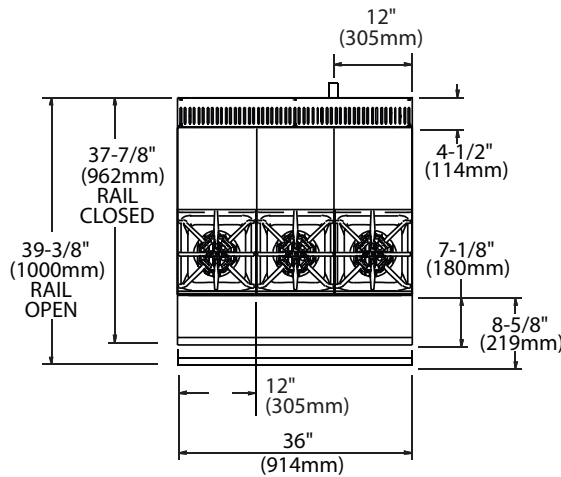
Model #*	Description	Total BTU (NAT. Gas)	Shipping	
			Cu Ft	Lbs/Kg
C836-15*	(3) 12" (305mm) French Tops/STD. Oven	175,00	50	600/272
C0836-15	(3) 12" (305mm) French Tops/Cabinet Base	135,00	50	414/188
C0836-15M	(3) 12" (305mm) French Tops/Modular Top	135,00	20	329/149

* Add Suffix "RC" for Convection Oven Base

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

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)

Individual Burner Ratings (BTU/hr)					
Burner	NAT.	PRO.	Burner	NAT.	PRO.
Open Top	30,000	28,000	Std. Oven	40,000	35,000
12" Hot Top	15,000		Conv. Oven	37,000	35,000



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

Form# C836-15 (05/28/09)

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