

Cuisine Series Heavy Duty Open Burner Top Range

Item:
Quantity:
Project:
Approval:
Date:

Models:		
C836-7 C0836-7	C0836-7M	
<text><image/><section-header><section-header></section-header></section-header></text>	 Standard Features: 30,000 BTU open burners with center pilot 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 Ranges can be installed individually or in a battery Automatic lighting-all burners 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°- 60°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 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 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 (Specif 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.

Open Burners - 30,000 BTU/hr per burner with center pilot and a one piece, cast iron top grate over two open burners.

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

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(962mm)

RAIL

39-3/8"

(1000mm)

RAIL

OPEN

Model #*	* Description	Total BTU	Shipping	
wodel #*		(NAT. Gas)	Cu Ft	Lbs/Kg
C836-7*	Four (4) Open Burners – Standard Oven	180,000	50	556/252
C0836-7	Four (4) Open Burners – Cabinet Base	120,000	50	344/156
C0836-7M	Four (4) Open Burners – Modular Top	120,000	20	328/149

* Add Suffix "RC" for Convection Oven Base

(114mm)

7-1/8"

(180mm)

8-5/8" (219mm)



18'

(457mm)

36"

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)		

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





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