



Cuisine Series Heavy Duty Open Burner Top Range

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

Cuisine Series Heavy Duty Open Burner Top Range

Models:

- C836-6SU C0836-6SU C0836-6SUM

Range with 6 Step-Up Open Burners Top



Model C836-6SU

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:

- 30,000 BTU open burners with center pilot
- 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) high stainless steel stub back
- 6" (152mm) chrome steel ad. 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:

- Stainless steel back
- Range base convection oven (add RC)
- Extra oven rack

- 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
- 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 (for fastening unit to the floor) Set of four
- Swivel casters (4) w/ front locking
- Casters w/ polyurethane wheels – non marking
- 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.



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	Lb/Kg
C836-6SU	6-Open Burners / Standard Oven	220,000	50	562/255
C0836-6SU	6-Open Burners / Cabinet Base	180,000	50	361/164
C0836-6SUM	6-Open Burners / Modular	180,000	20	320/145

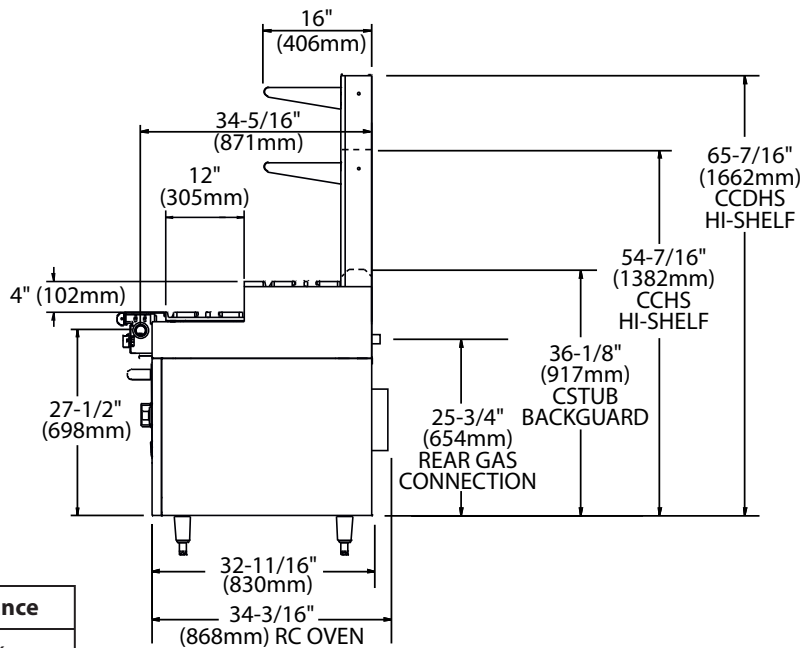
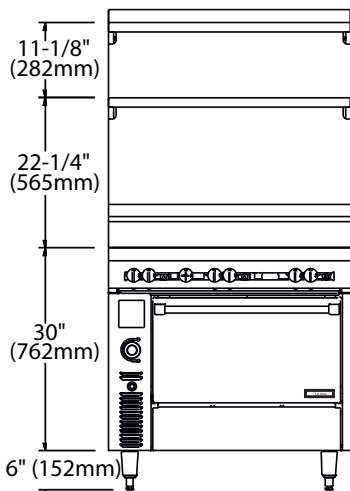
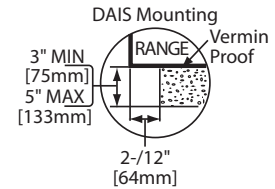
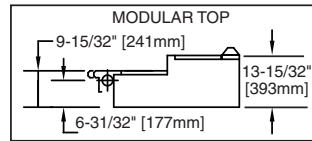
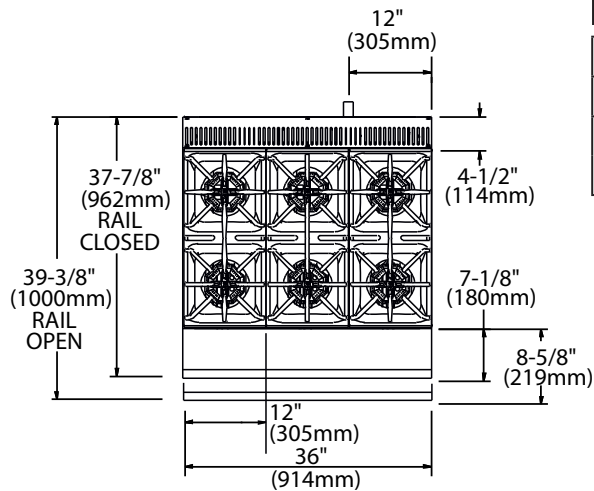
* Add Suffix "RC" For Convection Oven Base

Gas Pressure	NAT.	PRO.
Min. Supply	7" WC	11" WC
Operating	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
			Conv. Oven	37,000	35,000



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

Form# C836-6SU (05/28/09)