



Cuisine Series Heavy Duty Griddle Top Range

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

Cuisine Series Heavy Duty Griddle Top Range

Models:

- C836-72-1 C0836-72 C0836-72-1 C0836-72M C0836-72-1M

Range with 72" Griddle Valve or Thermostat Controlled



*Model C0836-72-1
(With Optional Doors)*

Standard Features:

- Griddle top with 1" (25mm) thick steel plate.
- Full-range valve control (-72)
- Griddle control, with embedded thermostat sensor bulb Low to 500F (260C) (-72-1)
- Stainless 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) high stainless steel stub back
- 6"(152mm) chrome steel adj. legs

Model C836-72-1

- Storage & single oven with 40,000 BTU oven burner
- Stainless steel oven interior w/ removable porcelain bottom
- 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:

- Grooved griddle - (12"W sections)
- 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
- 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)

Specifications:

U.S. Range Cuisine 72" (1829mm) 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.

Oven - One piece oven door. Stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C). One chrome plated oven rack included. (Available on model C836-72-1).

Griddle Tops - 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.



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

Garland Commercial Industries, LLC
 185 East South Street
 Freeland, PA 18224
 Phone: (570) 636-1000
 Fax: (570) 636-3903

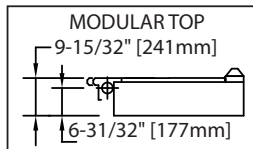
Garland Commercial Ranges Ltd
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA
 Phone: 905-624-0260
 Fax: 905-624-5669



| Model # | Description | Total BTU (NAT. Gas) | Shipping | |
|-------------|---|----------------------|----------|----------|
| | | | Cu Ft | Lb/Kg |
| C0836-72 | 72" Manual Valve Control Griddle- w/ (2) 36" Cabinets | 180,000 | 80 | 1350/612 |
| C0836-72M | 72" Manual Valve Control Griddle - Modular Top | 180,000 | 40 | 1120/508 |
| C836-72-1 | 72" Thermostat Control Griddle - w/(1)Std. Oven & 36" Cabinet | 220,000 | 80 | 1220/508 |
| C0836-72-1 | 72" Thermostat Control Griddle- w/ (2) 36" Cabinets | 180,000 | 80 | 1350/612 |
| C0836-72-1M | 72" Thermostat Control Griddle - Modular Top | 180,000 | 40 | 1120/508 |

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

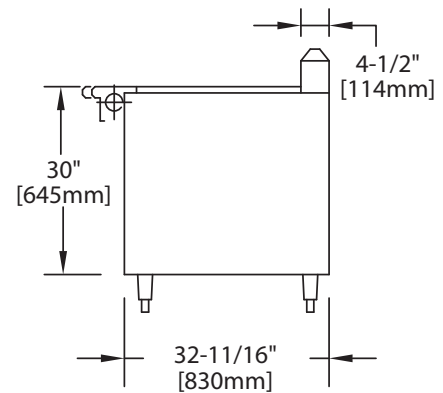
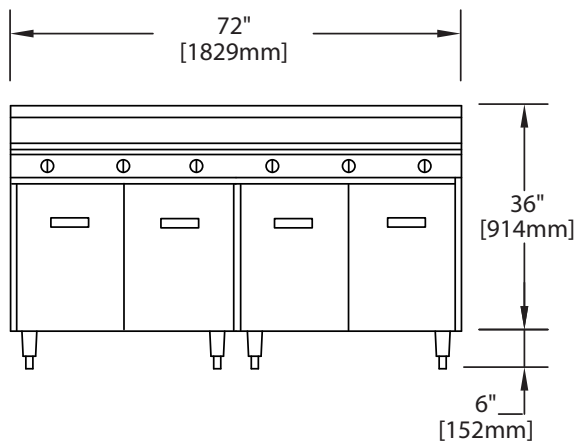
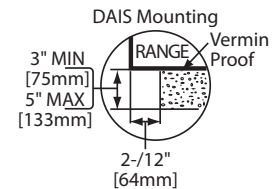
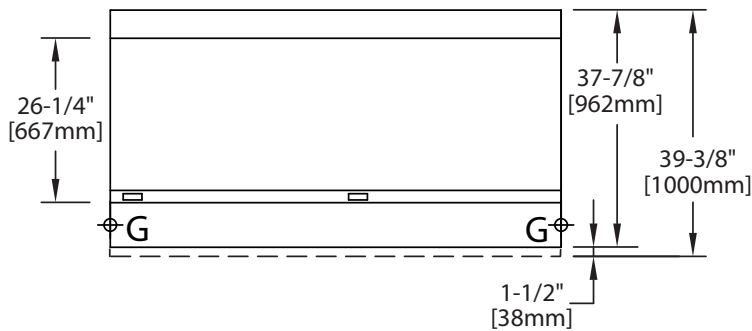
| Interior Dimensions: In (mm) | | | |
|------------------------------|--------------|--------------|----------|
| Product | Height | Width | Depth |
| Oven | 13-1/2(323) | 26-1/4 (667) | 29 (737) |
| Cabinet Base | 20-1/2 (521) | 32-1/4(819) | 31 (787) |



| Individual Burner Ratings (BTU/hr) | | |
|------------------------------------|--------|--------|
| Burner | NAT. | PRO. |
| Griddle | 30,000 | |
| Oven | 40,000 | 35,000 |

| Gas Pressure | NAT. | PRO. |
|--------------|-------|--------|
| Min. Supply | 7" WC | 11" WC |
| Operating | 6" WC | 10" WC |

Gas Manifold 1-1/4" NPT



Form# C836-72 (11/23/09)