



# Cuisine Series Heavy Duty Open Burner Top Range

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

Cuisine Series Heavy Duty Open Burner Top Range

Models:

- C836-7       C0836-7       C0836-7M

Range with Four Open Burners



Model C836-7

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
- 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 (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.

**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.

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

Enodis UK LTD  
 Swallowfield Way,  
 Hayes, Middlesex  
 UB3 1DQ ENGLAND  
 Telephone: 081-561-0433  
 Fax: 081-848-0041

Enodis

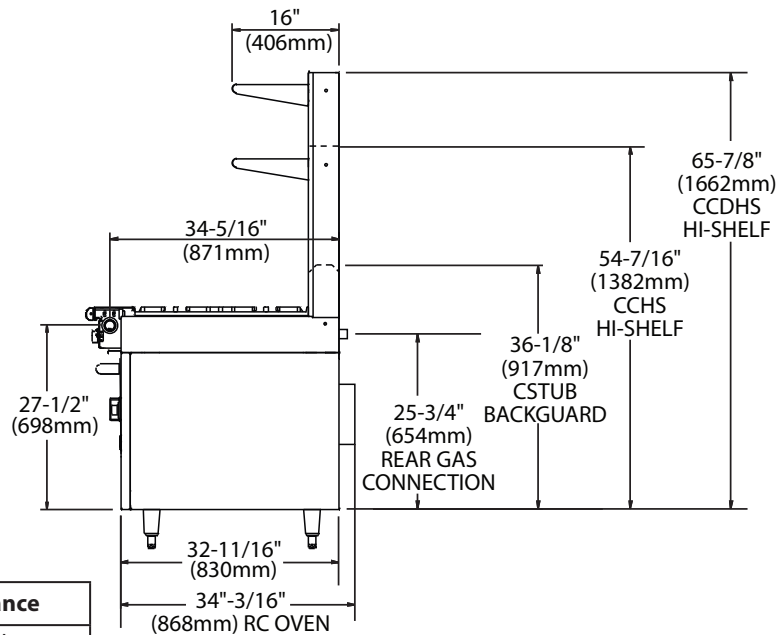
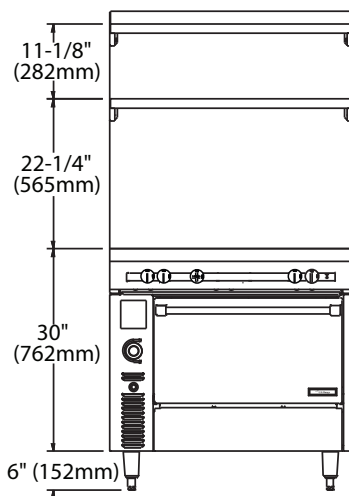
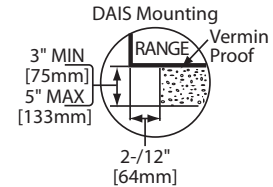
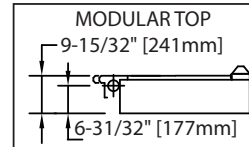
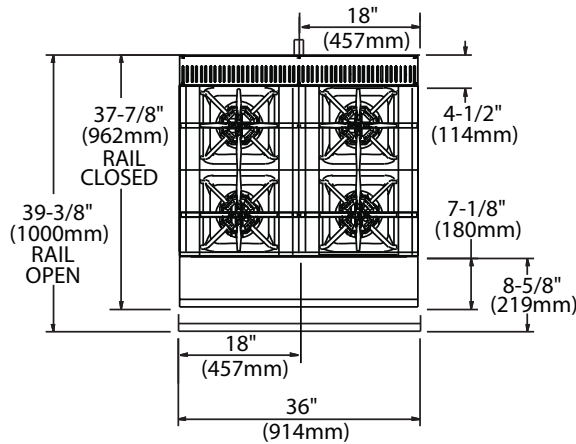
Model #*	Description	Total BTU (NAT. Gas)	Shipping	
			Cu Ft	Lbs/Kg
C836-7*	Four (4) Open Burners – Standard Oven	180,000	50	556/252
C0836-7	Four (4) Open Burners – Cabinet Base	120,000	50	344/156
C0836-7M	Four (4) Open Burners – Modular Top	120,000	20	328/149

\* Add Suffix "RC" for Convection Oven Base

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

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		



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

Form# C836-7 (08/12/08)