



Cuisine Series Heavy Duty Open Burner Top Range

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

Models:

- C836-6 C0836-6 C0836-6M

Range with Six Open Burners



Model C386-6

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
- 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
- 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.

Cuisine Series Heavy Duty Open Burner Top Range

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



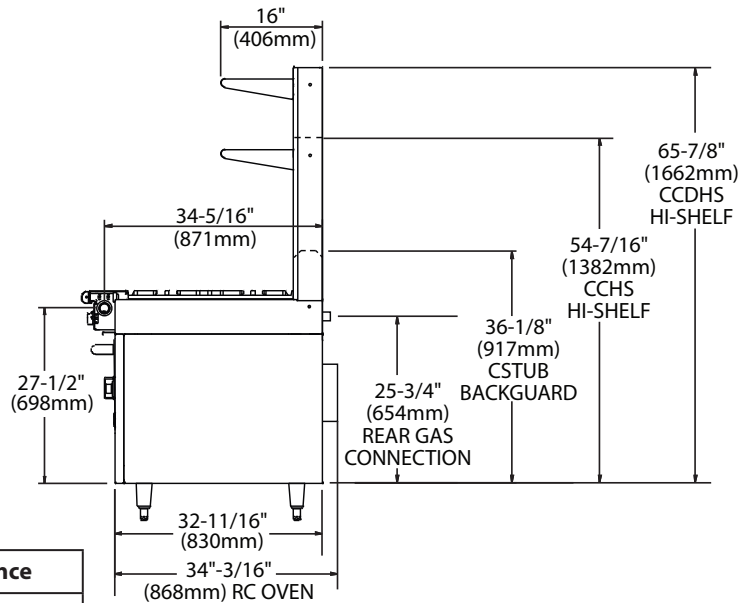
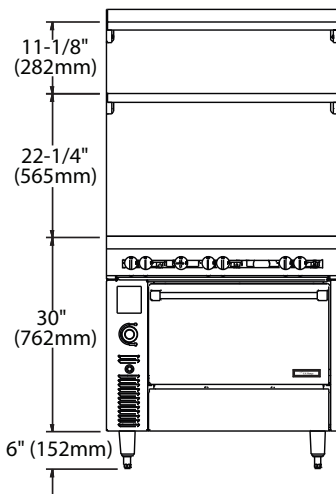
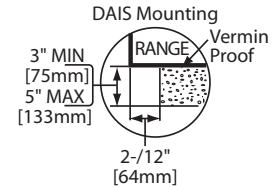
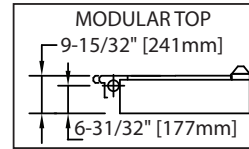
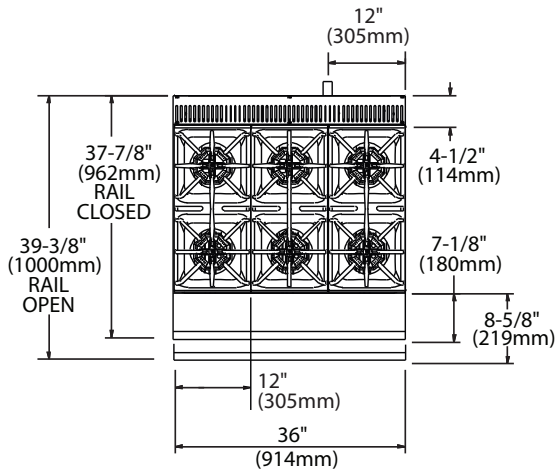
Model #*	Description	Total BTU (NAT. Gas)	Shipping	
			Cu Ft	Lbs/Kg
C836-6*	Six Open Burners – Standard Oven	220,000	50	526/256
C0836-6	Six Open Burners – Cabinet Base	180,000	50	361/164
C0836-6M	Six Open Burners – Modular Top	180,000	20	320/145

* 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# C836-6 (05/28/09)