

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Cuisine Series Heavy Duty Combination Top Range

Cuisine Series Heavy Duty Combination Top Range

Models

- C836-12 • C0836-12 • C0836-12M • C836-12R • C0836-12RM
- C836-12C • C0836-12C • C0836-12CM • C0836-12R



Model C836-12
Range with 2 Open Burners and
12" Even Heat Hot Tops

Standard Features

- 12" (305mm) hot top section 25,000 BTUs
- Open top burners 30,000 BTU
- Full-range burner valve control
- One-piece cast iron top grates
- Stainless steel front and sides
- Stainless steel front rail w/position adjustment 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 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°-260°C)

Options & Accessories

- Range base convection oven (add RC) 1/3 Hp motor 120V 60Hz 0.6 Amps c/w Nema 5-15P cord & plug
- 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
- Set of (4) polyurethane non-marking swivel casters w/front brakes.
- Extra oven rack
- Rear Gas Connection; 3/4" NPT (max 250,000 BTU's) or 1-1/4" NPT
- Stainless steel burner box top interior

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.

12" (305mm) Section Hot Tops - 25,000 BTU/hr each burner with one per plate.

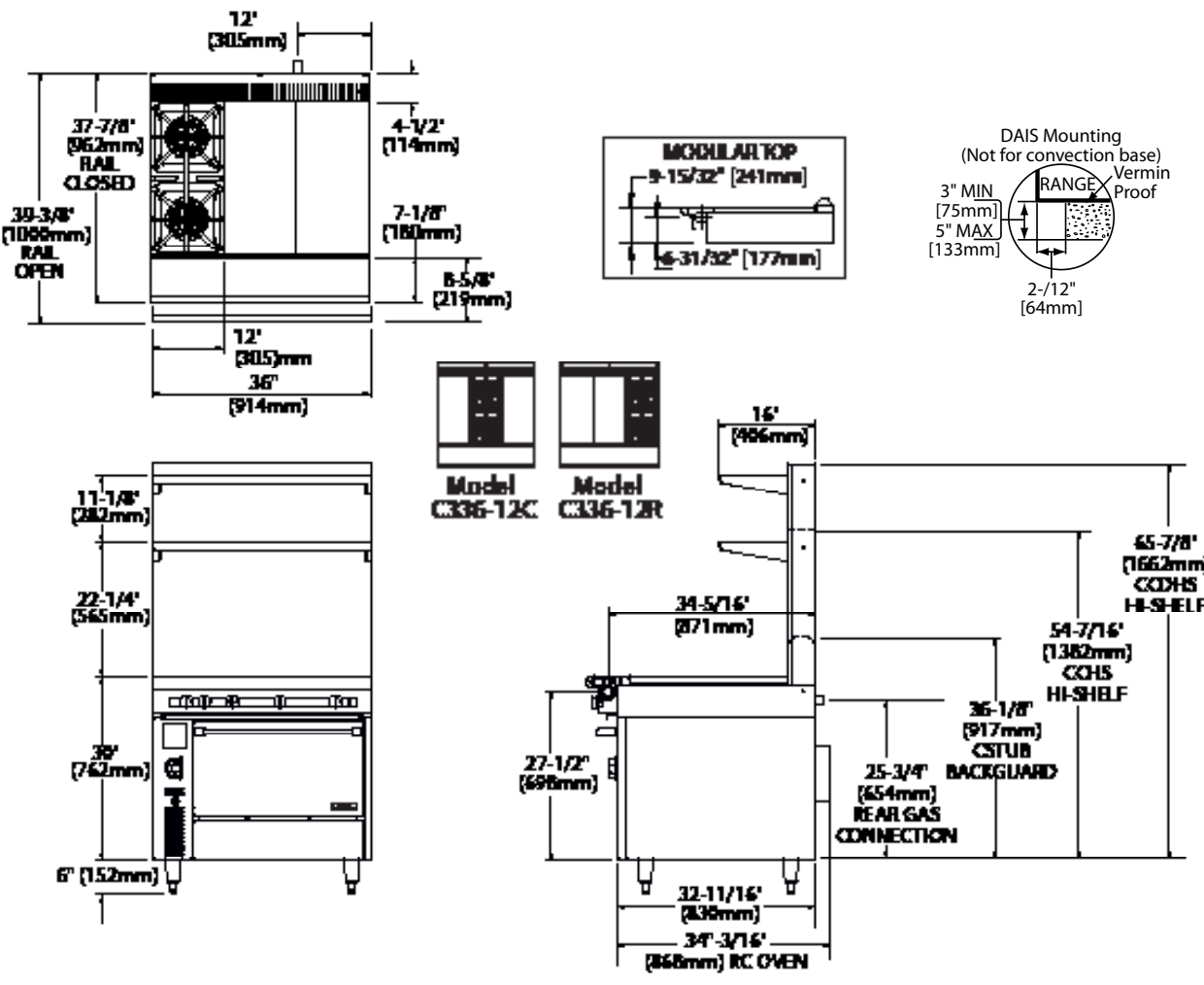
Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall

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



Cuisine Series Heavy Duty Combination Top Range

Model C836-12



MOBULAR TOP
 9-15/32" [241mm]
 6-31/32" [177mm]

DAIS Mounting
 (Not for convection base)
 Vermin Proof
 3" MIN [75mm]
 5" MAX [133mm]
 2-1/2" [64mm]

Model C836-12C **Model C836-12R**

16" [406mm]
65-7/8" [1662mm] COHS HI-SHELF
54-7/16" [1382mm] COHS HI-SHELF
36-1/8" [917mm] CSTUB
25-3/4" [654mm] REAR GAS CONNECTION
34-5/16" [871mm]
27-1/2" [698mm]
32-11/16" [830mm]
34'-3/16" [866mm] RC OVEN

12" [305mm]
37-7/8" [962mm] RAIL CLOSED
39-3/8" [1006mm] RAIL OPEN
4-1/2" [114mm]
7-1/8" [181mm]
8-5/8" [219mm]
12" [305mm] 36" [914mm]

11-1/8" [282mm]
22-1/4" [565mm]
35" [762mm]
6" [152mm]

| Model # | Description | Total BTU (NAT. Gas) | Individual Burner Ratings (BTU/hr) | | | |
|------------|--------------------------------------|----------------------|------------------------------------|--------------|--------------|----------|
| | | | Burner | NAT. | PRO. | |
| C836-12* | (2) OB (L) / (2) 12" HT/STD Oven | 150,000 | Open Top | 30,000 | 28,000 | |
| C0836-12 | (2) OB (L) / (2) 12" HT/Cabinet Base | 110,000 | 12" Hot Top | 25,000 | | |
| C0836-12M | (2) OB (L) / (2) 12" HT/Modular Top | 110,000 | Std. Oven | 40,000 | 35,000 | |
| C836-12C* | (2) OB (C) / (2) 12" HT/STD Oven | 150,000 | Conv. Oven | 37,000 | 35,000 | |
| C0236-12C | (2) OB (C) / (2) 12" HT/Cabinet Base | 110,000 | Interior Dimensions: In (mm) | | | |
| C0836-12CM | (2) OB (C) / (2) 12" HT/Modular Top | 110,000 | Product | Height | Width | Depth |
| C836-12R* | (2) OB (R) / (2) 12" HT/STD Oven | 150,000 | Standard Oven | 13-1/2(323) | 26-1/4 (667) | 29 (737) |
| C0836-12R | (2) OB (R) / (2) 12" HT/Cabinet Base | 110,000 | Convection Oven | 13-1/2(323) | 26-1/4 (667) | 25 (635) |
| C0836-12RM | (2) OB (R) / (2) 12" HT/Modular Top | 110,000 | Cabinet Base | 20-1/2 (521) | 32-1/4 (819) | 31 (787) |

HT = Hot Top OB = Open Burners
 Open Burner standard on left: C=Center R=Right
 * Add Suffix "RC" for Convection Oven Base

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

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

Welbilt reserves the right to make changes to the design or specifications without prior notice.

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