

Cuisine Series Heavy Duty Combination Top Range

Project
Item
Quantity
-
CSI Section 11400
Approved
Date

Models

- C36-17R
- C36-17S
- C36-17C
- C36-17M



Model C36-17C

2 - 40,000 BTU/h open burners with 18" - 37,500 BTU/h front fired hot top

Standard Features

- 18" 37,500 BTU/h front fired hot top
- One-piece cast iron grates and bowls over each open top burner
- Stainless steel front and sides
- Stainless steel front rail
- Stainless steel burner box
- 1-1/4" NPT front gas manifold
- Can be installed individually or in a battery
- 7" (178mm) high stainless steel stub back
- 6" (152mm) stainless steel adj. legs
- Porcelain oven interior w/removable porcelain bottom
- R model 4 rack positions
 C model 3 rack positions
- R model 1 chrome plated rack C model - 3 chrome plated racks
- Fully insulated oven interior
- Safety oven pilot
- Oven thermostat control: 150°-500°F (66°-260°C) (R/C)
- Range base convection oven (C) c/w NEMA 5-15P cord & plug, 1/3 hp motor, 120V 60Hz, 0.6A
- Modular unit (M) can be mounted on Polar Cuisine refrigerated base

Options & Accessories

- Stainless steel oven interior in lieu of porcelain oven interior - NC
- Single or double deck high shelf or back riser
- Full height stand for modular unit with legs or casters
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door(s) for cabinet base units
- · Stainless steel back
- Continuous plate rail, 48-72" for battery installations
- Gas shut-off valves: 3/4", 1", 1 1/4" NPT (Specify)
- Gas regulator: 3/4", 1", 1-1/4" NPT (Specify)
- Gas flex hose w/ quick disconnect: 3/4", 1", 1 1/4" (Specify)
- Rear Gas Connection: 3/4"
- Set of (4) flanged feet (for fastening unit to the floor)
- Set of (4) 5" polyurethane nonmarking swivel casters w/front brakes
- Set of (4) 6" swivel casters, w/front brakes
- Extra oven rack
- Extension for 1/9 pans

Specifications

Garland Cuisine 36" (914mm) wide Heavy Duty Range Series. Model _____ with total BTU/h 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).

18" (457mm) Section Front-Fired Hot Tops -

3 - 12,500 each burner with three per section.

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



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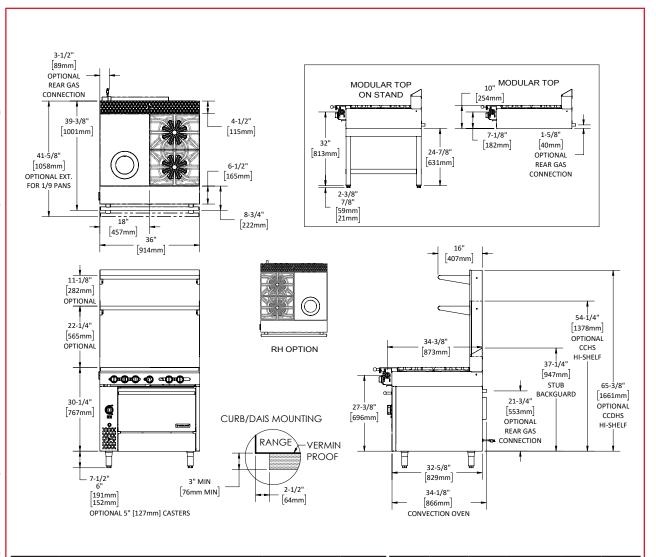


General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668

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Model #		Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
	Description			Cu Ft	lbs/kg
C36-17R	(1) FFHT (Left) & (2) Open Burners/ Standard Oven	157,500	148,500	53	624/283
C36-17C	(1) FFHT (Left) & (2) Open Burners/ Convection Oven	154,500	148,500	53	624/283
C36-17S	(1) FFHT (Left) & (2) Open Burners/ Storage Base	117,500	113,500	53	438/199
C36-17M	(1) FFHT (Left) & (2) Open Burners/ Modular Top	117,500	113,500	30	355/161

FFHT	=	Front	Fired	Hot	Top
		110116	11100	1100	100

^{*1/3} hp motor 120V 60Hz 0.6 Amps c/w Nema 5-15P cord & plug

Combustible Wall Clearance			
·			
1)			

Individual Burner Ratings (BTU/h)					
Burner	NAT.	PRO.	Burner	NAT.	PRO.
Open Top	40,000	38,000	Std. Oven	40,000	35,000
18" Hot Top	12,500 (3 per 18" Section)		Conv. Oven	37,000	35,000

Interior Dimensions: In (mm)					
Product	Height	Width	Depth		
Standard Oven	13-1/2(343)	26-1/4 (667)	29 (737)		
Convection Oven	13-1/2(343)	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" NP		

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

