

Cuisine Series Heavy Duty Open Burner Top Range

Models

- C836-6
- C0836-6
- C0836-6M



Model C836-6 Range with Six Open Burners

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 batterv
- 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)

Options & Accessories

- 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
- Set of (4) polyurethane non-marking swivel casters w/front brakes.
- Extra oven rack
 - Rear Gas Connection:, 3/4" NPT (max

Specifications

U.S. Range Cuisine 36" (914mm) wide Heavy Duty Range Series. Model _____ __ with total BTU/hr rating __when used with natural/propane gas. of 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: 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 suppled with casters must be installed with an approved restraining device.





Garland Commercial Ranges Ltd. 1177 Kamato Road. Mississauga, Ontario L4W 1X4 CANADA

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

www.garland-group.com 6981 /18

12



uisine Series Heavy Duty Open Burner Top Rang

250,000 BTU's) or 1-1/4" NPT · Stainless steel burner box top interior

Ouantity CSI Section 11400

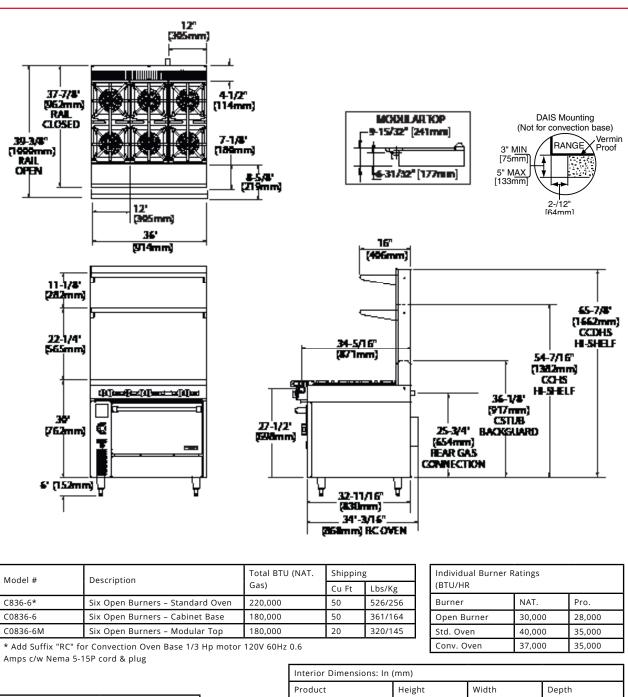
Date

Project Item

Approved







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

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		

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

Garland Commercial Ranges Ltd. 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA 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

www.garland-group.com 6981 12/18

