

Cuisine Series Heavy Duty Griddle Top Range

Models

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- C836-1
- C0836-1 C0836-1-1
- C0836-1M C0836-1-1M

Model C836-1 Range with 36" Griddle Valve or Thermostat Controlled

Project

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CSI Section 11400

Approved Date

C836-1-1 Standard Features • Griddle top with 1" (25mm) thick steel plate. • Full-range valve control (-1) • Griddle control, with embedded thermostat sensor bulb Low to 500F (260C) (-1-1) • Stainless front and sides Stainless steel front rail w/ position adjustable bar • 1 1/4" NPT front gas manifold · Can be connected individually or in a battery • 6" (152mm) high stainless steel stub back 6"(152mm) chrome steel adi, legs Stainless steel oven interior w/ removable porcelain bottom • 40.000 BTU 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

- · Grooved griddle (12"W sections) • Range base convection oven (add RC) c/w Nema 5-15P cord & plug, 1/3 Hp
- motor, 120V 60 Hz 0.6amps. · 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 (add
- "M") • Modular unit w/o legs on Refrig. Base (add "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
- 250.000 BTU's)
- · 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.

Griddle Tops - 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

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.





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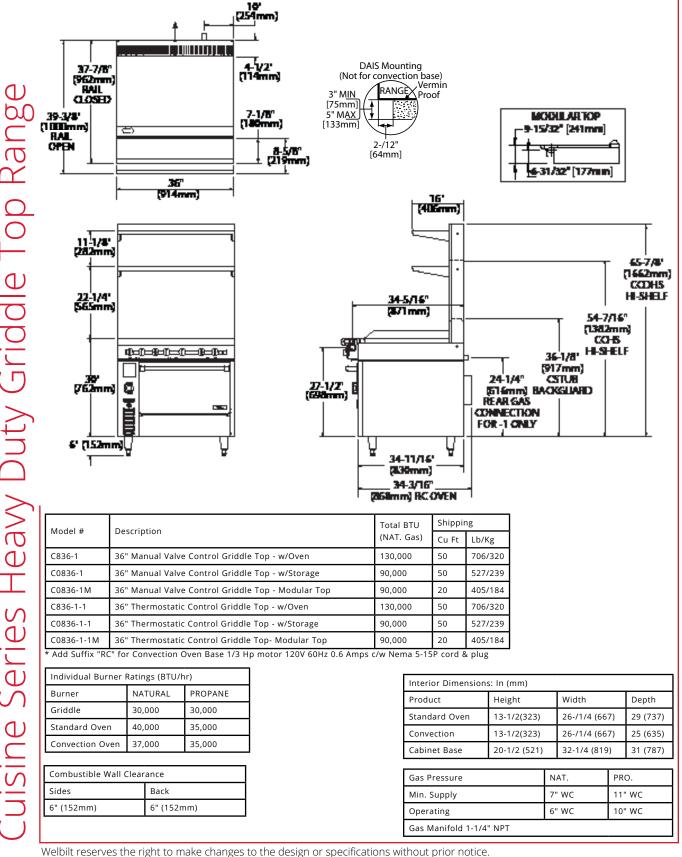
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General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668

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