

Cuisine Series Heavy Duty Range Match Gas Fryer

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

Models

- C836-1-35F



Model C836-1-35
Range Match Gas Fryer

Standard Features

- Stainless steel fry tank
- Stainless steel front rail, available in three positions 7-1/8" (181mm), 8" (203mm) and 8-1/2" (216mm)
- 6" (152mm) stainless steel stub back
- Stainless steel front and sides
- 35lb. (16Kg), capacity stainless steel frypot
- Twin baskets chrome wire baskets
- 6" (152mm) adjustable legs
- 1-1/4" front gas manifold
- 110,000 BTU/Hr (32 kW/hr) burner
- Natural or propane gas

Options & Accessories

- Custom fabricated common stainless steel front rail
- Stainless steel frypot cover
- Large single basket in lieu of twin fryer baskets
- Stainless steel main back
- Rear gas connections available in 3/4" and 1-1/4" NPT, NOTE: not available if fryer is equipped with filter pump plumbing
- 6" (152mm) stainless steel legs
- Swivel casters w/front brake

Specifications

Heavy duty stainless steel range match gas fryer, 18" (457mm) Model C836-1-35, 110,000 BTU/Hr (32 kW/Hr). 35 lbs. (16Kg) fat capacity, stainless steel open vat easy to clean designed frypot. Lifetime warranty on stainless steel fry tanks for models sold in Canada. Fryer comes with stainless steel front and sides, fry tank, front rail, and 6" (152mm) stub back. Standard with 6" (152mm) adjustable legs and 1-1/4" front gas manifold. Fryers not available with manufactured gas.

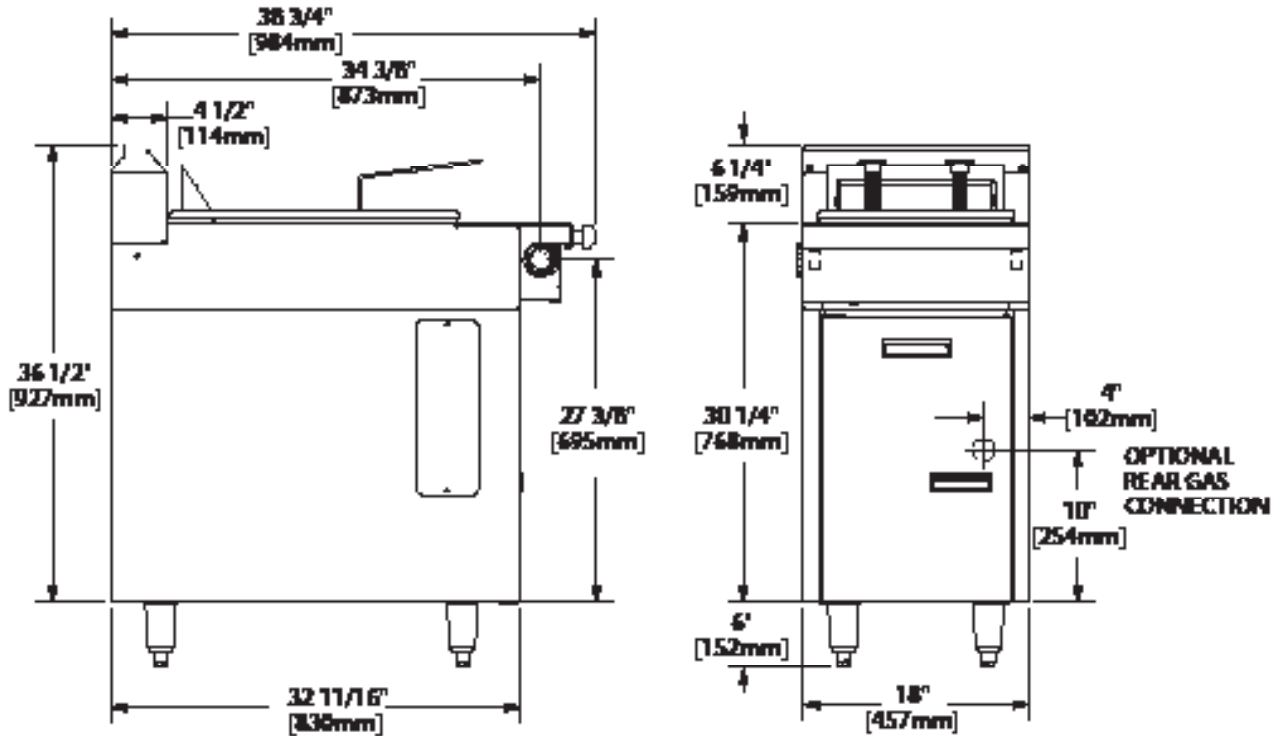
NOTE: Ranges supplied with casters must be installed with an approved restraining device.



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Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.



TOTAL INPUT		OPERATING PRESSURE		MANIFOLD PIPE SIZE
Natural	Propane	NAT	PRO	
110,000 BTU/Hr (32.23kW/Hr)	110,000 BTU/Hr (32.23kW/Hr)	4.0" WC (10mbar)	9.0" WC (22mbar)	1-1/4" N.P.T

Gas input ratings shown here are for installations up to 2,000 feet (610mm) above sea level. Input must be derated for high altitude installations.

FRYING CAPACITY (per hour)			
French Fries		Fish	Breaded Chicken
Raw to Done	Blanched to Done	3oz. (84g), Battered	Raw to Done
60lb. (27kg)	80lb. (36kg)	60lb. (27kg)	28lb. (13kg)

CLEARANCES				SHIPPING	
INSTALLATION		ENTRY		Cu Ft	Weight Lbs/Kg
Sides	Rear	Crated	Uncrated		
6" (152mm)	6" (152mm)	29-1/4" (743mm)	18-1/4" (464mm)	26	220/100

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