

Cuisine Series Heavy Duty Open Burner Top Range

Item:	
Quantity:	
Project:	
Date:	

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☐ C836-6

C0836-6

C0836-6M

Range with Six Open Burners



Model C386-6

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

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 battery
- 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)

Optional Features:

Range base convection oven (add RC)

Porcelain oven	interior	in	lieu	of	stai	n
less steel interi	or – 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

uisine Series Heavy Duty Open Burner Top Range

- Gas shut-off valves 3/4", 1", 1 1/4" NPT (Specify)
- Gas regulator: 3/4"- 1 1/4" NPT (Specif
- Gas flex hose w/ quick disconnect 3/4", 1", 1 1/4" (Specify)
- ☐ Stainless steel legs (set of four)
- ☐ Flanged feet set of four
- Swivel casters (4) w/ front locking
- Casters w/ polyurethane wheels
 non marking
- □ Fytes aven salt
- Extra oven rack
- Rear Gas Connection:, 3/4" NPT (max 250,000 BTU's) or 1-1/4" NPT

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.







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

Garland Commercial Industries, LLC 185 East South Street Freeland, PA 18224 Phone: (570) 636-1000 Fax: (570) 636-3903 Garland Commercial Ranges Ltd 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA Phone: 905-624-0260 Fax: 905-624-5669



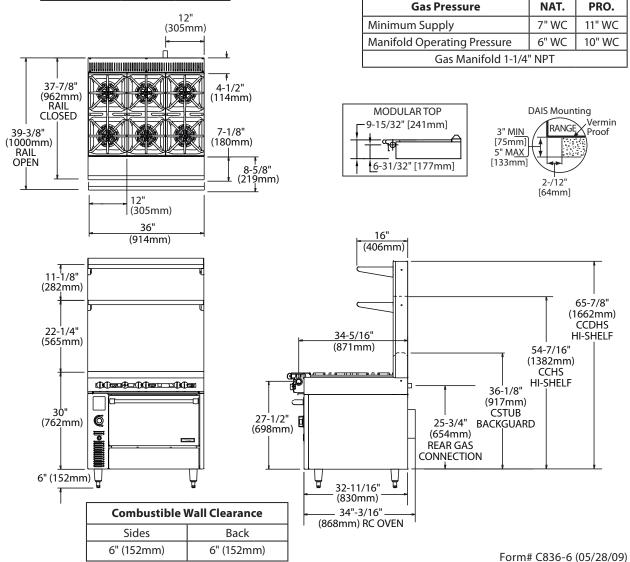
CU.S. Range

Model #*	Docarintian	Total BTU	Shipping	
Model #* Description		(NAT. Gas)	Cu Ft	Lbs/Kg
C836-6*	Six Open Burners – Standard Oven	220,000	50	526/256
C0836-6	Six Open Burners – Cabinet Base	180,000	50	361/164
C0836-6M	Six Open Burners – Modular Top	180,000	20	320/145

^{*} Add Suffix "RC" for Convection Oven Base

Individual Burner Ratings (BTU/hr)			
Burner	NAT.	PRO.	
Open Burner	30,000	28,000	
Std. Oven	40,000	35,000	
Conv. Oven	37,000	35,000	

Interior Dimensions: In (mm)				
Product	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)	



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