

Cuisine Series Heavy Duty Griddle Top Range

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

Models

- C36-19R
- C36-19C
- C36-19S
- C36-19M



Model C36-19C
Plancha with
convection oven

Standard Features

- 20,000 BTU/h (NG) burners
- Stainless steel front and sides
- Stainless steel front rail
- 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 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 base 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" NPT
- Set of (4) flanged feet (for fastening unit to the floor)
- Set of (4) 5" polyurethane non-marking swivel casters w/front brakes
- Set of (4) 6" swivel casters w/front brakes
- Extra oven rack
- 1/9 Pan Rail Extension

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. Porcelain oven interior with a heavy-duty, "keep-cool" door handle. Standard oven comes with a thermostat with a temperature range from 150°F (low) to 500°F (66°-260°C).

Plancha - 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 20,000 BTU/h each. One burner per 12" (305mm) griddle section.

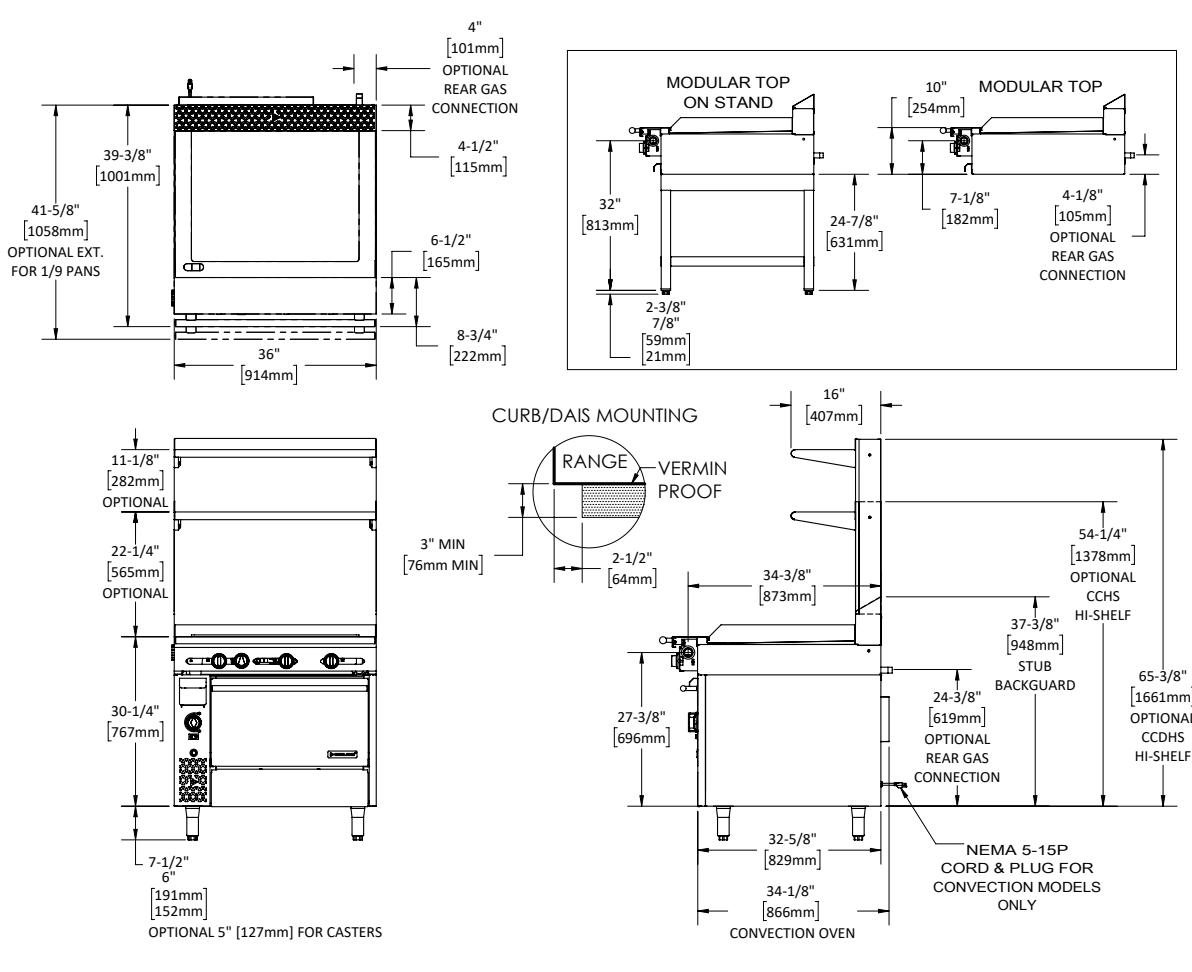
Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall.

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



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Dimensions:

- Overall Height: 41-5/8" [1058mm]
- Optional Ext. for 1/9 Pans: 39-3/8" [1001mm]
- Width: 36" [914mm]
- Optional Rear Gas Connection: 4" [101mm]
- Optional Rear Gas Connection: 4-1/2" [115mm]
- Optional Rear Gas Connection: 6-1/2" [165mm]
- Optional Rear Gas Connection: 8-3/4" [222mm]
- Modular Top on Stand: 32" [813mm]
- Modular Top: 10" [254mm]
- Modular Top on Stand: 24-7/8" [631mm]
- Modular Top: 7-1/8" [182mm]
- Optional Rear Gas Connection: 4-1/8" [105mm]
- Modular Top on Stand: 2-3/8" 7/8" [59mm 21mm]
- Modular Top: 2-3/8" 7/8" [59mm 21mm]
- Optional CCDS HI-SHELF: 54-1/4" [1378mm]
- Optional CCDS HI-SHELF: 65-3/8" [1661mm]
- Stub Backguard: 37-3/8" [948mm]
- Optional Rear Gas Connection: 24-3/8" [619mm]
- Optional Rear Gas Connection: 27-3/8" [696mm]
- Convection Oven: 32-5/8" [829mm]
- Convection Oven: 34-1/8" [866mm]
- Vermin Proof: 2-1/2" [64mm]
- Curb/Dais Mounting: 3" MIN [76mm MIN]
- Optional 5" for Casters: 7-1/2" 6" [191mm 152mm]
- Optional 5" for Casters: 11-1/8" [282mm]
- Optional: 22-1/4" [565mm]
- Optional: 30-1/4" [767mm]
- Optional: 16" [407mm]
- NEMA 5-15P Cord & Plug for Convection Models Only

Model #	Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C36-19R	36" Plancha - w/Standard Oven	100,000	92,000	53	706/320
C36-19C*	36" Plancha - w/Convection Oven	97,000	92,000	53	706/320
C36-19S	36" Plancha - w/Storage Base	60,000	57,000	53	527/239
C36-19M	36" Plancha - w/Modular Top	60,000	57,000	30	405/184

*120V 60Hz 0.6 A c/w NEMA 5-15P cord & plug

Individual Burner Ratings (BTU/h)		
Burner	NAT.	PRO.
Griddle	20,000	19,000
Standard Oven	40,000	35,000
Convection 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)

Combustible Wall Clearance	
Sides	Back
10" (254mm)	6" (152mm)

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.

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