

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

Cuisine Series Heavy Duty Front-Fired Hot Top Range

Models

- C36-10R
- C36-10C
- C36-10S
- C36-10M



Model C36-10R
Range with Two
Front-Fried Hot
Tops

Standard Features

- 37,500 BTU per 18" (457mm) Front
- Fired Hot Top
- Full-range valve control – 3 per 18" (457mm) section
- Removable lids and rings
- Stainless steel 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 adj. legs
- Porcelain oven interior w/removable porcelain oven 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

- Stainless steel back
- Range base convection oven (add C)
- Stainless steel oven interior in lieu of porcelain oven interior - NC
- Single or double deck high shelf or back riser
- Modular unit with legs and 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
- 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
- Set of (4) 6" swivel casters, w/front brakes
- Extra oven rack
- 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.

18" (457mm) Section Front-Fired Hot Tops - 12,500 BTU/hr each burner with three per section.

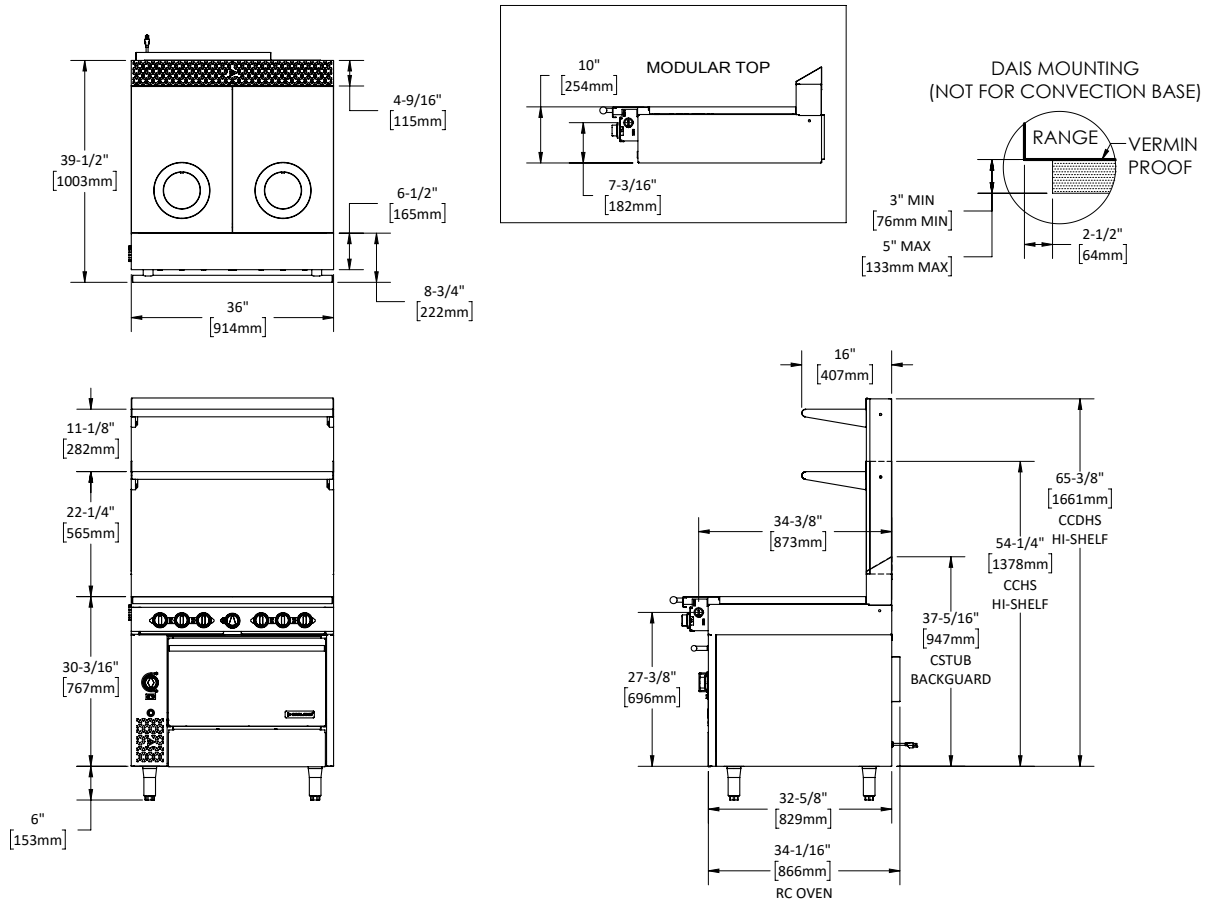
Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall

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



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Model #	Description	Total BTU (NAT. Gas)
C36-10R	Two (2) - 18" (457mm) FFHT - Standard Oven	115,000
C36-10C	Two (2) - 18" (457mm) FFHT - Convection Oven	75,000
C36-10S	Two (2) - 18" (457mm) FFHT - Storage Base	115,000
C36-10M	Two (2) - 18" (457mm) FFHT - Modular Top	75,000

FFHT = Front Fired Hot Top

* Add Suffix "RC" for Convection Oven Base 1/3 Hp motor 120V 60Hz 0.6 Amps c/w Nema 5-15P cord & plug

Combustible Wall Clearance		Individual Burner Ratings (BTU/HR)		
Sides	Back	Burner	NAT.	PRO.
6" (152mm)	6" (152mm)	18" Front Fired Hot Top	12,500 (3 per 18" section)	
		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(323)	26-1/4 (667)	29 (737)
Convection Oven	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.