

Cuisine Series Heavy Duty 12" Add-A-Unit

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

Models

- C12-15S
- C12-15M



Model C12-15
12" Add-A-Units,
French Top

Standard Features

- One 12" (305mm) hot top section 15,000 BTU/h (NG)
- 35,000 BTU/h open burner
- Removable lids and rings
- Hi-lo valve burner control
- Stainless steel front and sides
- Stainless steel front rail
- Stainless steel burner box
- 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
- Modular unit (M) can be mounted on Polar Cuisine refrigerated base

Options & Accessories

- Single or double deck high shelf or back riser
- Full height stand for modular unit 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)
- Set of (4) flanged feet (for fastening unit to the floor)
- Set of (4) 5" polyurethane non-marking swivel casters w/front brakes.
- Extension for 1/9 pans

Specifications

Garland Cuisine Add-A-Unit, Model _____ with total BTU/h rating _____ when used with natural/propane gas. Stainless steel finish & 6" (152mm) legs w/adjustable feet.

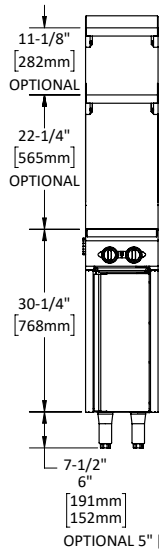
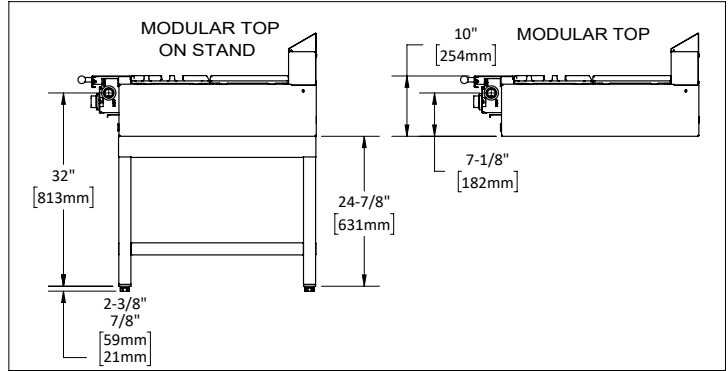
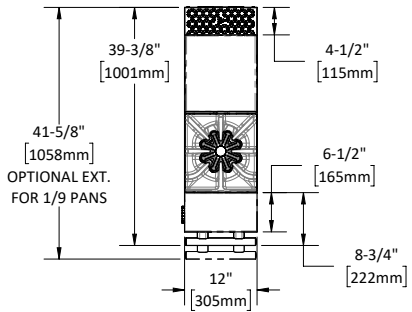
12" (305mm) French Tops - 35,000 BTU/h open top burner under front open - top section and 15,000 BTU/h burner under rear hot top section.

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

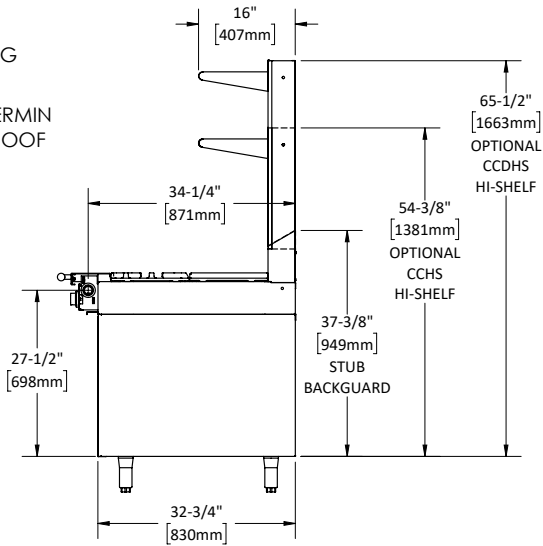
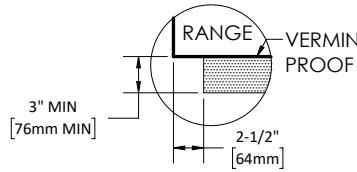


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CURB/DAIS MOUNTING



Model #	Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C12-15S	12" (305mm) FT with Storage Base	50,000	48,000	28	207lbs/94kg
C12-15M	12" (305mm) FT Modular Top	50,000	48,000	26	207lbs/94kg

OB = Open Burner, FT= French Top, HT = Hot Top
 VG = Manual Valve Controlled Griddle,
 TG= Thermostatic Controlled Griddle

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

Individual Burner Ratings (BTU/h)		
Burner	NAT.	PRO.
12" Hot Top	15,000	15,000
Open Burner	35,000	33,000

Dimensions: In (mm)	Unit	Cabinet Interior
Width	12" (305mm)	9-1/2"(241mm)
Depth	39 3/8" (1001mm)	28-1/2" (724mm)
Height	30 1/4" (769mm)	19-1/2" (495mm)
Height w/ 6" legs	36 1/4" (921mm)	N/A

Gas Pressure	NAT.	PRO.
Minimum Supply	7" WC	11" WC
Manifold Operating Pressure	6" WC	10" WC
Gas Manifold 1-1/4" NP		

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