

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

Cuisine Series Heavy Duty Front-Fired Hot Top Range

Cuisine Series Heavy Duty Front-Fired Hot Top Range

Models

- C36-11R • C36-11S
- C36-11C • C36-11M



Model C36-11R
 18" Front Fired Hot Top &
 18" Even Heat Hot Top

Standard Features

- 37,500 BTU per 18" (457mm) Front Fired Hot Top
- 32,500 BTU/h Even Heat 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/h Burner Oven (NG)
- 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 1/4" NPT (Specify)
- Gas flex hose w/ quick disconnect 3/4", 1", 1 1/4" (Specify)
- Stainless steel legs (set of four)
- Set of (4) 5" 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
- 3/4" rear gas connection
- Extension for 1/9 pans

Specifications

U.S. Range 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. Stainless steel 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). One chrome plated oven rack for standard ovens and three for convection ovens.

18" (457mm) Section Front-Fired Hot Tops - 37,500 12,500 BTU/hr each burner with three per section.

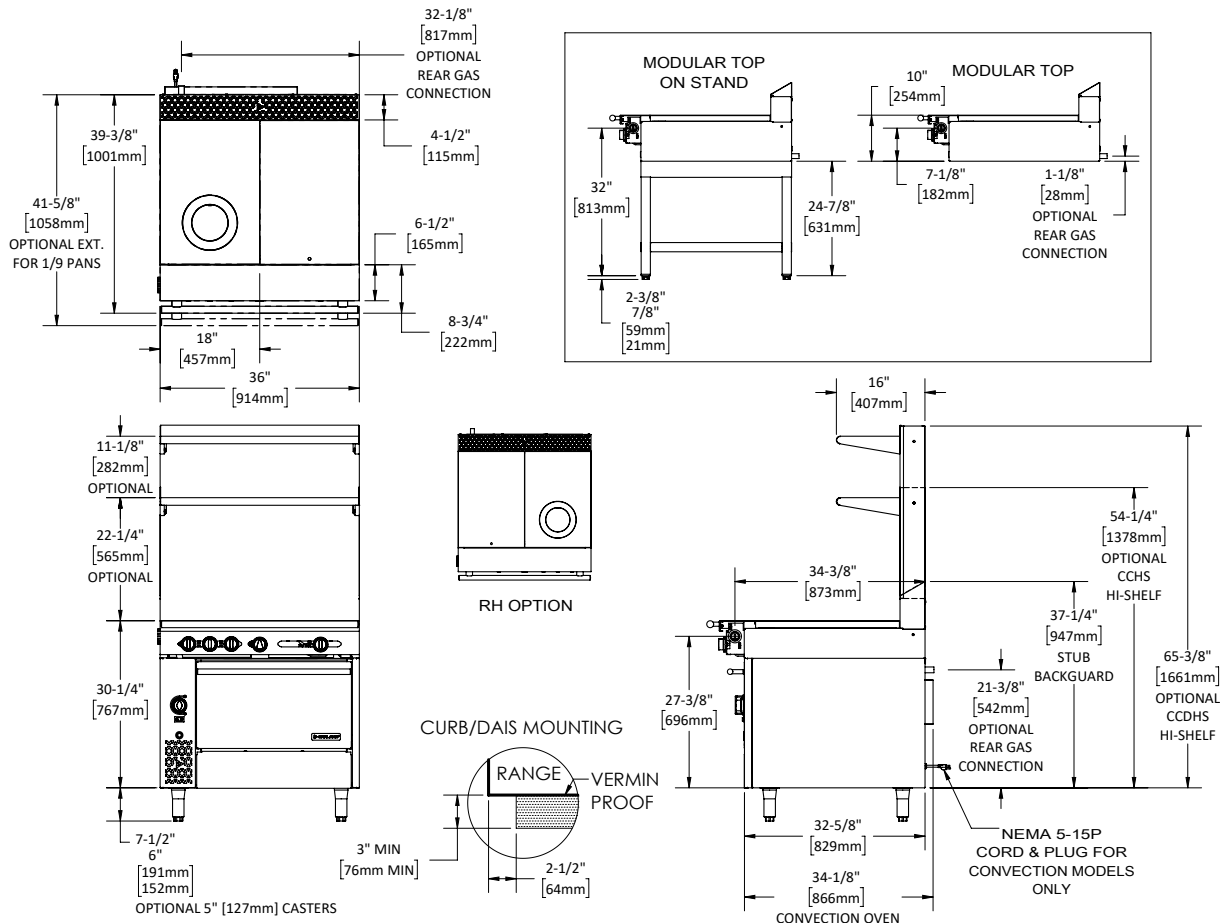
18" (457mm) Section Even Heat Hot Top - 32,500 BTU/h each burner with one burner per plate

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.



Cuisine Series Heavy Duty Front-Fired Hot Top Range



Model #	Description	Total BTU/h (NAT. Gas)	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C36-11R	One (1) FFHT & One (1) EHHT - Standard Oven	110,000	105,000	53	613/278
C36-11C*	One (1) FFHT & One (1) EHHT - Convection Oven	107,000	105,000	53	613/278
C36-11S	One (1) FFHT & One (1) EHHT - Storage Base	70,000	70,000	53	414/188
C36-11M	One (1) FFHT & One(1) EHHT - Modular Top	70,000	70,000	30	329/149

FFHT = Front Fired Hot Top
 EHHT = Even Heat Hot Top
 *1/3 Hp motor 120V 60Hz 0.6 Amps c/w Nema 5-15P cord & plug

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

Individual Burner Ratings (BTU/HR)		
Burner	NAT.	PRO.
Hot Top	32,500	32,500
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.