

Cuisine Series Heavy Duty 18" Add-A-Unit

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

Models

- C18-7S
- C18-7M



Model C18-7S
18" Add-A-Units,
Open Burners

Standard Features

- 40,000 BTU/h (NG) Garland Starfire open top burners
- One-piece cast iron grates and bowls over each open top burner
- 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 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" (M/S models only), 1", 1 1/4" NPT (Specify)
- Gas regulator: 3/4" (M/S models only), 1", 1 1/4" NPT (Specify)
- Gas flex hose w/ quick disconnect: 3/4" (M/S models only), 1", 1 1/4" NPT (Specify)
- Rear Gas Connection: 3/4" NPT, 1", 1 1/4" NPT (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 Series Add-A-Unit, Model _____ with total BTU/h rating _____ when used with natural/propane gas. Stainless steel finish & 6" (152mm) legs w/adjustable feet.

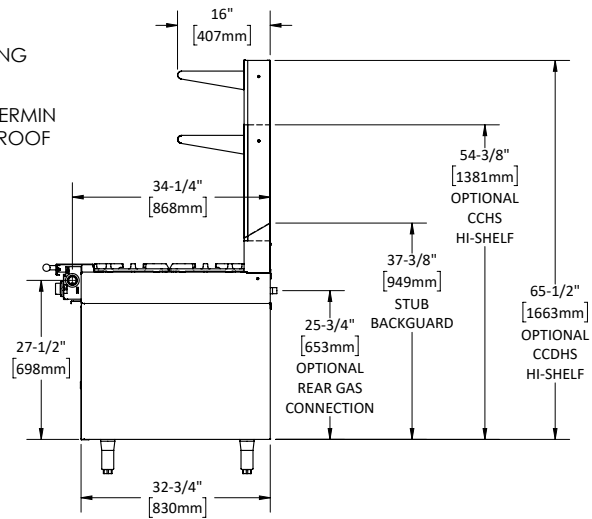
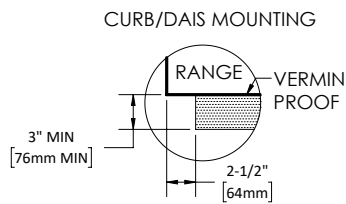
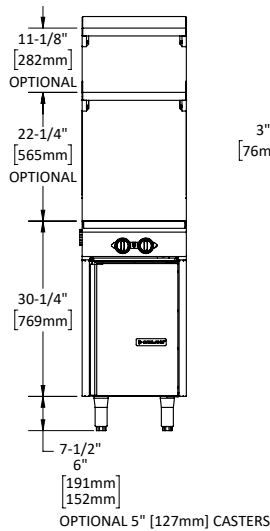
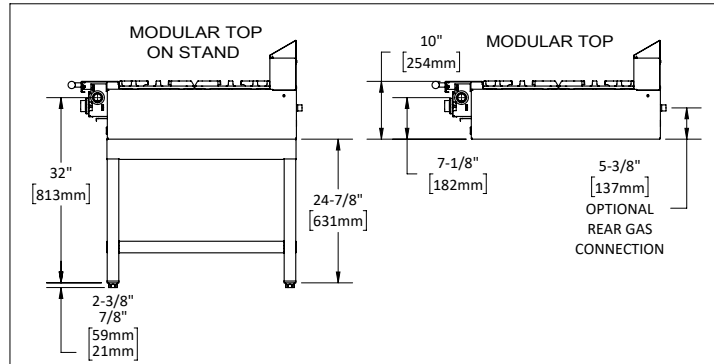
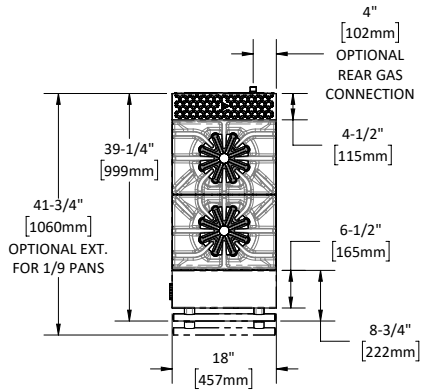
Open Burners - 40,000 BTU/h burner and a one piece grate and bowl over each burner.

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



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Model #	Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C18-7S	18" (457mm) OB with Storage Base	80,000	76,000	28	227/103
C18-7M	18" (457mm) OB Modular Top	80,000	76,000	26	227/103

OB = Open Burner, FFHT= Front fired Hot 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.
Open Top	40,000	38,000

Dimensions: In (mm)	Unit	Cabinet Interior
Width	18" (457mm)	15-1/2" (394mm)
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" NPT		

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

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