

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

Cuisine Series Heavy Duty Combination Top Range

Cuisine Series Heavy Duty Combination Top Range

Models

- C36-14R • C36-14S
- C36-14C • C36-14M



Model C36-14C

2 Open Burners with
18" Hot top

Standard Features

- 2 - 40,000 BTU/h (NG) Garland Starfire open top burners plus 18" hot top 32,500 BTU/h
- One-piece cast iron grates and bowls over each open top burner
- Stainless front and sides
- Stainless steel front rail
- Stainless steel burner box
- 1 1/4" NPT front gas manifold
- Can be connected individually or in a battery
- 7" (178mm) high stainless steel stub back
- 6" (152mm) stainless steel adj. legs
- Porcelain oven interior w/removable porcelain oven 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 units 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", 1", 1 1/4" 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
- Extension for 1/9 pans

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. 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).

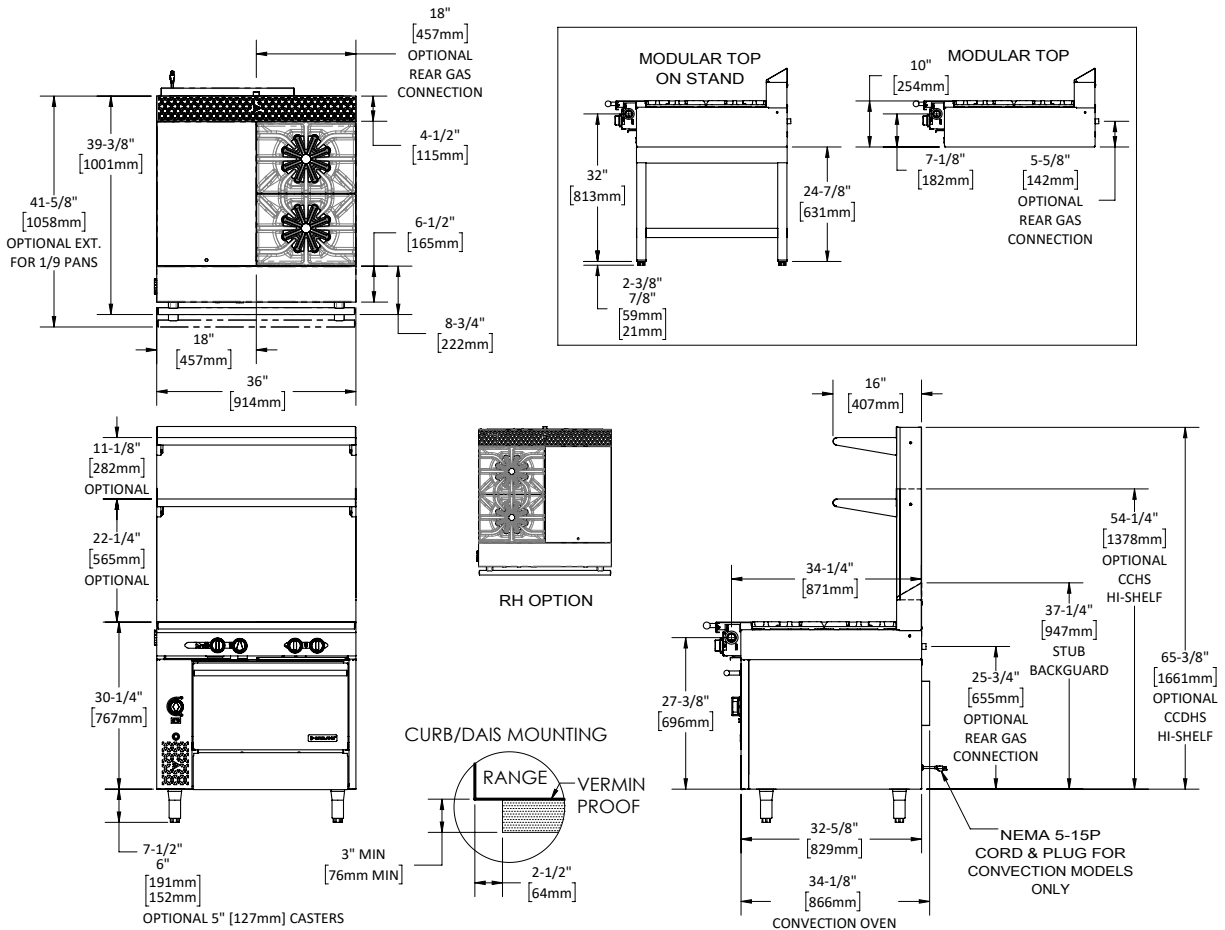
Open Burners - 40,000 BTU/h per burner with center pilot and a one piece, cast iron top grate over two open burners.

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

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		Individual Burner Ratings (BTU/h)					
				Cu Ft	lbs/kg	Burner	NAT.	PRO.	Burner	NAT.	PRO.
C36-14R	(1) EHHT(Right) & (2) Open Burners / Standard Oven	152,500	143,500	53	624/283	Open Top	40,000	38,000	Std. Oven	40,000	35,000
C36-14C	(1) EHHT(Right) & (2) Open Burners / Convection Oven	149,500	143,500	53	624/283	18" Hot Top	32,500	32,500	Conv. Oven	37,000	35,000
C36-14S	(1) EHHT(Right) & (2) Open Burners / Storage Base	112,500	108,500	53	438/199						
C36-14M	(1) EHHT(Right) & (2) Open Burners / Modular Top	112,500	108,500	30	355/161						

*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)

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)

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.