

Cuisine Series Heavy Duty Broiler W/Non-Adjustable Racks

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

Models

- C36-NRR • C18-NRS • C24-NRS • C36-NRS • C48-NRS
- C36-NRC • C18-NRM • C24-NRM • C36-NRM • C48-NRM



Model C36-NRC

Standard Features

- Stainless steel front and sides
- Stainless steel stub back
- Stainless steel front rail
- Stainless steel burner box
- Individual burner controls every 6" (152mm)
- 1-1/4" NPT front gas manifold
- 6" (152mm) Stainless Steel adjustable legs
- Can be connected individually or in a battery
- Cast iron radiants
- Reversible grates - one side with grease trough
- Three bar grate design
- Extra large grease container
- Porcelain oven interior w/ removable bottom
- R model - 4 rack positions
C model - 3 rack positions
- R model - 1 chrome plated racks
C model - 3 chrome plated racks
- Fully insulated oven interior
- Safety oven pilot
- Oven thermostat control: 150°- 500°F (66°-260°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 back
- Stainless steel oven interior in lieu of porcelain oven interior - NC
- Extra oven rack
- Single or double deck height back riser
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door(s) for cabinet base units
- Full height stand for modular base with legs or casters
- 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" 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
- 1/9 Pan Rail Extension

Specifications

Garland Cuisine Series Range Match Char-Broiler, Model _____ with total BTU/h rating of _____ when used with natural/propane gas. Stainless steel front and sides and 6" (152mm) legs with adjustable feet.

Ovens - One piece oven door. Porcelain 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).

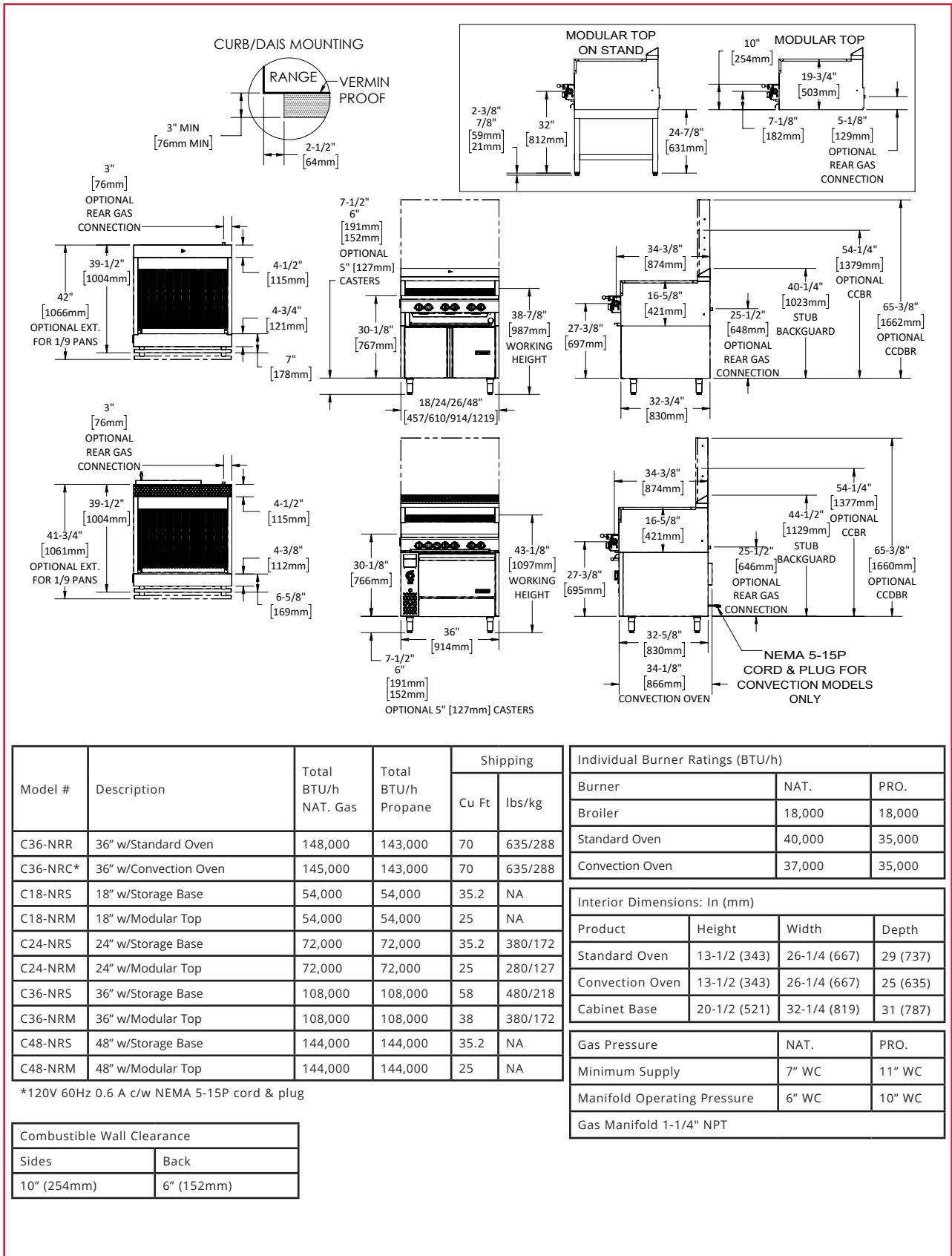
Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall.

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



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Model #	Description	Total BTU/h NAT. Gas	Total BTU/h Propane	Shipping	
				Cu Ft	lbs/kg
C36-NRR	36" w/Standard Oven	148,000	143,000	70	635/288
C36-NRC*	36" w/Convection Oven	145,000	143,000	70	635/288
C18-NRS	18" w/Storage Base	54,000	54,000	35.2	NA
C18-NRM	18" w/Modular Top	54,000	54,000	25	NA
C24-NRS	24" w/Storage Base	72,000	72,000	35.2	380/172
C24-NRM	24" w/Modular Top	72,000	72,000	25	280/127
C36-NRS	36" w/Storage Base	108,000	108,000	58	480/218
C36-NRM	36" w/Modular Top	108,000	108,000	38	380/172
C48-NRS	48" w/Storage Base	144,000	144,000	35.2	NA
C48-NRM	48" w/Modular Top	144,000	144,000	25	NA

*120V 60Hz 0.6 A c/w NEMA 5-15P cord & plug

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

Individual Burner Ratings (BTU/h)		
Burner	NAT.	PRO.
Broiler	18,000	18,000
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 (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" NPT		

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