



Cuisine Series Heavy Duty Deep Fat Fryer

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Cuisine Series Heavy Duty Deep Fat Fryer

Models:

- C836-1-1414
 C836-1-1414-DS
 C836-1-1414-FWS
 C836-1-1414-DS
 C836-2-1414
 C836-1-1414-FS
 C836-1-1414-WS
 C836-1-1414-FS
 C836-1-1414-WS

PHOTO NOT AVAILABLE

Standard Features:

- Stainless steel fry vessel - 40 Lb. (18 Kg) capacity
- Cabinet base with door
- Stainless steel front and sides
- Milli-volt pilot system-requires no electrical hook-up
- Electro mechanical thermostat-quick recovery
- Thermo-tube construction-for maximum energy efficiency and low flue temperature
- 1-1/4" (32mm) full flow drain
- 2 Fry baskets
- 6" (152mm) Chrome steel adjustable legs

- Can be connected individually or in a battery

Optional Features:

- Built-in Micro-Flo oil filtration-requires separate cabinet (add 6.2 Amps)
- Swivel casters (4) w/front brakes
- Polyurethane non-marking swivel casters (4) w/front brakes
- Pressure regulator
- Rear Gas Connection:, 3/4" NPT (max 250,000 BTU's) or 1-1/4" NPT

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

Specifications:

U.S. Range Cuisine Series Fryer Model _____. Stainless steel top, front and side, with 6" (152mm) legs with adjustable feet.



Model Number	Description	Total BTU
C386-1-1414	Single Range Match Fryer	115,000
C386-2-1414	Double Range Match Fryer	230,000
C386-1-1414-DS	Single Range Match Fryer w/ Dump Station & Storage Cabinet	115,000
C386-1-1414-FS	Single Range Match Fryer w/ Dump Station, Filter & Storage Cabinet	115,000
C386-1-1414-FWS	Single Range Match Fryer w/ Work Station, Filter & Storage Cabinet	115,000
C386-1-1414-WS	Single Range Match Fryer w/ Work Station & Storage Cabinet	115,000
C386-1414-DS	Dump Station Cabinet	—
C386-1414-FS	Filtration System Cabinet Including Filter and Dump Station	—
C386-1414-WS	Filtration System Cabinet Including Filter and Work Station	—

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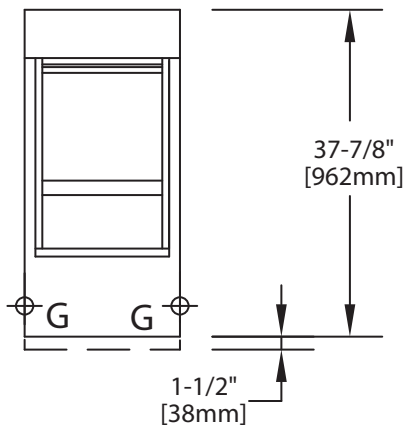
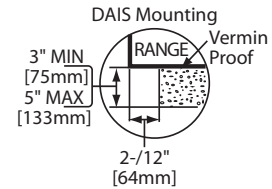
Dimensions	Series	
	C836-1-1414 Single Vessel	C836-2-1414 Double Vessel
Width	18" (457mm)	36" (914mm)
Depth	37-7/8" (962mm)	37-7/8" (962mm)
Height w/o Legs	30" (762mm)	30" (762mm)
Height w/Legs	36" (914mm)	36" (914mm)
Type of Gas	Natural / Propane	Natural / Propane
BTU - Fryer Burner Total	115,000	230,000

Gas Pressure	Natural	Propane
Min. Supply	7" WC	11" WC
Operating	6" WC	10" WC
Gas Manifold 1-1/4" NPT		

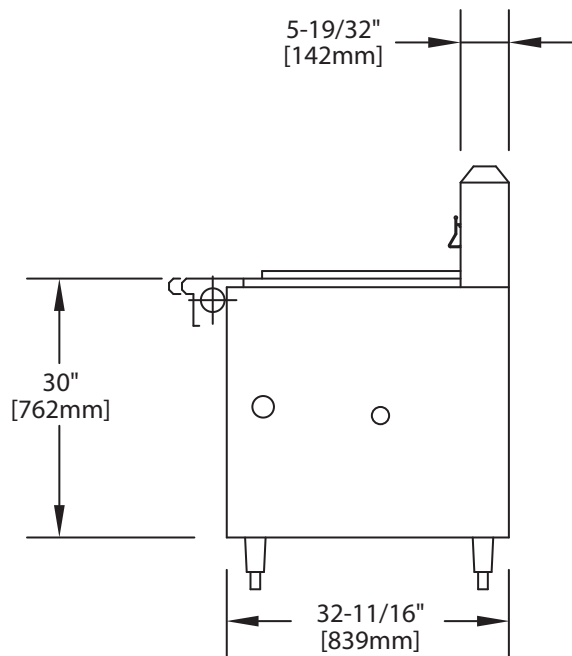
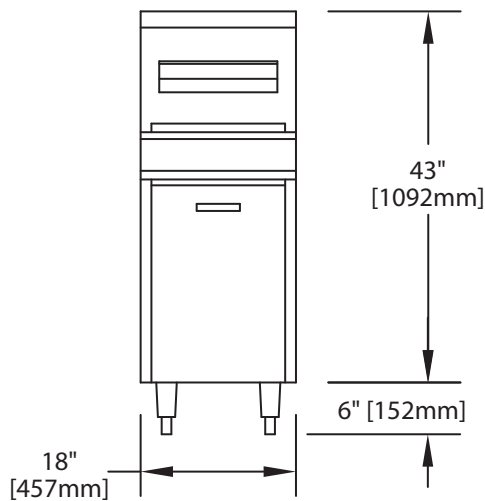
Combustible Wall Clearance	
Sides	Back
6" (152 mm)	6" (152 mm)

Many local codes exist and it is the responsibility of the owner and installer to comply with those codes.

These appliances are intended for commercial use by professionally trained personnel.



Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland/U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.



Form# C836-1-1414 (08/07)