



# CASTLE Price List



## Effective January 1, 2010

Prices subject to change without notice



**Est. 1838 • Commercial Cooking Equipment**

**Comstock-Castle Stove Company**

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Weights and Measurements may vary due to material and packaging.



**NOTE:** The equipment for which this price list is provided may be certified, have certification pending or may not be certified under the standards of one or more of the following organizations: The American Gas Associations, the Inchcape Testing Services, ETL Testing Laboratories. ETL is a nationally recognized testing, certification and listing agency. The sanitation certification is to NSF Foodservice Standard 4.

## **TERMS AND CONDITIONS OF SALE**

### **STANDARD TERMS**

Net 30 days, pending evaluation and approval by the **Credit Department of Castle's SIGNED Dealer/Credit Application**. All shipments are F.O.B. Quincy, Illinois. All payments shall be in U.S. funds. Interest at the maximum rate permitted by law may be added to any overdue amounts owed to the Seller. Written confirming orders, either mailed or faxed, must be received before order can be processed.

### **SUSPENSION OF SELLER'S PERFORMANCE**

If, in Seller's judgment, reasonable doubt exists as to Buyer's financial responsibility or if Buyer is past-due in payment of any amount owing to Seller, the Seller reserves the right, without liability and without prejudice to any other remedies, to suspend performance, decline to ship, or stop any merchandise in transit until Seller receives payment of all amounts, whether or not due, owing to Seller or adequate assurance of such payment.

### **ADDITIONAL COSTS**

Accessories ordered without accompanying appliances are priced under a separate "Parts" discount structure. Shipping charges invoiced by Comstock-Castle will be charged a \$15.00 service fee for the added work involved to process, record and file. Design and order changes requested within two weeks prior to the scheduled shipping date are subject to additional charges.

### **DOWN PAYMENT**

Down payment may be requested, at the Seller's discretion, for orders comprised of unusual product configurations. Down payment may be requested on orders from new customers, prior to evaluation of credit worthiness by the Credit Department or for any other reason the Seller deems necessary.

### **COLLECTION COSTS**

In the event Buyer defaults in the terms of payment, Seller may recover from Buyer all costs of collection, including without limitation reasonable attorneys' fees, whether or not such collection includes the commencement of a lawsuit.

### **CONTROLLING LAW**

The validity, construction, and performance of these Terms & Conditions of Sale shall be governed by and construed in accordance with the laws of the State of Illinois, excluding that body of law applicable to conflict of laws. In the event that any provision of these Terms & Conditions of Sale or the application of any such provision shall be held by a court of law to be contrary to law, the remaining provisions of these Terms & Conditions of Sale shall remain in full force and effect. The parties agree that the exclusive jurisdiction and venue of any action with respect to products ordered hereunder shall be Adams County, State of Illinois.

### **TITLE AND RISK OF LOSS**

Full risk of loss and title passes to the Buyer upon delivery of the merchandise to a carrier at the F.O.B. point. Buyer grants Seller a security interest in the merchandise to secure payment in full, together with a power of attorney to execute and file in Buyer's name any necessary financing statements to perfect such security interest. Upon Buyer's default in payment, Seller may repossess the merchandise and Buyer agrees to assemble such merchandise and return to Seller. Additionally, Seller may pursue any other remedies available to law or in equity.

### **DELIVERY**

Unless otherwise expressly agreed in writing, Seller shall deliver the merchandise F.O.B. Seller's Plant. Delivery dates are approximate, subject to normal variations customary in the industry and unforeseen delays. In no event shall Seller be liable for any damages to Buyer arising out of any delay or lateness in shipment.

### **FREIGHT CLASSIFICATION**

Castle equipment is currently categorized under class 85 by the ICC. Qualifying shipments may be transported by UPS or Fed Ex.

### **FREIGHT DAMAGE**

In cases of freight damage, Buyer shall call such to the attention of carrier and note damages on bill of lading. If shipment is accepted, Buyer shall file claim for damages with freight company. In cases of concealed damage, save all packaging, immediately notify carrier of your findings and intention to file claim. All orders for replacement parts or units due to freight damage will be invoiced under our regular terms. Any reimbursement or credit must come from the freight company.

### **SUBSTITUTIONS**

In line with our policy to continually improve our product, Comstock-Castle reserves the right to change materials and specifications without notice.

### **RETURNED GOODS**

Prior authorization must be received to return merchandise. All authorized returns must be prepaid, unless specified otherwise, and are subject to a 20% restocking charge and cost of reconditioning, if necessary. Returns must be received within 60 days of authorization date. Only standard catalog items may be returned.

### **TECHNICAL ADVICE**

Upon request of Buyer, Seller shall provide such technical advice and assistance with respect to the use and installation of the merchandise as Seller, in its sole discretion, deems appropriate. **IMPORTANT: SUCH ADVICE AND ASSISTANCE IS ENTIRELY AT BUYER'S RISK, AND BUYER HEREBY RELEASES SELLER FROM ANY CLAIM OR LIABILITY TO BUYER WHICH MAY ARISE WITH RESPECT TO SELLER PROVIDING SUCH ADVICE AND ASSISTANCE.**

### **GOVERNMENTAL REGULATIONS**

Seller makes no representation that the merchandise complies with any present or future federal, state or local regulation or ordinance. Compliance is Buyer's responsibility. **IMPORTANT: Because of the many special orders placed with Seller, merchandise is not, as a standard practice, subject to certification by any independent testing agency, including without limitation the following: American Gas Association; the National Sanitation Foundation; or the Underwriter's Laboratories, Inc. CONSULT WITH FACTORY PRIOR TO PURCHASE IF CERTIFICATION BY APPROVED TESTING AGENCIES IS REQUIRED.**

### **ADDITIONAL COSTS**

Credit cards are accepted for payment. Depending on the card used, a convenience fee of 2% to 4% will be added.

# GENERAL RANGE FEATURES

- All Stainless Steel Finish
- 24,000 BTU, 7" Star Pattern Top Burners
- Enamel Lined Oven Interiors
- Griddle Plates ¾" Thick x 21¼" Deep

- 4" wide Bull-Nose / Plate Rest, Flush with Top Grates
- One Heavy-Duty Chrome Plated Wire Rack per Oven
- For Accessories & Options see page 7
- High Back & Shelf, **char-broiler units w/ low back**



**Model F318**

## 24" Wide Frames 19.5" wide oven

Model #	Description	Approx. lbs./kg	Price
F318	4- Open Burners	340/155	\$3160.00
F318-12	2- Open Burners, 12" Griddle	350/159	3840.00
F318-24	0- Open Burners, 24" Griddle	380/173	3920.00
F318-24B	0- Open Burners, 24" <b>Raised Griddle</b> Cheesemelter-Broiler	400/182	4380.00
F318-1RB	2- Open Burners, 12" Radiant Broiler	350/159	4620.00
F318-2RB	0- Open Burners, 24" Radiant Broiler	380/173	4720.00
F32	4- Open Burners, Oven Storage Space	230/105	2760.00
F32-24B	0- Open Burners, Ovenless, 24" Griddle Cheesemelter-Broiler	290/132	3450.00
F32-24	0- Open Burners, Ovenless, 24" Griddle	290/132	2930.00



**Model F326**

## 30" Wide Frames Pending Design and Sanitation approval

Model #	Description	Approx. lbs./kg	Price
F326	4- Open Burners w/ middle spacer, 26½" wide oven	400/182	\$3240.00
F326-18	2- Open Burners w/ 26 ½" wide oven 18" Griddle	460/209	3950.00
F326-1.5RB	2- Open Burners w/ 26 ½" wide oven 18" Radiant Broiler	430/195	4480.00
F326-30	0- Open Burners w/ 26 ½" wide oven 30" Griddle	525/239	4180.00
F326-2.5RB	0- Open Burners w/ 26 ½" wide oven 30" Radiant Broiler	525/239	5410.00



**Model F330**

## 36" Wide Frames 31.5" wide oven

Model #	Description	Approx. lbs./kg	Price
F330	6- Open Top Burners	500/227	\$3450.00
F330-12	4- Open Burners, 12" Griddle	525/239	4370.00
F330-24	2- Open Burners, 24" Griddle	580/264	4580.00
F330-36	0- Open Burners, 36" Griddle	600/273	4830.00
F330-12B	4- Open Burners, 12" <b>Raised Griddle</b> Cheesemelter-Broiler	530/241	4890.00
F330-24B	2- Open Burners, 24" <b>Raised Griddle</b> Cheesemelter-Broiler	590/268	4970.00
F330-36B	0- Open Burners, 36" <b>Raised Griddle</b> Cheesemelter-Broiler	610/277	5460.00
F330-1RB	4- Open Burners, 12" Radiant Broiler	515/234	5640.00
F330-2RB	2- Open Burners, 24" Radiant Broiler	560/255	6000.00
F330-3RB	0- Open Burners, 36" Radiant Broiler	570/259	6040.00
F330-18-1.5RB	0- Open Burners, 18" Griddle, 18" Radiant Broiler	580/264	6690.00
F330-12-1RB	2- Open Burners, 12" Griddle, 12" Radiant Broiler	560/255	6260.00



**Model F330-12-1RB**  
w/ optional casters

F33	6- Open Burners, Ovenless Storage Space	375/170	2930.00
F33-36B	0- Open Burners, Ovenless, 36" Griddle Cheesemelter-Broiler	475/216	4170.00
F33-18-1.5RB	0- Open Burners, Ovenless, 18" Griddle, 18" Radiant Broiler	490/223	4390.00

FK430	4- 40,000 BTU Open Burners	500/227	3800.00
FK430-18	2- 40,000 BTU Open Burners, 18" Griddle	525/239	4620.00
FK430-1.5RB	2- 40,000 BTU Open Burners, 18" Radiant Broiler	525/239	4810.00
FK43	4- 40,000 BTU Open Burners, Ovenless	430/195	3390.00
FK43-18	2- 40,000 BTU Open Burners, Ovenless, 18" Griddle	450/205	4240.00



**Model FK430**

**Accessories available:** extra oven racks, casters, gas hoses and quick disconnect, griddle thermostats, safety pilot controls, 1" griddle plates, chrome and / or grooved griddle plates, range mounted salamander, broilers, custom griddle splash guards, pizza decks, 650° oven thermostats, lift off griddles, grill scrapers, cleaning supplies, control protection bars, storage space in lieu of oven and low backs are just some of the options and accessories available.

# RANGES Continued

## 48" Wide Frames 31.5" wide oven and 10" storage space



**Model F3430-24B**  
w/ optional casters

Model #	Description	Approx. lbs./kg	Price
F3430	8- Open Burners	630/286	\$5790.00
F3430-12	6- Open Top Burners, 12" Griddle	675/307	6460.00
F3430-24	4- Open Top Burners, 24" Griddle	705/184	6520.00
F3430-36	2- Open Burners, 36" Griddle	740/336	6860.00
F3430-48	0- Open Burners, 48" Griddle	830/377	7610.00
F3430-24B	4- Open Burners, 24" <b>Raised Griddle</b> Cheesemelter-Broiler	705/320	7170.00
F3430-36B	2- Open Burners, 36" <b>Raised Griddle</b> Cheesemelter-Broiler	740/336	7550.00
F3430-1RB	6- Open Burners, 12" Radiant Broiler	675/307	7300.00
F3430-2RB	4- Open Burners, 24" Radiant Broiler	705/184	7730.00
F3430-3RB	2- Open Burners, 36" Radiant Broiler	740/336	8340.00
F3430-4RB	0- Open Burners, 48" Radiant Broiler	780/355	8630.00
F3430-18-1.5RB	2- Open Burners, 18" Griddle, 18" Radiant Broiler	720/327	8240.00
F3430-12-2 RB	2- Open Burners, 12" Griddle, 24" Radiant Broiler	740/336	8820.00
F3430-24-1RB	2- Open Burners, 24" Griddle, 12" Radiant Broiler	740/336	8780.00
F3430-18-2.5RB	0- Open Burners, 18" Griddle, 30" Radiant Broiler	830/377	9070.00
F3430-30-1.5RB	0- Open Burners, 30" Griddle, 18" Radiant Broiler	830/377	8780.00
F3430-24-2RB	0- Open Burners, 24" Griddle, 24" Radiant Broiler	830/377	8590.00



**Model F3218-18-1.5RB**  
w/ optional casters  
& extra racks

## 48" Wide Frames 2 - 19.5" wide ovens

Model #	Description	Approx. lbs./kg	Price
F3218	8- Open Top Burners	650/295	\$6220.00
F3218-12	6- Open Top Burners, 12" Griddle	675/307	6800.00
F3218-24	4- Open Burners, 24" Griddle	710/323	6940.00
F3218-36	2- Open Burners, 36" Griddle	775/352	7200.00
F3218-48	0- Open Burners, 48" Griddle	830/377	8150.00
F3218-12B	6- Open Top Burners, 12" <b>Raised Griddle</b> Cheesemelter-Broiler	675/307	7480.00
F3218-24B	4- Open Burners, 24" <b>Raised Griddle</b> Cheesemelter-Broiler	720/327	7630.00
F3218-36B	2- Open Burners, 36" <b>Raised Griddle</b> Cheesemelter-Broiler	780/355	7920.00
F3218-1RB	6- Open Burners, 12" Radiant Broiler	680/309	7840.00
F3218-2RB	4- Open Burners, 24" Radiant Broiler	680/309	8050.00
F3218-3RB	2- Open Burners, 36" Radiant Broiler	740/336	8590.00
F3218-4RB	0- Open Burners, 48" Radiant Broiler	775/352	8630.00
F3218-18-1.5RB	2- Open Burners, 18" Griddle, 18" Radiant Broiler	720/327	8610.00
F3218-18-2.5RB	0- Open Burners, 18" Griddle, 30" Radiant Broiler	810/368	9410.00
F3218-30-1.5RB	0- Open Burners, 30" Griddle, 18" Radiant Broiler	830/377	9280.00
F3218-12-2RB	2- Open Burners, 12" Griddle, 24" Radiant Broiler	775/352	9160.00
F3218-24-2RB	0- Open Burners, 24" Griddle, 24" Radiant Broiler	830/377	9240.00
F3218-24-1RB	2- Open Burners, 24" Griddle, 12" Radiant Broiler	775/352	9030.00



**Model F31832-24B**

## 48" Wide Frames 1 - 19.5" wide ovens and 20" storage space

Model #	Description	Approx. lbs./kg	Price
F31832	8- Open Top Burners	630/286	\$5650.00
F31832-24	4- Open Burners, 24" Griddle	675/307	6400.00
F31832-24B	4- Open Burners, 24" Griddle Cheesemelter-Broiler	675/307	6980.00

**Accessories available:** extra oven racks, casters, gas hoses and quick disconnect, griddle thermostats, safety pilot controls, 1" griddle plates, chrome and / or grooved griddle plates, range mounted salamander, broilers, custom griddle splash guards, pizza decks, 650° oven thermostats, lift off griddles, grill scrapers, cleaning supplies, control protection bars, storage space in lieu of oven and low backs are just some of the options and accessories available.

# RANGES Continued

## 60" Wide Frames 2 - 26.5" wide ovens



**Model  
F3226-18-1.5RB**  
w/ accessories

Model #	Description	Approx. lbs./kg	Price
F3226	10- Open Top Burners	830/377	\$6400.00
F3226-24	6- Open Burners, 24" Griddle	900/409	6960.00
F3226-36	4- Open Burners, 36" Griddle	950/432	7290.00
F3226-48	2- Open Burners, 48" Griddle	990/450	8010.00
F3226-60	0- Open Burners, 60" Griddle	1030/468	9040.00
F3226-24B	6- Top Burners, 24" <b>Raised Griddle</b> Cheesemelter-Broiler	880/400	7440.00
F3226-36B	4- Top Burners, 36" <b>Raised Griddle</b> Cheesemelter-Broiler	940/427	7820.00
F3226-2RB	6- Open Burners, 24" Radiant Broiler	860/391	9400.00
F3226-3RB	4- Open Burners, 36" Radiant Broiler	920/460	9610.00
F3226-4RB	2- Open Burners, 48" Radiant Broiler	950/432	9930.00
F3226-5RB	0- Open Burners, 60" Radiant Broiler	980/445	10140.00
F3226-18-1.5RB	4- Open Burners, 18" Griddle, 18" Radiant Broiler	935/425	9590.00
F3226-12-2RB	4- Open Burners, 12" Griddle, 24" Radiant Broiler	930/423	9700.00
F3226-24-1RB	4- Open Burners, 24" Griddle, 12" Radiant Broiler	940/427	9660.00
F3226-24-2RB	2- Open Burners, 24" Griddle, 24" Radiant Broiler	970/441	9820.00
F3226-2RB-24B	2- Open Burners, 24" <b>Raised Griddle</b> , 24" Radiant Broiler	970/441	10390.00
F3226-30-1.5RB	2- Open Burners, 30" Griddle, 18" Radiant Broiler	1005/457	9930.00
F3226-1.5RB-30B	2- Open Burners, 30" <b>Raised Griddle</b> , 18" Radiant Broiler	1005/457	10390.00
F3226-18-2.5RB	2- Open Burners, 18" Griddle, 30" Radiant Broiler	985/448	10030.00
F3226-12-3RB	2- Open Burners, 12" Griddle, 36" Radiant Broiler	990/450	10120.00
F3226-36-1RB	2- Open Burners, 36" Griddle, 12" Radiant Broiler	990/450	9550.00
F3226-30-2.5RB	0- Open Burners, 30" Griddle, 30" Radiant Broiler	1030/468	10260.00
F3226-24-3RB	0- Open Burners, 24" Griddle, 36" Radiant Broiler	1030/468	9890.00
F3226-36-2RB	0- Open Burners, 36" Griddle, 24" Radiant Broiler	1030/468	9440.00



**Model F3226-36B**

## 72" Wide Frames 2 - 31.5" wide ovens

Model #	Description	Approx. lbs./kg	Price
2F330	12- Open Top Burners	950/432	\$7290.00
2F330-24	8- Open Burners, 24" Griddle	1030/468	8550.00
2F330-36	6- Open Burners, 36" Griddle	1100/500	8780.00
2F330-48	4- Open Burners, 48" Griddle	1140/518	9300.00
2F330-60	2- Open Burners, 60" Griddle	1180/536	10660.00
2F330-72	0- Open Burners, 72" Griddle	1220/555	11080.00
2F330-24B	8- Top Burners, 24" <b>Raised Griddle</b> Cheesemelter-Broiler	1080/491	9380.00
2F330-36B	6- Top Burners, 36" <b>Raised Griddle</b> Cheesemelter-Broiler	1150/523	9820.00
2F330-2RB	8- Open Burners, 24" Radiant Broiler	1030/468	10660.00
2F330-3RB	6- Open Burners, 36" Radiant Broiler	1070/486	11290.00
2F330-6RB	0- Open Burners, 72" Radiant Broiler	1180/536	12330.00
2F330-1RB-24	6- Open Burners, 24" Griddle, 12" Radiant Broiler	1180/536	10430.00
2F330-2RB-12	6- Open Burners, 12" Griddle, 24" Radiant Broiler	1150/523	10980.00
2F330-18-1.5RB	6- Open Burners, 18" Griddle, 18" Radiant Broiler	1085/493	10450.00
2F330-1RB-36	4- Open Burners, 36" Griddle, 12" Radiant Broiler	1120/486	11310.00
2F330-3RB-12	4- Open Burners, 12" Griddle, 36" Radiant Broiler	1100/500	11430.00
2F330-24-2RB	4- Open Burners, 24" Griddle, 24" Radiant Broiler	1100/500	11500.00
2F330-2RB-24B	4- Open Burners, 24" <b>Raised Griddle</b> , 24" Radiant Broiler	1140/518	12330.00
2F330-18-2.5RB	4- Open Burners, 18" Griddle, 30" Radiant Broiler	1160/527	12660.00
2F330-30-1.5RB	4- Open Burners, 30" Griddle, 18" Radiant Broiler	1170/532	11390.00
2F330-1.5RB-30B	4- Open Burners, 30" <b>Raised Griddle</b> , 18" Radiant Broiler	1180/536	12330.00
2F330-2.5RB-30B	2- Open Burners, 30" <b>Raised Griddle</b> , 30" Radiant Broiler	1150/523	12960.00
2F330-2RB-36	2- Open Burners, 36" Griddle, 24" Radiant Broiler	1140/518	11930.00
2F330-3RB-24	2- Open Burners, 24" Griddle, 36" Radiant Broiler	1130/514	12390.00
2F330-2RB-48	0- Open Burners, 48" Griddle, 24" Radiant Broiler	1140/518	12540.00
2F330-3RB-36	0- Open Burners, 36" Griddle, 36" Radiant Broiler	1120/509	11310.00
2F330-3RB-36B	0- Open Burners, 36" <b>Raised Griddle</b> , 36" Radiant Broiler	1120/509	11910.00



**Model 2F330-36** Single oven combined w/ storage space in lieu of 2 ovens is available; deduct \$400 from list prices

**Accessories available:** extra oven racks, casters, gas hoses and quick disconnect, griddle thermostats, safety pilot controls, 1" griddle plates, chrome and / or grooved griddle plates, range mounted salamander, broilers, custom griddle splash guards, pizza decks, 650° oven thermostats, lift off griddles, grill scrapers, cleaning supplies, control protection bars, storage space in lieu of oven and low backs are just some of the options and accessories available.

## Step-Up Sauté Ranges



**Model FSU330**  
w/ optional casters

Model #	Description	Approx.	
		lbs./kg	Price
FSU318	4- Open Burners; 1 -19½" wide oven	350/159	\$4160.00
FSU330	6- Open Burners; 1 -31½" wide oven	500/227	4640.00
FSU3430	8- Open Burners; 1 -31 ½" wide oven	650/295	7320.00
FSU3218	8- Open Burners; 2 -19½" wide ovens	680/309	7730.00
FSU3226	10- Open Burners; 2- 26½" wide ovens	920/418	8840.00
2FSU330	12- Open Burners; 2- 31½" wide ovens	1000/455	10120.00

**Accessories available:** convection ovens, extra oven racks, casters, gas hoses and quick disconnect, griddle thermostats, safety pilot controls, 650° oven thermostats, lift off griddles, grill scrapers, cleaning supplies, control protection bars, storage space in lieu of oven and low backs are just some of the options and accessories available.

## Floor Model Char-Broilers & Griddles on Cabinet Base

Leg base frames w/ under shelf also available....call factory



**Model F33-3RB**  
w/ accessories

Model #	Description	Approx.	
		lbs./kg	Price
F32-2LB	24" wide x 28" deep Lava Char-Broiler	280/127	\$3260.00
F32-2RB	24" wide x 28" deep Radiant Char-Broiler	280/127	3590.00
F33-3LB	36" wide x 28" deep Lava Char-Broiler	430/195	3910.00
F33-3RB	36" wide x 28" deep Radiant Char-Broiler	430/195	4390.00
F34-4LB	48" wide x 28" deep Lava Char-Broiler	655/298	4660.00
F34-4RB	48" wide x 28" deep Radiant Char-Broiler	655/298	5200.00
F32-24	24" wide x 28" deep Flat Griddle	290/132	2930.00
F32-24B	24" wide x 28" deep Griddle-Cheesemelter/Broiler	280/127	3450.00
F33-36	36" wide x 28" deep Flat Griddle	450/205	3800.00
F33-36B	36" wide x 28" deep Griddle-Cheesemelter/Broiler	440/200	4170.00
F34-48	48" wide x 28" deep Flat Griddle	655/298	4720.00

**Accessories available:** casters, gas hoses and quick disconnects, griddle thermostats, safety pilot controls, 1s griddle plates, chrome and / or grooved griddle plates, safety pilot controls, custom griddle splash guards, cutting boards, shelves in storage area, lift off griddles, grill scrapers, cleaning supplies, control protection.

## COUNTER PIZZA and BAKE OVENS



**Model PO31**

### Pizza Ovens

Model #	Description	Approx.	
		lbs./kg	Price
PO19	24" wide frame, 2 - 1 9.5" x 21" hearth decks	250/114	\$3010.00
2PO19	24" wide frame, 4 - 1 9.5" x 21" hearth decks	525/239	6270.00
PO26	31" wide frame, 2 - 26.5" x 21" hearth decks	260/118	3530.00
2PO26	31" wide frame, 4 - 26.5" x 21" hearth decks	550/250	7320.00
PO31	36" wide frame, 2 - 31.5" x 21" hearth decks	335/152	3550.00
2PO31	36" wide frame, 4 - 31.5" x 21" hearth decks	700/318	7380.00

### Bake Ovens



**Model 2B31N**

Model #	Description	Approx.	
		lbs./kg	Price
B19N	24" wide frame, 2 -19.5" x 21" wire baking racks	210/95	\$2870.00
2B19N	24" wide frame, 2 -19.5" x 21" wire baking racks	450/205	6020.00
B26N	31" wide frame, 2 -26.5" x 21" wire baking racks	240/109	3300.00
2B26N	31" wide frame, 2 -26.5" x 21" wire baking racks	525/109	6860.00
B31N	36" wide frame, 2 -31 .5" x 21" wire baking racks	275/125	3300.00
2B31N	36" wide frame, 2 -31 .5" x 21" wire baking racks	580/264	6400.00

**Off Premise Catering & Convection Oven Options & Accessories available.....See page 7**

# APPLIANCE OPTIONS & ACCESSORIES

Model/Part#	Description	Price
F36SAL	36" Salamander Broiler	\$3320
	36" Salamander Broiler w/ mounting for 36" range	\$ 320
	36" Salamander Broiler w/ mounting for 48" range	\$ 380
	36" Salamander Broiler w/ mounting for 60" range	\$ 420
	36" Salamander Broiler w/ mounting for 72" range	\$ 480

**Convection oven for ovens** \$2200  
*Ad prefix "C" for single, "CC" for double oven*

<b>25011</b>	Range-top Safety Pilots (each burner) <i>sauté, griddle &amp; char-broiler burners</i>	\$ 180
<b>25018</b>	Push to turn gas valve for cook tops	\$ 24
<b>14029</b>	Valve grease maintenance lubricant	\$ 40

650° thermostat – safety for ranges \$ 700

**New** High back and shelf for char-broiler ranges \$ 110  
 (per linear foot)

## Oven Racks & Pizza Decks

21021	31" wire baking rack	\$ 160
21020	26" wire baking rack	\$ 150
21022	19" wire baking rack	\$ 140
21025	31" pizza hearth deck	\$ 300
21024	26" pizza hearth deck	\$ 280
21023	19" pizza hearth deck	\$ 260

## Casters

14064-A	set of 4 casters for appliances	\$ 300
14065-A	set of 4 casters for tubular stands	\$ 340
14066-A	set of 6 casters for appliances	\$ 450
14050	locking caster for appliances	\$ 75
14051	non-locking caster for appliances	\$ 65
14052	locking caster for tubular stands	\$ 90
14053	non-locking caster for tubular stands	\$ 80
14068	Pneumatic tires for outdoor use (set of 4)	\$ 420
14058	Heavy duty wheel for outdoor use (set of 4)	\$ 420

## Heavy Duty Gas Hose

**24000-A** 48" quick disconnect & restraining chain \$ 400

**-HT** 12" flat hot top section \$600 ea.  
*(ad suffix -1HT, -2HT, etc.)*

## Lift off Griddle Plates to set on range open burners

14022	14" x 24" covers 2 open burners	\$ 170
14023	24" x 24" covers 4 open burners	\$ 290

## 1" Thick Griddle Plates for Range and FHP Series Griddles

-12-1"	12" wide x 1" thick griddle plate	\$ 650
-18-1"	18" wide x 1" thick griddle plate	\$ 720
-24-1"	24" wide x 1" thick griddle plate	\$ 800
-30-1"	30" wide x 1" thick griddle plate	\$ 650
-36-1"	36" wide x 1" thick griddle plate	\$ 970
-42-1"	42" wide x 1" thick griddle plate	\$1020
-48-1"	48" wide x 1" thick griddle plate	\$1350
-54-1"	54" wide x 1" thick griddle plate	\$2280
-60-1"	60" wide x 1" thick griddle plate	\$2180
-72-1"	72" wide x 1" thick griddle plate	\$2420

Model/Part#	Description	Price
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## Suffix Options

-12T	thermostat for 12" wide griddle	\$ 650
-18T	thermostat for 18" wide griddle	\$ 650
-24T	thermostat for 24" wide griddle	\$ 760
-30T	thermostat for 30" wide griddle	\$ 820
-36T	thermostat for 36" wide griddle	\$ 970
-42T	thermostat for 42" wide griddle	\$1410
-48T	thermostat for 48" wide griddle	\$1450
-54T	thermostat for 54" wide griddle	\$1890
-60T	thermostat for 60" wide griddle	\$2100
-72T	thermostat for 72" wide griddle	\$2420

## Chrome plating for Range and FHP Series Griddles

per 6" width \$ 450

## Grooves for Range and FHP Series Griddles

per 6" width \$ 540

## Porcelain Top Grates for Range and FHP Hot Plates

16040P \$ 110

## Doors for cabinet frames

10" sections, single door	\$ 480
20" sections, single door	\$ 700
30" sections, double door	\$ 880

## Stainless cabinet interior for open cabinet base

12" sections	\$ 420
24" sections	\$ 570
36" sections	\$ 740

## High Back with double high shelves

34" high w/ 2 shelves priced per linear foot \$ 360

## Catering Accessories

<b>FX8BB-A</b>	Control panel protection for 24" unit	\$ 140
<b>FZ8BB-A</b>	Control panel protection for 31" unit	\$ 150
<b>FY8BB-A</b>	Control panel protection for 36" unit	\$ 160
<b>FX8BB-B</b>	Protection for 24" convection motor	\$ 280
<b>FZ8BB-B</b>	Protection for 31" convection motor	\$ 300
<b>FY8BB-B</b>	Protection for 36" convection motor	\$ 320

**24026-A** Gas hose, 120" x 3/8"OD w/ adapter & single stage pressure regulator \$ 150

**23024-A** set of 4 cabinet style handles w/ custom framing for lifting \$ 180

## Short Base Stands for Stack Models & Catering Dollie Frame

<b>FPX122-A</b>	6" tall angle iron frame for 24" w. models	\$ 220
<b>FPZ122-A</b>	6" tall angle iron frame for 31" w. models	\$ 240
<b>FPY122-A</b>	6" tall angle iron frame for 36" w. models	\$ 260

## Pizza Oven Accessories

**24045-A** Stacking kit for stacking pizza and bake ovens in the field.  
 Does not include angle base frame \$ 380

**20199-A** Oven flue adapter to convert to 6" round \$ 200

# VALUE SERIES COUNTER COOKING EQUIPMENT

Comstock-Castle Value Series counter combination cooking equipment features all stainless steel finish for easy cleaning and fine appearance as well as insulated frames for more efficient operation. CASTLE Value Series products also feature sturdy welded frames combined with heavy duty stainless steel pipe legs for years of dependable use under rugged conditions.

## Value Combinations

28" overall depth, welded frames

Model #	Description	Approx. lbs./kg	Price
FHP24-12-1RB	24" wide; 12" griddle & 12" radiant-broiler	210/95	\$2650.00
FHP24-24B	24" wide; 24" griddle-broiler-cheesemelter	200/91	2290.00
FHP30-18-1RB	30" wide; 18" griddle & 12" radiant-broiler	260/118	3200.00
FHP30-12-1.5RB	30" wide; 12" griddle & 18" radiant-broiler	275/125	3200.00
FHP30-1.5RB	30" wide; 2 – open burners & 18" radiant-broiler	255/116	2740.00
FHP30-18	30" wide; 2 – open burners & 18" griddle	275/125	2190.00
FHP30-30B	30" wide; 30" griddle-broiler-cheesemelter	255/116	2910.00
FHP36-36B	36" wide; 36" griddle-broiler-cheesemelter	290/132	2750.00
FHP36-24	36" wide; 2 – open burners & 24" griddle	265/120	2210.00
FHP36-24B	36" wide; 2 – burners & 24" griddle-broiler-cheesemelter	265/120	3120.00
FHP36-2RB	36" wide; 2 – open burners & 24" radiant-broiler	250/114	2740.00
FHP36-24-1RB	36" wide; 24" griddle & 12" radiant-broiler	300/136	3240.00
FHP36-12-2RB	36" wide; 12" griddle & 24" radiant-broiler	300/136	3220.00
FHP36-18-1.5RB	36" wide; 18" griddle & 18" radiant-broiler	280/127	3240.00
FHP42-30	42" wide; 2 – open burners & 30" griddle	355/161	2780.00
FHP42-2.5RB	42" wide; 2 – open burners & 30" radiant-broiler	355/161	3560.00
FHP42-24-1.5RB	42" wide; 24" griddle & 18" radiant-broiler	365/166	3280.00
FHP42-30-1RB	42" wide; 30" griddle & 12" radiant-broiler	365/166	3830.00
FHP48-36	48" wide; 2 – open burners & 36" griddle	370/168	2580.00
FHP48-36B	48" wide; 2 – burners & 36" griddle-broiler-cheesemelter	355/161	3570.00
FHP48-3RB	48" wide; 2 – open burners & 36" radiant-broiler	360/164	3470.00
FHP48-24-2RB	48" wide; 24" griddle & 24" radiant-broiler	365/166	3290.00
FHP48-18-1.5RB	48" wide; 2 – burners, 18" griddle & 18" radiant-broiler	375/170	4080.00
FHP48-18-2.5RB	48" wide; 18" griddle & 30" radiant-broiler	375/170	4080.00
FHP48-30-1.5RB	48" wide; 30" griddle & 18" radiant-broiler	390/177	3880.00
FHP48-1.5RB-30B	48" wide; 18" radiant-broiler & 30" griddle-cheesemelter	400/182	4810.00
FHP54-30-2RB	54" wide; 30" griddle & 24" radiant-broiler	475/216	3880.00
FHP54-24-1.5RB	54" wide; 2-burners, 24" griddle & 18" radiant-broiler	475/216	4120.00
FHP60-24-2RB	60" wide; 2 – burners, 24" griddle & 24" radiant-broiler	485/220	4130.00
FHP60-2RB-24B	60"; 2-brnrs, 24" radiant-broiler & 24" griddle-cheesemelter	500/227	5040.00
FHP60-36-2RB	60" wide; 36" griddle & 24" radiant-broiler	475/216	3670.00
FHP60-30-2.5RB	60" wide; 30" griddle & 30" radiant-broiler	470/214	4700.00
FHP60-2.5RB-30B	60" wide; 30" radiant-broiler & 30" griddle-cheesemelter	500/227	5640.00
FHP60-42-1.5RB	60" wide; 42" griddle & 18" radiant-broiler	500/227	4500.00
FHP60-30-1.5RB	60" wide; 2-burners, 30" griddle & 18" radiant-broiler	500/227	4720.00
FHP72-24-2RB	72" wide; 4-burners, 24" griddle & 24" radiant-broiler	580/264	4620.00
FHP72-36-2RB	72" wide; 2-burners, 36" griddle & 24" radiant-broiler	585/266	4500.00
FHP72-2RB-36B	72"; 2 brnrs, 24" radiant-broiler & 36" griddle-cheesemelter	600/273	5510.00
FHP72-48-2RB	72" wide; 48" griddle & 24" radiant-broiler	600/273	4320.00
FHP72-30-2.5RB	72" wide; 2-burners, 30" griddle & 30" radiant-broiler	600/273	5520.00
FHP72-2.5RB-30B	72"; 2-brnrs, 30" radiant broiler & 30" griddle-cheesemelter	600/273	6360.00
FHP72-42-1.5RB	72" wide; 2-burners, 42" griddle & 18" radiant-broiler	600/273	5340.00
FHP72-42-2.5RB	72" wide; 42" griddle & 30" radiant-broiler	600/273	5340.00
FHP72-36-3RB	72" wide; 36" griddle & 36" radiant-broiler	600/273	4390.00
FHP72-54-1.5RB	72" wide; 54" griddle & 18" radiant-broiler	600/273	5900.00



Model FHP24-12-1RB



Model FHP36-24B



Model FHP48-18-1.5RB

Numerous other combinations are available.....call factory for pricing

**Accessories available:** Appliance stands, griddle thermostats, safety pilot controls, 1" plates, chrome and/ or grooved griddle plates, custom griddle splash guards are just some of the options available.

# VALUE SERIES COUNTER COOKING EQUIPMENT Continued

All Comstock-Castle Value Series cooking equipment features all stainless steel finish for easy cleaning and fine appearance as well as insulated frames for more efficient operation. Value Series products also feature sturdy welded frames combined with heavy duty stainless steel pipe legs for years of dependable use under rugged conditions.

## Value Char - Broilers

28" deep x 13" high, 21" grilling depth



Model FHP24-2RB

Model #	Description	Approx. lbs./kg	Price
<b>Lava Rock</b>			
FHP12-1LB	12" wide with a 189 sq. in. cooking surface	100/45	\$1370.00
FHP18-1.5LB	18" wide with a 315 sq. in. cooking surface	175/80	1310.00
FHP24-2LB	24" wide with a 441 sq. in. cooking surface	185/84	1430.00
FHP30-2.5LB	30" wide with a 567 sq. in. cooking surface	255/116	2070.00
FHP36-3LB	36" wide with a 693 sq. in. cooking surface	275/125	1980.00
FHP42-3.5LB	42" wide with a 819 sq. in. cooking surface	345/157	3000.00
FHP48-4LB	48" wide with a 945 sq. in. cooking surface	360/164	2800.00
FHP54-4.5LB	54" wide with a 1071 sq. in. cooking surface	420/191	4480.00
FHP60-5LB	60" wide with a 1197 sq. in. cooking surface	450/205	4250.00
FHP72-6LB	72" wide with a 1449 sq. in. cooking surface	615/280	5020.00



Model FHP36-3RB

<b>Radiant</b>			
FHP12-1RB	12" wide with a 189 sq. in. cooking surface	100/45	\$1870.00
FHP18-1.5RB	18" wide with a 315 sq. in. cooking surface	175/80	1910.00
FHP24-2RB	24" wide with a 441 sq. in. cooking surface	185/84	1920.00
FHP30-2.5RB	30" wide with a 567 sq. in. cooking surface	255/116	2740.00
FHP36-3RB	36" wide with a 693 sq. in. cooking surface	275/125	2640.00
FHP42-3.5RB	42" wide with a 819 sq. in. cooking surface	345/157	3840.00
FHP48-4RB	48" wide with a 945 sq. in. cooking surface	360/164	3720.00
FHP54-4.5RB	54" wide with a 1071 sq. in. cooking surface	420/191	4800.00
FHP60-5RB	60" wide with a 1197 sq. in. cooking surface	450/205	4680.00
FHP72-6RB	72" wide with a 1449 sq. in. cooking surface	615/280	5200.00

## Value Griddles

28" deep x 13" high, 20,000 BTU burners, 3/4" thick plates, 21" grilling depth



Model FHP36-36

Model #	Description	Approx. lbs./kg	Price
<b>Manual</b>			
FHP12-12	12" wide with a 252 sq. in. cooking surface	100/45	\$1310.00
FHP18-18	18" wide with a 378 sq. in. surface, 30,000 BTUH	175/80	1350.00
FHP24-24	24" wide with a 510 sq. in. cooking surface	185/84	1380.00
FHP30-30	30" wide with a 638 sq. in. surface, 50,000 BTUH	255/116	1980.00
FHP36-36	36" wide with a 765 sq. in. cooking surface	275/125	1760.00
FHP42-42	42" wide with a 893 sq. in. surface, 70,000 BTUH	345/157	2600.00
FHP48-48	48" wide with a 1020 sq. in. cooking surface	360/164	2400.00
FHP54-54	54" wide with a 1148 sq. in. surface, 90,000 BTUH	420/191	4000.00
FHP60-60	60" wide with a 1260 sq. in. cooking surface	450/205	3740.00
FHP72-72	72" wide with a 1575 sq. in. cooking surface	615/280	4680.00



Model FHP48-48T

<b>Thermostat</b>			
FHP12-12T	12" wide with a 252 sq. in. cooking surface	100/45	\$2050.00
FHP18-18T	18" wide with a 378 sq. in. surface, 30,000 BTUH	175/80	2070.00
FHP24-24T	24" wide with a 510 sq. in. cooking surface	185/84	2130.00
FHP30-30T	30" wide with a 638 sq. in. surface, 50,000 BTUH	255/116	2800.00
FHP36-36T	36" wide with a 765 sq. in. cooking surface	275/125	2720.00
FHP42-42T	42" wide with a 893 sq. in. surface, 70,000 BTUH	345/157	4000.00
FHP48-48T	48" wide with a 1020 sq. in. cooking surface	360/164	3760.00
FHP54-54T	54" wide with a 1148 sq. in. surface, 90,000 BTUH	420/191	5900.00
FHP60-60T	60" wide with a 1260 sq. in. cooking surface	450/205	5890.00
FHP72-72T	72" wide with a 1575 sq. in. cooking surface	615/280	7100.00

Grooved griddle plates & chrome griddle plated griddle surface..... see accessory page for pricing  
 Safety pilot valves..... see accessory page for pricing  
 Teppan-Yaki & Coney Island griddles..... call factory for pricing

# VALUE SERIES COUNTER COOKING EQUIPMENT Continued

Comstock-Castle Value Series counter model Hot Plates feature all stainless steel finish for easy cleaning and fine appearance, insulated frames for more efficient operation, large 7" star pattern burners rated at 24,000 BTUH for high power with superior efficiency CASTLE Value Series Hot Plates like all Value Series products also feature sturdy welded frames with heavy duty stainless steel pipe legs for years of dependable use under rugged conditions.



**Model FHP24**

## Value Hot Plates Front to Back

24,000 BTU - 7" star pattern burners, 28" deep x 13" high

<b>Model #</b>	<b>Description</b>	<b>Approx. lbs./kg</b>	<b>Price</b>
FHP12	12" wide, 2 – Open top burners	80/36	\$ 840.00
FHP24	24" wide, 4 – Open top burners	170/77	1340.00
FHP36	36" wide, 6 – Open top burners	210/95	1930.00
FHP48	48" wide, 8 – Open top burners	275/125	3140.00
FHP60	60" wide, 10 – Open top burners	340/155	3780.00
KFHP18	18" wide, 2 – 40,000 BTU burners	210/95	1560.00
KFHP36	36" wide, 4 – 40,000 BTU burners	210/95	2360.00



**Model SUFHP24**

## Step Up Sauté Style

counter cabinet frame, legs optional

<b>Model #</b>	<b>Description</b>	<b>Approx. lbs./kg</b>	<b>Price</b>
SUFHP12	12" wide, 2 – Open top burners	95/43	\$1270.00
SUFHP24	24" wide, 4 – Open top burners	180/82	1780.00
SUFHP36	36" wide, 6 – Open top burners	240/108	2580.00
SUFHP48	48" wide, 8 – Open top burners	320/144	3940.00
SUFHP60	60" wide, 10 – Open top burners	420/191	5000.00

Set of 4 stainless steel pipe legs .....\$340  
 Set of 6 legs for SUFHP60 .....\$560



**Model FHP1**

## Side by Side Counter Models

counter cabinet frame, legs optional, 15" deep

<b>Model #</b>	<b>Description</b>	<b>Approx. lbs./kg</b>	<b>Price</b>
FHP1	12" wide x 8¼" high, 1 – Open top burner, 24,000 BTUH	40/19	\$590.00
FHP2	24" wide x 8¼" high, 2 – Open top burner, 48,000 BTUH	75/34	770.00
FHP3	36" wide x 8¼" high, 3 – Open top burner, 72,000 BTUH	115/52	1180.00
FHP4	48" wide x 8¼" high, 4 – Open top burner, 96,000 BTUH	155/71	1620.00

Set of 4 stainless steel pipe legs .....\$400



**Model FHP3S**

## Side by Side Floor Models

<b>Model #</b>	<b>Description</b>	<b>Approx. lbs./kg</b>	<b>Price</b>
FHP2S	24" wide x 36" high, 2 – Open top burner, 48,000 BTUH	105/48	\$1230.00
FHP3S	36" wide x 36" high, 3 – Open top burner, 72,000 BTUH	150/68	1690.00
FHP4S	48" wide x 36" high, 4 – Open top burner, 96,000 BTUH	195/89	2040.00

# 32" deep CASTLE SERIES Countertop Equipment

Comstock-Castle **CASTLE SERIES** countertop cooking equipment features all stainless steel finish for easy cleaning and fine appearance as well as insulated frames for more efficient operation. **CASTLE SERIES** products also feature welded frames combined with stainless steel pipe legs for years of dependable use under rugged conditions.



Model 3212OB

## Castle Open Burner Hot Plates

32" overall depth, large star pattern burners

Model #	Description	Approx. lbs./kg	Price
3212OB	12" wide, 2 – 24,000 BTU burners	90/41	\$1120.00
3224OB	24" wide, 4 –24,000 BTU burners	165/75	1710.00
3236OB	36" wide, 6 –24,000 BTU burners	235/107	2270.00
3248OB	48" wide, 8 –24,000 BTU burners	300/1936	2880.00

## Castle Char -Broilers

32" overall depth, 24" cooking depth

Model #	Description	Approx. lbs./kg	Price
<b>Lava Rock</b>			
3224LB	24" wide, 60,000 BTUH	210/95	\$2460.00
3236LB	36" wide, 90,000 BTUH	285/130	3270.00
3248LB	48" wide, 120,000 BTUH	445/202	4280.00
3260LB	60" wide, 150,000 BTUH	600/273	5290.00
3272LB	72" wide, 180,000 BTUH	750/341	6210.00



Model 3236RB

Model #	Description	Approx. lbs./kg	Price
<b>Radiant</b>			
3224RB	24" wide, 60,000 BTUH	210/95	\$2600.00
3236RB	36" wide, 90,000 BTUH	285/130	3500.00
3248RB	48" wide, 120,000 BTUH	445/202	4500.00
3260RB	60" wide, 150,000 BTUH	600/273	5500.00
3272RB	72" wide, 180,000 BTUH	750/341	6400.00

## Castle Griddles

32" overall depth, 24" cooking depth, 1" plate

Model #	Description	Approx. lbs./kg	Price
<b>Manual</b>			
3224MG	24" wide, 60,000 BTUH	225/102	\$2020.00
3230MG	30" wide, 80,000 BTUH	305/139	3140.00
3236MG	36" wide, 90,000 BTUH	380/173	2800.00
3248MG	48" wide, 120,000 BTUH	485/220	3540.00
3260MG	60" wide, 150,000 BTUH	635/289	4420.00
3272MG	72" wide, 180,000 BTUH	785/357	5700.00



Model 3236MG

Model #	Description	Approx. lbs./kg	Price
<b>Thermostat</b>			
3224TG	24" wide, 60,000 BTUH	230/105	\$2700.00
3230TG	30" wide, 80,000 BTUH	310/141	4160.00
3236TG	36" wide, 90,000 BTUH	390/177	3660.00
3248TG	48" wide, 120,000 BTUH	500/227	4600.00
3260TG	60" wide, 150,000 BTUH	650/295	5880.00
3272TG	72" wide, 190,000 BTUH	800/364	7880.00

Grooved griddle plates & chrome griddle plated griddle surface .....call factory for pricing  
 Safety pilot valves see accessory page for pricing .....see accessory page for pricing  
 Teppan-Yaki & Coney Island griddles..... call factory for pricing

# Countertop Griddles, Char-Broilers, Hot Plates & Combination Equipment



Model EG24

## E Series Griddles

30" overall depth, 19" cooking depth, 3/4" plate, stainless finish

Model #	Description	Approx. lbs./kg	Price
EG18	18" wide, 45,000 total BTU	150/68	\$1100.00
EG24	24" wide, 60,000 total BTU	205/93	1200.00
EG36	36" wide, 90,000 total BTU	275/125	1610.00
EG48	48" wide, 120,000 total BTU	430/195	2100.00
EG60	60" wide, 150,000 total BTU	585/266	2860.00



Model ERB24

## E Series Char-Broilers

19" cooking depth, stainless finish

Model #	Description	Approx. lbs./kg	Price
<b>Lava</b> 24" overall depth			
ELB18	18" wide, 45,000 total BTU	155/70	\$1140.00
ELB24	24" wide, 60,000 total BTU	200/91	1200.00
ELB36	36" wide, 90,000 total BTU	280/127	1580.00
ELB48	48" wide, 120,000 total BTU	360/164	2120.00
<b>Radiant</b> 31" overall depth			
ERB18	18" wide, 45,000 total BTU	155/70	\$1240.00
ERB24	24" wide, 60,000 total BTU	215/98	1350.00
ERB36	36" wide, 90,000 total BTU	295/134	1820.00
ERB48	48" wide, 120,000 total BTU	405/184	2520.00



Model 1091

## Budget Hot Plates

20" overall depth, 12,000 BTU burners

Model #	Description	Approx. lbs./kg	Price
1091	10" wide, 2 burners	30/14	\$ 730.00
1092	20" wide, 4 burners	55/25	1240.00
1093	30" wide, 6 burners	75/34	1690.00
1094	40" wide, 8 burners	110/55	2550.00



Model 1030

## Budget Griddles and Combinations

20" overall depth, 16" cooking depth, 1/2" thick plates

Model #	Description	Approx. lbs./kg	Price
1020	20" wide, 24,000 total BTU	100/45	\$1230.00
1024	24" wide, 24,000 total BTU	120/54	1240.00
1030	30" wide, 36,000 total BTU	145/65	1580.00
1036	36" wide, 36,000 total BTU	175/80	1600.00
1040	40" wide, 48,000 total BTU	195/89	2190.00
1048	48" wide, 48,000 total BTU	215/98	2290.00
10201	30" wide, 20" x 16" griddle with 2 open burners	125/57	1950.00
10301	40" wide, 30" x 16" griddle with 2 open burners	165/75	2230.00
10202	40" wide, 20" x 16" griddle with 4 open burners	200/91	2470.00
1120B	20" wide, 20" x 16" griddle with cheesemelter below	110/50	1840.00
1130B	30" wide, 30" x 16" griddle with cheesemelter below	185/84	2240.00
1140B	40" wide, 40" x 16" griddle with cheesemelter below	220/110	2620.00
11201B	30" wide, 20" x 16" griddle-cheesemelter w/ 2 burners	150/68	2480.00
11301B	40" wide, 30" x 16" griddle-cheesemelter w/ 2 burners	205/93	2730.00



Model 11201B

Thermostats, thick plates, grooves & other options available ..... call for pricing

# STOCK POT STOVES & TACO RANGES

( stainless steel finish )



Model CSP18

## Single & Side by Side Stock Pot Stoves

21" deep x 25" high

Model #	Description	Approx. lbs./kg	Price
CSP18	18" wide, 90,000 – 110,000 total BTUH	145/66	\$1080.00
CSP36	36" wide, 180,000 – 220,000 total BTUH	300/136	2240.00
CSP54	54" wide, 270,000 – 330,000 total BTUH	450/205	3390.00

Counter models, single ring burners & custom heights are available.....Call factory for pricing



Model CSP36

## Front to Back Stock Pot Stoves ( stainless steel finish )

### Double Ring

42" deep x 25" high

Model #	Description	Approx. lbs./kg	Price
2CSP18	18" wide, 180,000 – 220,000 total BTUH	300/136	\$2190.00
2CSP36	36" wide, 360,000 – 440,000 total BTUH	600/273	4420.00
2CSP54	54" wide, 540,000 – 660,000 total BTUH	900/409	6820.00



Model 2CSP18

## Step-Up Stock Pot Stoves ( stainless steel finish )

### Double Ring

42" deep x 16" & 25" high

Model #	Description	Approx. lbs./kg	Price
SUCSP18	18" wide, 180,000 – 220,000 total BTUH	300/136	\$2910.00
SUCSP36	36" wide, 360,000 – 440,000 total BTUH	600/273	5760.00
SUCSP54	54" wide, 540,000 – 660,000 total BTUH	900/409	8750.00

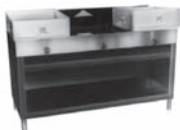


Model SUCSP18

## Taco Ranges/Field Stoves ( stainless steel finish )

25" deep x 32" high

Model #	Description	Approx. lbs./kg	Price
T-1	19" wide, 1 burner – 35,000 BTUH total	120/55	\$2900.00
T-2	37" wide, 2 burners – 70,000 BTUH total	200/91	3740.00
T-3	56" wide, 3 burners – 105,000 BTUH total	300/136	4580.00



Model T-3

# FRYERS

## Value Series Tube Type Fryers



Model AFS14

Model #	Description	Approx. lbs./kg	Price
AFS14	15" wide, 40 lb. / 5 gal. capacity, 90,000 BTU, SS tank	161/73	\$ 2200.00
AFS18	20.5" wide, 80 lb. / 10 gal. capacity, 150,000 BTU, SS tank	161/73	\$ 3660.00

## Castle Floor Model Tube Type Fryers

High volume efficiency with lower BTU



Model 18HF

Model #	Description	Approx. lbs./kg	Price
10HF	11" wide, 24 lb. / 3.5 gal. capacity, 60,000 BTU	125/58	\$3180.00
14HF	15" wide, 40 lb. / 5 gal. capacity, 90,000 BTU	170/78	3480.00
18HF	19" wide, 70 lb. / 8.5 gal. capacity, 120,000 BTU	250/116	4390.00

## Castle Counter Model Tube Type Fryers



Model 2616HG

Model #	Description	Approx. lbs./kg	Price
10HC	11" wide, 24 lb. / 3.5 gal. capacity, 60,000 BTU	110/50	\$3180.00
14HC	15" wide, 40 lb. / 5 gal. capacity, 90,000 BTU	150/68	3480.00

## Value Series Counter Model Fryers

Model #	Description	Approx. lbs./kg	Price
JO1HG	12" wide, 15 lb. / 2 gal. capacity, 18,000 BTU	60/27	\$2320.00
2616HG	16" wide, 30 lb. / 4 gal. capacity, 40,000 BTU	105/48	2460.00

## Flat bottom; Funnel-cake, Doughnut or Tempura Fryers

21" x 4" Tank, counter units 15" tall to cooking surface, 19" tall overall



Model 2932SF

Model #	Description	Approx. lbs./kg	Price
2923SF	23" wide, <b>counter unit</b> , 30 lb. / 4 gal. 60,000 BTU	165/75	\$2740.00
2932SF	32" wide, <b>counter unit</b> , 45 lb. / 6 gal. 90,000 BTU	185/84	3560.00
2941SF	41" wide, <b>counter unit</b> , 60 lb. / 8 gal. 120,000 BTU	190/86	4560.00
TS2923SF	23" wide, <b>floor unit</b> , 36" tall, 60,000 BTU	185/84	\$3300.00
TS2932SF	32" wide, <b>floor unit</b> , 36" tall, 90,000 BTU	220/100	4200.00
TS2941SF	41" wide, <b>floor unit</b> , 36" tall, 120,000 BTU	270/123	5100.00

# FRYER OPTIONS & ACCESSORIES

Description	Price
SF69; Funnel-cake fryer, side drain board <i>fits both sides</i>	\$420
21088; Funnel-cake drip & drain screen	\$ 90

### Fryer Lids

JO1, 10HF & 10HC	\$200
AFS14, 14HF, 14HC & 2616HG	\$230
18HF	\$280
2SF95-A; lid for model 2923	\$280
SF95-A; lid for model 2932	\$340
4SF95-A; lid for model 2941	\$380

21089; Crumb Skimmer	\$ 50
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Description	Price
<b>Funnel Cake Rings</b>	
SF6R-A; 6" diameter SS ring w/ long ss handle	\$ 60
SF8R-A; 8" diameter SS ring w/ long ss handle	\$ 72

### Fry Baskets

JO1, 10HF & 10HC	standard twin basket	\$ 96
AFS14, 14HF, 14HC & 2616HG	standard twin basket	\$ 84
18HF	standard twin basket	\$180
JO1, 10HF & 10HC	large single basket	\$180
AFS14, 14HF, 14HC & 2616HG	large single basket	\$190
18HF	large single basket	\$440

### Casters

14056-A	Casters for AFS14	\$400
14064-A	Casters for other fryers	\$420

# HEAVY DUTY EQUIPMENT STANDS

**Galv Stands** include stainless steel top shelf with galvanized steel lower shelf and legs. **-SS** stands include stainless steel top shelf, lower shelf and legs. All stands are equipped with raised side and back corner flanges to secure cabinet base equipment. Optional hardware is available for leg base equipment. All stands are shipped disassembled to save space.

## 20" Deep x approx. 25" tall

for 10 & 11 Budget Series Equipment



Model 36BS

Model #	Size	Equipment Match	Approx.		
			lbs./kg	-Galv	-SS
20BS	20" x 20"	1020, 1120B, 1092	45/20	\$640	\$780
24BS	24" x 20"	1024	50/23	650	790
30BS	30" x 20"	1030, 10201, 1093, 11201B, 1130B	60/27	720	860
36BS	36" x 20"	1036	70/32	740	880
40BS	40" x 20"	1040, 10301, 11301B, 1140B, 1094	75/34	800	980
48BS	48" x 20"	1048	90/41	840	1020

## 23½" Deep x approx. 24" tall

For E Series & FHP Series models when used with legs



Model 36ES

Model #	Size	Equipment Match	Approx.		
			lbs./kg	-Galv	-SS
18ES	18" x 23.5"	all E & FHP Series models w/ 18 suffix	40 /18	\$ N/A	\$900
24ES	24" x 23.5"	all E & FHP Series models w/ 24 suffix	45/20	540	700
30ES	30" x 23.5"	all FHP Series models w/ 30 suffix	60/27	N/A	960
36ES	36" x 23.5"	all E & FHP Series models w/ 36 suffix	65/36	580	740
42ES	42" x 23.5"	all FHP Series models w/ 42 suffix	80/41	N/A	1020
48ES	48" x 23.5"	all E & FHP Series models w/ 48 suffix	90/41	680	860
54ES	54" x 23.5"	all FHP Series models w/ 54 suffix	110/50	N/A	1180
60ES	60" x 23.5"	all E & FHP Series models w/ 60 suffix	135/61	840	1040
72ES	72" x 23.5"	all FHP Series models w/ 72 suffix	150/68	1060	1280

## 26½" Deep x approx. 24" tall

For Castle Series models (32 prefix)



Model 36DS

Model #	Size	Equipment Match	Approx.		
			lbs./kg	-Galv	-SS
18DS	18" x 26.5"	all 32 prefix Series models w/ 18 suffix	45/20	\$ N/A	\$ 940
24DS	24" x 26.5"	all 32 prefix Series models w/ 24 suffix	50/23	560	720
30DS	30" x 26.5"	all 32 prefix Series models w/ 30 suffix	65/30	N/A	980
36DS	36" x 26.5"	all 32 prefix Series models w/ 36 suffix	70/32	600	760
42DS	42" x 26.5"	all 32 prefix Series models w/ 42 suffix	90/41	N/A	1040
48DS	48" x 26.5"	all 32 prefix Series models w/ 48 suffix	100/45	700	880
54DS	54" x 26.5"	all 32 prefix Series models w/ 54 suffix	120/55	N/A	1200
60DS	60" x 26.5"	all 32 prefix Series models w/ 60 suffix	140/64	860	1060
72DS	72" x 26.5"	all 32 prefix Series models w/ 72 suffix	170/77	1080	1300

60" & 72" wide stands should only be used with 1 appliance

## Other Stands

for Pizza Ovens, FHP Series built "cabinet style" and Counter Fryers



Model 36PS

Model #	Size	Equipment Match	Approx.		
			lbs./kg	-Galv	-SS
16DS	16" x 30"	2616HG counter fryer	45/20	\$ 880	\$ 1040
24PS	24" x 30" x 34"h	PO19, B19N	60/27	980	1180
31PS	31" x 30" x 34"h	PO26, B26N	70/32	1040	1300
36PS	24" x 30" x 34"h	PO31, B31N	70/32	1080	1300
24CS	24" x 30" x 21"h	FHP24-24B	60/27	920	1070
36CS	36" x 30" x 21"h	FHP36-24B, FHP36-36B	60/27	1240	1240
23DS	23" x 26"	2923SF	60/27	980	1040
32DS	32" x 26"	2932SF	70/32	1200	1340
41DS	41" x 26"	2941SF	95/43	1280	1460

## COMSTOCK-CASTLE WARRANTY

Comstock-Castle Stove Co. (hereinafter Factory), warrants its new product(s) as follows: The initial appliance installation must be completed by a professional / licensed gas technician, familiar with gas and combustion systems and a gas pressure manometer must be used or **this warranty will be void**. Provided the accurately completed installation check list and warranty registration is received by the Factory under the guidelines listed above, the Factory warrants its new product(s) to be free from defects in material and workmanship under normal use for a period of 365 days (1 year) from the date of original installation, not to exceed eighteen (18) months after shipment from Factory or Factory facility. Initial installation, including calibration, is considered to be the responsibility of the end user. Reasonable service / labor costs, as defined by the factory, will be paid for a period not exceeding 365 days from the date of installation. Original parts will be replaced for 365 days from the date of installation, including shipping charges. Next day or 2nd day shipping services will be the expense of the customer. This warranty is extended to the original commercial user and is not transferable. Factory warranty covers the contiguous United States, Alaska and Hawaii for both parts and labor.

### **PROVISIONS:**

- A) The equipment **must be** properly installed, adjusted, operated and maintained in accordance with national, state and local codes for commercial kitchens and in accordance with the installation instructions provided with this product.
- B) Proof of installation date must be submitted on the factory supplied Warranty Registration/Installation Checklist prior to work being performed.
- C) Such repair shall be performed within fifty (50) miles from an office of a **Factory Authorized Service Agency** or sub-agent or any other licensed agent approved in writing by Factory.
- D) The equipment has not been damaged, altered or misused.
- E) The warranty serial number plaque affixed to the appliance has not been defaced, obliterated or removed.
- F) An acceptable report for any claim under this warranty shall be supplied to Factory within thirty (30) days of the work performed.

### **EXCLUSIONS:**

- A) Factory shall have no obligation as to any product(s) which has been misapplied, mishandled, abused, misused, subjected to harsh chemical action or poor water/gas quality, modified without written approval from the Factory, damaged by flood, fire or other acts of nature.
- B) Re-calibrations associated with the replacement of a defective part otherwise covered under this warranty for labor will be covered to the extent of one (1) service call (i.e. the call during which the part is replaced).
- C) Factory assumes no responsibility for travel costs beyond 100 miles round trip, travel other than overland and overtime costs of repair.
- D) Factory excludes paint and porcelain finish, gasket material, ceramic material from normal coverage.
- E) Factory liability on a claim of warranty shall not exceed the price of the material and/or service which caused the claim.
- F) This warranty is limited and is in lieu of all other warranties, expressed or implied. Factory employees or agents shall not be held liable for any claims of personal injury or consequential damage or loss.

### **RETURN:**

Return allowed within 90 days of invoice date, with prior written authorization from the factory, shipped freight prepaid. Equipment must be unused and in packaging acceptable for a damage free return. A 20% restocking charge is assessable.