

Salamander Broiler



Mounted on Model F330
(shown with optional casters)



Model F36SAL
(range mount close-up)



Model F36SAL
(counter model)

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, stainless steel finish, sturdily welded with angle iron and corrosion resistant aluminized steel framing. Double wall construction with heavy fiberglass insulation assures heat retention for daily money saving fuel efficiency. Easy ball grip rack positioning handle. Spring balanced broiler grid with 3 secure locking broiler positions. Heavy duty broiler rack measures 28" wide x 13" deep. Durable rollers with deep roll out for easy loading. Full width spillage pan.

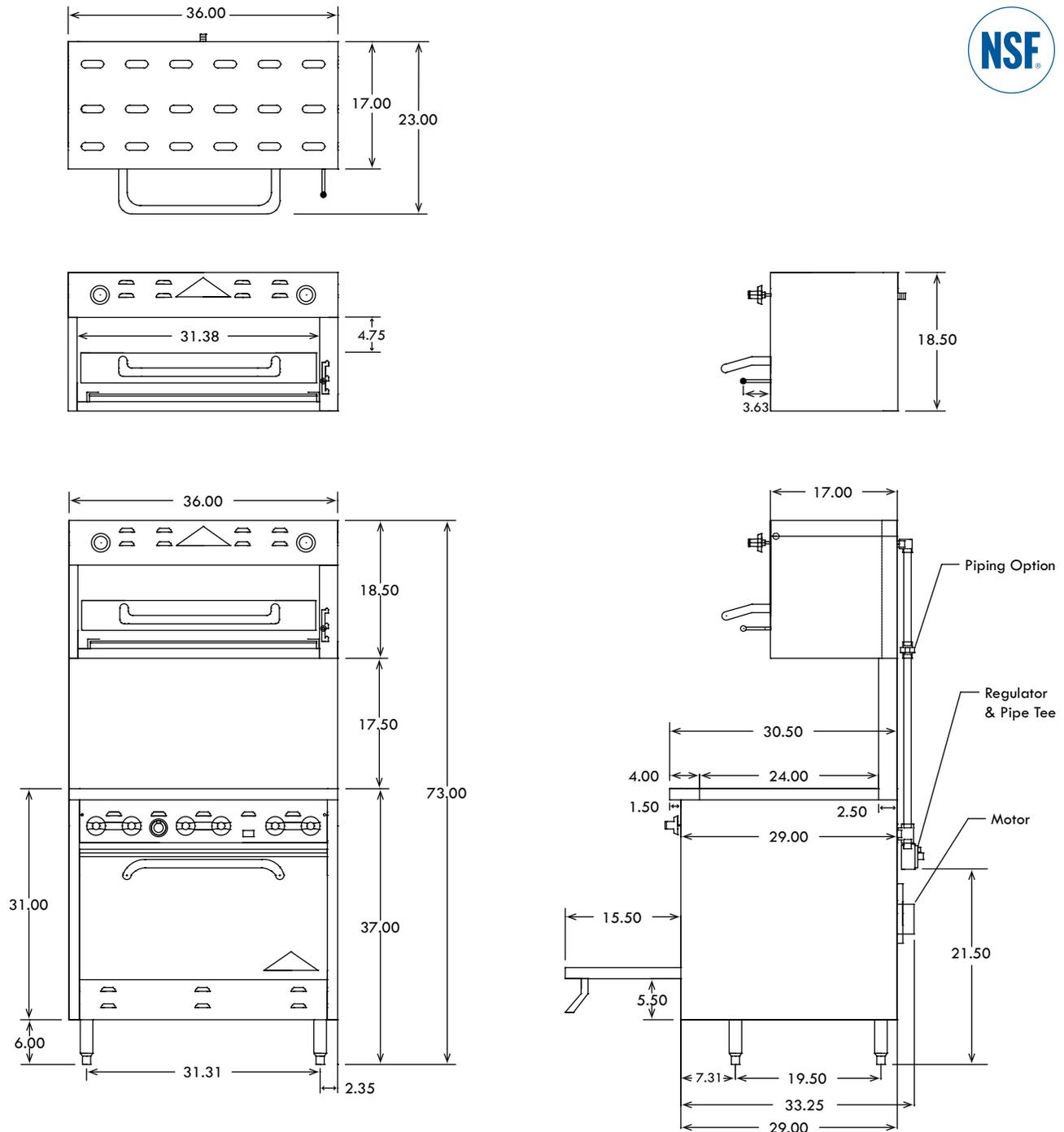
BURNERS: 2 separately controlled infra-red burners, each rated at 18,000 BTU's. Protective screen over burners to protect against knocks from flatware or heating vessels. Infinite hi-low temperature control.

CONTROLS: Durable brass burner valves with infinite hi-low temperature control. Automatic standing pilot. Pressure regulators are set at the factory for the type of gas specified. Optimum pressures are 4" WC for natural gas and 11" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order.

ACCESSORIES & OPTIONS: Range mounting reinforcement channels & back kit, wall mounting kit, legs for counter model, interconnecting gas piping for range mount models, gas hoses.



Salamander Measurements



Model #	Width	Depth	Height	Grid Rack	Total BTU
F36SAL	36"	17"	18.5"	28" x 13"	36,000

Range mount or table-top; featuring 2 separately controlled infra-red burners, each rated at 18,000 BTU's. Infinite hi-low temperature control. Easy ball grip rack positioning handle with 3 secure locking broiler positions. Heavy duty broiler rack measures 28" wide x 13" deep. Durable rollers with deep roll out for easy loading. Full width spillage pan. Stainless steel finish.

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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JOB _____ ITEM # _____

CHAR-BROILER RANGES



Model F3226-18-1.5RB
(shown w/ optional casters & extra racks)



Model F3218-2RB



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, stainless steel finish, sturdily welded with angle iron and corrosion resistant aluminized steel framing. Low back splash is standard. Sturdy 6" stainless steel pipe legs with adjustable feet. Double wall construction with heavy fiberglass insulation assures heat retention for daily money saving fuel efficiency and offers the best installation clearances in the industry. Non-combustible surfaces are 0" on the sides and 0" in the rear; combustible surfaces are 2" on the sides and 2" in the rear.

OVENS: 3 widths from which to choose; 31½", 26½" & 19½" All ovens measure 20½" deep x 14" high. One heavy duty chrome plated wire rack is standard with 3 rack positions spaced approximately 2¾" apart with 5¾" between the top rack position and the ceiling. Easy cleaning porcelain coated and aluminized steel oven linings are standard. The ovens feature a durable cast iron "H" pattern burner; 31½" & 26½" ovens are rated at 30,000 BTUH, the 19½" oven is rated at 25,000 BTUH. A special designed baffle directs heat for superior air circulation. Convection option is available, add prefix "C" to the model number.

BURNERS: 12" incremental griddle & char-broiler models feature cast iron "H" pattern burners, one for each 12" increment; griddles are rated at 20,000 BTU ea. & char-broilers at 25,000 ea. 18" and 30" griddle & char-broiler sections feature 2 and 4 straight burners respectively; griddles are rated at 18,000 BTU ea. & char-broilers at 20,000 ea. Open burners are cast iron without gaskets, rated at 24,000 BTU's and feature a large 7" "star" flame pattern.

OPEN TOP GRATES: Open burner grates are 12" x 12" solid cast iron with spillover bowl that also reflects heat to the cooking surface for added efficiency and designed for easy movement of pots across top sections.

GRIDDLE PLATE: Highly polished to minimize food sticking. ¾" thick plate is standard, 1" thick is available. 4" high splash guard is standard. Higher sides are also available. 21¼" deep cooking surface with front cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

CHAR-GRATES: Cast iron top grate sections measure 20.5" deep, designed with cast-in grease trough on each blade to allow grease run off into the front cold zone grease trough and reduces flare up. Each section is reversible for sloped or level grilling. Stainless steel splash guards on 3 sides graduating up to 4" high. Grease drain slot is 3.5" x 1" and feeds into a large, removable grease drawer.

RADIANTS: Char-broiler radiants are either lava rock or heavy duty angle iron, inverted "V" type for superior uniform heating temperature. "V" type radiants are easily removable for cleaning.

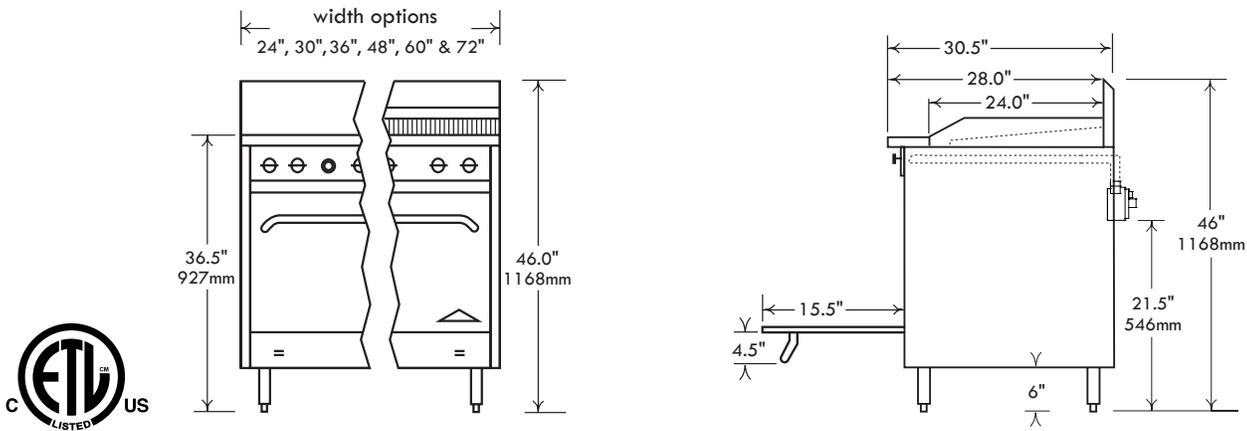
OPTIONS & ACCESSORIES: High back and shelf, thermostats, 1" thick plates, raised griddle-cheesemelters, safety pilots, grill scrapers, spatulas, cleaning supplies, chrome plating, safety pilot controls, gas hoses, carrying handles, knob protectors and matching equipment stands.



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CHAR-BROILER RANGES MEASUREMENTS



Char-Broiler Ranges (Popular models shown below. Call factory for other model details.)

Cooktop Configuration	Model #	Description		Total B.T.U.	Approx. Wgt. Kg. / Lbs.
		Top	Base		
	F318-2RB	(0) Open Burners	- w/ (1) 19.5" Oven	75,000	173 / 380
	F330-12-1RB	(2) Open Burners & (1) 12" Griddle & (1) 12" Radiant Broiler	- w/ (1) 31.5" Oven	123,000	225 / 560
	F330-18-1.5RB	(0) Open Burners & (1) 18" Griddle & (1) 18" Radiant Broiler	- w/ (1) 31.5" Oven	106,000	264 / 580
	F3218-2RB	(4) Open Burners & (1) 24" Radiant Broiler	- w/ (2) 19.5" Ovens	196,000	309 / 680
	F3430-2RB	(4) Open Burners & (1) 24" Radiant Broiler	- w/ (1) 31.5" Oven - & 10" storage space	176,000	320 / 705
	F3226-18-1.5RB	(4) Open Burners & (1) 18" Griddle & (1) 18" Radiant Broiler	- w/ (2) 26.5" Ovens	232,000	425 / 935
	F3226-24-1RB	(4) Open Burners & (1) 24" Griddle & (1) 12" Radiant Broiler	- w/ (2) 26.5" Ovens	221,000	427 / 940
	F3226-30-2.5RB	(0) Open Burners & (1) 30" Griddle & (1) 30" Radiant Broiler	- w/ (2) 26.5" Ovens	212,000	468 / 1030
	2F330-30-1.5RB	(4) Open Burners & (1) 30" Griddle & (1) 18" Radiant Broiler	- w/ (2) 31.5" Ovens	268,000	532 / 1170

Raised griddle-cheesemelter-broilers available in lieu of flush griddles.
Char-broiler ranges come standard with low backs to meet sanitation codes.

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JOB _____ Item # _____

RAISED GRIDDLE RANGES



model F330-12B
(shown w/ optional casters)



model F330-24B
(shown w/ optional casters)



model 2F330-1.5RB-30B
(shown w/ optional casters)



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, stainless steel finish, sturdily welded with angle iron and corrosion resistant aluminized steel framing. High back splash and shelf is standard. Sturdy 6" stainless steel pipe legs with adjustable feet. Double wall construction with heavy fiberglass insulation assures heat retention for daily money saving fuel efficiency and offers the best installation clearances in the industry. Non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 2" on the sides and 2" in the rear.

OVENS: 3 widths from which to choose; 31½", 26½" & 19½" All ovens measure 20½" deep x 14" high. One heavy duty chrome plated wire rack is standard with 3 rack positions spaced approximately 2¾" apart with 5¾" between the top rack position and the ceiling. Easy cleaning porcelain coated and aluminized steel oven linings are standard. The ovens feature a durable cast iron "H" pattern burner; 31½" & 26½" ovens are rated at 30,000 BTUH, the 19½" oven is rated at 25,000 BTUH. A special designed baffle directs heat for superior air circulation. Convection option is available, add prefix "C" or "CC" to the model number.

GRIDDLE PLATES: Available in 12", 18", 24", 30", 36", 42" and 48". Highly polished to minimize food sticking, 3/4" thick plate is standard, 1" thick is available. 4" high splash guard is standard. Higher sides are also available. 21¼" deep cooking surface. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer at the back of the griddle to avoid cross contamination with the cheesemelter rack.

CHEESEMELTER-BROILER: Adjustable heavy duty, nickel plated, cheesemelter racks measure 18" deep by 6" less than the width of the griddle.

OTHER BURNERS: 12" incremental char-broiler models feature cast iron "H" pattern burners, one for each 12" increment, rated at 25,000 BTU's ea. 18", 30" and 42" griddle & char-broiler sections feature 2, 4 and 6 straight burners respectively; char-broilers rated at 20,000 BTU's ea., griddles rated at 18,000 BTU's ea. Open burners are cast iron without gaskets, rated at 24,000 BTU's and feature a large 7" "star" flame pattern.

RAISED GRIDDLE BURNERS: Cast iron "H" pattern burners feature an attached stainless steel flame spreader to radiate heat downward combined with aluminized steel side panels for superior heat reflection. One burner BTU inputs are: 12"-20K, 18"-25K, 24"-30K. Two burner BTU inputs are: 30"-50K, 36"-60K. Three burner BTU inputs are: 42"-75K, 48"-90K. All raised griddle ranges have 2 gas hook-ups unless an entire griddle cooktop surface is raised across the entire frame.

OPEN BURNER GRATES: Open burner grates are 12" x 12" solid cast iron with spillover bowl that also reflects heat to the cooking surface for added efficiency and designed for easy movement of pots across top sections.

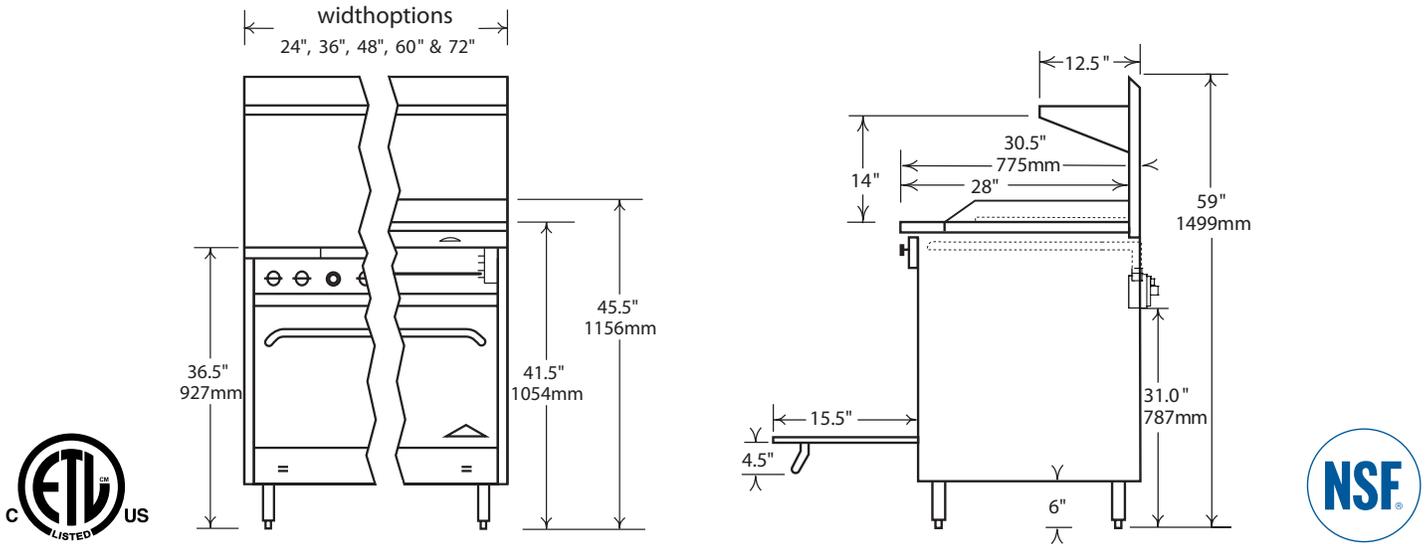
OPTIONS & ACCESSORIES: Convection fan, 1" thick & chrome griddle plates, safety pilot controls, gas hoses and knob protectors.



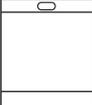
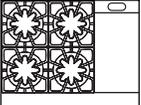
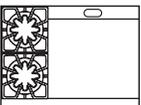
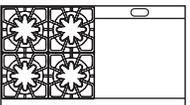
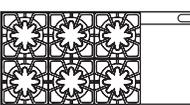
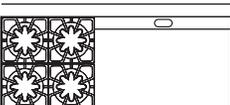
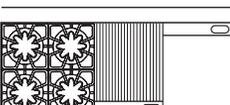
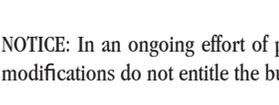
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RAISED GRIDDLE RANGES MEASUREMENTS



Raised Griddle Ranges (Popular models shown below. Call factory for other model details.) Raised griddle ranges have 2 gas hook-ups.

Cooktop Configuration	Model #	Description		Total B.T.U.	Approx. Wgt. Kg. / Lbs.
		Top	Base		
 only 1 gas hook-up	F318-24B	(0) Open Burners & (1) 24" Raised Griddle	- w/ (1) 19.5" Oven	55,000	182 / 400
	F330-12B	(4) Open Burners & (1) 12" Raised Griddle	- w/ (1) 31.5" Oven	146,000	241 / 530
	F330-24B	(2) Open Burners & (1) 24" Raised Griddle	- w/ (1) 31.5" Oven	108,000	268 / 590
 only 1 gas hook-up	F330-36B	(0) Open Burners & (1) 36" Raised Griddle	- w/ (1) 31.5" Oven	90,000	277 / 610
	F3218-24B	(4) Open Burners & (1) 24" Raised Griddle	- w/ (2) 19.5" Ovens	176,000	327 / 720
	F3430-24B	(4) Open Burners & (1) 24" Raised Griddle	- w/ (1) 31.5" Oven & 10" storage space	156,000	320 / 705
	F3226-24B	(6) Open Burners & (1) 24" Raised Griddle	- w/ (2) 26.5" Ovens	234,000	400 / 880
	F3226-36B	(4) Open Burners & (1) 36" Raised Griddle	- w/ (2) 26.5" Ovens	216,000	427 / 940
	2F330-1.5RB-30B	(4) Open Burners & (1) 18" Radiant Broiler & (1) 30" Raised Griddle	- w/ (2) 31.5" Ovens	246,000	536 / 1180

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JOB _____ ITEM # _____

Step-Up Ranges



Model FSU330
(shown with optional casters)

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, stainless steel finish, sturdily welded with angle iron and corrosion resistant aluminized steel framing. High back splash and shelf is standard. Sturdy 6" stainless steel pipe legs with adjustable feet. Double wall construction with heavy fiberglass insulation assures heat retention for daily money saving fuel efficiency and offers the best installation clearances in the industry. Non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 2" on the sides and 2" in the rear.

OPEN BURNERS: 24,000 BTUH "star" pattern burners without gaskets is standard. The large 7" flame spread offers a more efficient burn pattern for small to large pots. Crumb trays catch all spillage. Top grates are 12" x 12" cast iron with a spillover bowl that also reflects heat for added efficiency. Stainless steel bullnose-rail is safely flush with the cook tops and functional to straddle pots, skillets and plates and also serves as control protection. The back burners are raised 4" above the front burners for easy skillet access to the back burner areas. Front burner height from the floor is approximately 36", the rear burners are approximately 40" from the floor.

CONTROLS: 500° thermostat, 100% safety oven shut off, automatic standing pilot and durable brass burner valves. Pressure regulators are set at the factory for the type of gas specified. Optimum pressures are 4" WC for natural gas and 11" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and installation adjustments are the responsibility of the buyer.

OVENS: 3 widths from which to choose; 31½", 26½" & 19½" All ovens measure 20½" deep x 14" high. One heavy duty chrome plated wire rack is standard with 3 rack positions spaced approximately 2¾" apart with 5¾" between the top rack position and the ceiling. Easy cleaning porcelain coated and aluminized steel oven linings are standard. The ovens feature a durable cast iron "H" pattern burner; 31½" & 26½" ovens are rated at 30,000 BTUH, the 19½" oven is rated at 25,000 BTUH. A special designed baffle directs heat for superior air circulation. Convection option is available, add prefix "C" to the model number.

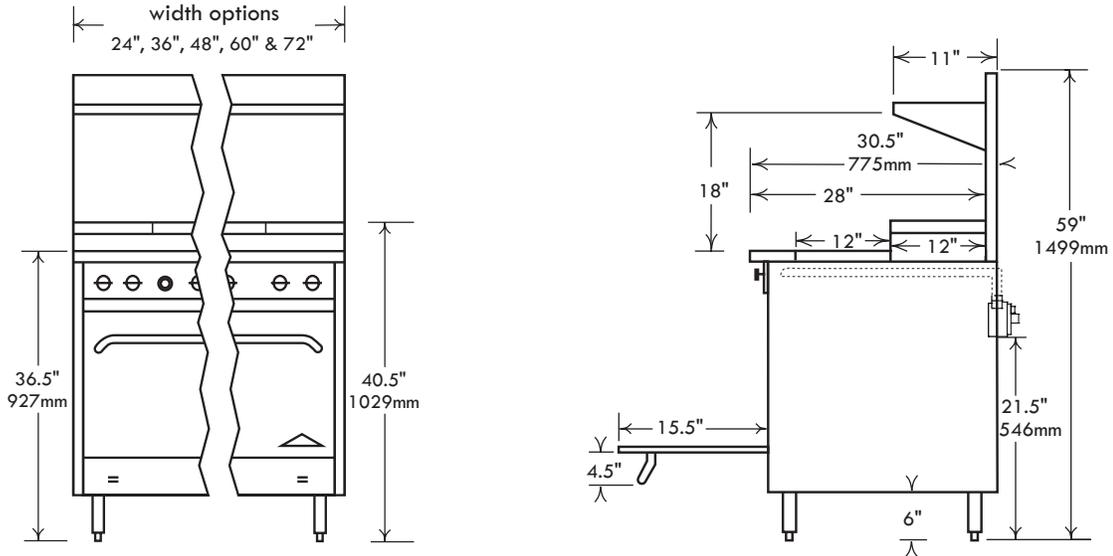
ACCESSORIES & OPTIONS: Convection fan, extra oven racks, casters, pizza decks, safety pilot controls, lift off griddles, gas hoses and quick disconnects.



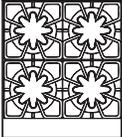
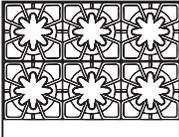
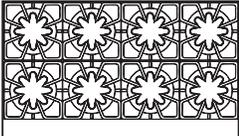
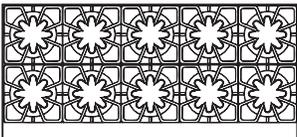
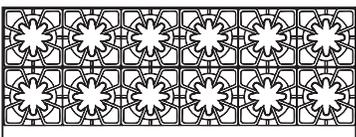
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STEP-UP RANGES MEASUREMENTS



Step-Up Ranges (Popular models shown below. Call factory for other model details.)

Cooktop Configuration	Model #	Description		Total B.T.U.	Approx. Wgt. Kg. / Lbs.
		Top	Base		
	SUF318	(4) Open Burners	- w/ (1) 19.5" Oven	121,000	159 / 350
	SUF32	(4) Open Burners	- w/ (1) cabinet base	96,000	136 / 300
	SUF330	(6) Open Burners	- w/ (1) 31.5" Oven	174,000	227 / 500
	SUF33	(6) Open Burners	- w/ (1) cabinet base	144,000	193 / 425
	SUF3218	(8) Open Burners	- w/ (2) 19.5" Ovens	242,000	309 / 680
	SUF3430	(8) Open Burners	- w/ (1) 31.5" Oven	222,000	291 / 640
	SUF3226	(10) Open Burners	- w/ (2) 26.5" Ovens	300,000	418 / 920
	SUF33032	(10) Open Burners	- w/ (1) 31.5" Oven - & 22" storage space	270,000	355 / 780
	SU2F330	(12) Open Burners	- w/ (2) 31.5" Ovens	348,000	455 / 1000
	SUF33033	(12) Open Burners	- w/ (1) 31.5" Oven - & 34" storage space	318,000	373 / 820

Gas connection location as you look from the front: 21" from the floor, 3" from the left side.

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JOB _____ ITEM # _____

HEAVY POT RANGES

Base Models: FK430, FK43, 2FK430



Model FK430
(shown with extra rack & optional casters)



Standard Features, Benefits & Options

OVENS: 31.5" w x 22" d x 14" h for superior baking characteristics and results around common 26" x 18" sheet pans. Heavy insulation for fuel efficiency. Easy cleaning porcelain and aluminized linings with one nickel plated rack. 3 rack positions with 2 $\frac{3}{4}$ " between rack positions. Long life, 30,000 BTU cast iron "H" pattern oven burner combined with special "V" shaped baffle directs heat for excellent air circulation.

COOK TOPS: 25,000 BTU "star" pattern top burners offer a more efficient burn pattern for small to large pots. Optional 40,000 BTU burners available. Full width crumb trays catch all spillage. Four cast iron top grates measuring approximately 18" x 14" are designed to accommodate and more easily move large diameter pots across top sections.

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 6" heavy duty stainless pipe legs with adjustable feet. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on sides and 0" in the rear, combustible surface clearances are 6" and 6".

CONTROLS: Includes 500° thermostat, 100% safety shut off, automatic standing pilot and brass top burner valves. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is $\frac{3}{4}$ " NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the buyer.

GRIDDLE PLATES: Available either 18" or 36". 18" griddles feature 2, "I" burners rated at 18,000 BTU each. 36" griddles feature 3, "H" burners rated at 20,000 BTU each. $\frac{3}{4}$ " thick is standard. Stainless steel splash guards tapering to 4". Front grease trough and large capacity grease catch. Optional raised griddle-cheesemelters with rear trough are available. Maximum rack clearance is 4 $\frac{1}{2}$ ".

CHAR-BROILERS: Available either 18" or 36". 18" char-broilers feature 2, "I" burners rated at 20,000 BTU each. 36" char-broilers feature 3, "H" burners rated at 25,000 BTU each. Flare up reducing cast iron top grates and radiants for superior heat retention. Front grease trough and large capacity grease catch. SS splash guards tapering to 4". Char-broilers are approved for use in non-combustible locations only.

HOT TOPS: Available either 18" or 36". 18" hot tops feature 2, "I" burners rated at 18,000 BTU each. 36" hot tops feature 3, "H" burners rated at 20,000 BTU each. $\frac{3}{4}$ " thick is standard.

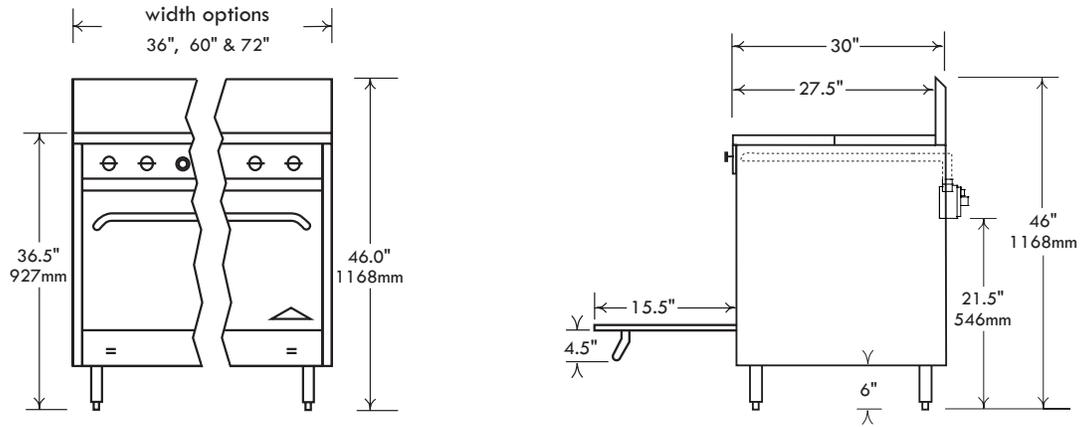
ACCESSORIES & OPTIONS: Convection fan, casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage base in lieu of oven and low backs are some of the standard options and accessories available.



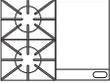
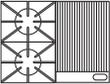
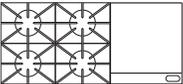
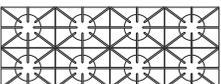
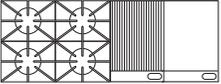
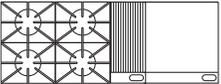
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HEAVY POT RANGES MEASUREMENTS



Heavy Pot Ranges (Popular models shown below. Call factory for other model details.)

Cooktop Configuration	Width	Model #	Description		Total B.T.U.	Approx. Wgt. Kg. / Lbs.
			Top	Base		
					w/ 25K / 40K top	
	36"	FK430	(4) Open Burners	- w/ (1) 31.5" Oven	130,000 / 190,000	227 / 500
		FK43	(4) Open Burners	- w/ (1) cabinet base	100,000 / 160,000	195 / 430
	36"	FK430-18	(2) Open Burners & 18" Griddle	- w/ (1) 31.5" Oven	116,000 / 146,000	239 / 525
		FK43-18	(2) Open Burners & 18" Griddle	- w/ (1) cabinet base	86,000 / 116,000	207 / 455
	36"	FK430-1.5RB	(2) Open Burners & 18" Radiant Broiler	- w/ (1) 31.5" Oven	120,000 / 150,000	239 / 525
		FK43-1.5RB	(2) Open Burners & 18" Radiant Broiler	- w/ (1) cabinet base	90,000 / 120,000	207 / 455
	60"	FK3226-24	(4) Open Burners & 24" Griddle	- w/(2) 26.5" Ovens	200,000 / 260,000	409 / 900
	72"	2FK430	(8) Open Burners	- w/(2) 31.5" Ovens	260,000 / 380,000	455 / 1000
	72"	2FK430-18-1.5RB	(4) Open Burners, 18" Griddle, & 18" Radiant Broiler	- w/(2) 31.5" Ovens	236,000 / 296,000	482 / 1060
	72"	2FK430-24-1RB	(4) Open Burners, 24" Griddle, & 12" Radiant Broiler	- w/(2) 31.5" Ovens	225,000 / 285,000	536 / 1180



NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.





America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

CONVECTION OVEN RANGES



Model CCF3218-2RB



Model CF330

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, stainless steel finish, sturdily welded with angle iron and corrosion aluminized steel inner framing. High backsplash and shelf is standard. Sturdy 6" stainless steel pipe legs with adjustable leveling feet. A stainless steel front rail spans the width of each range which is flush with the cooking surface for pot, pan or plate straddling, functional for laying utensils and helps protect the controls below. Double wall construction with heavy fiberglass insulation assures heat retention for daily money saving fuel efficiency and offers the best installation clearances in the industry. 2" side and rear combustible surface clearances.

OVENS: Convection ovens are available only in the large oven size (31½") and come with 3 wire racks and 5 rack positions. Ovens are 21" deep by 14½" high. Ovens feature easy cleaning door and bottom linings along with efficient heat reflecting aluminized steel side and top linings. Long life cast iron "H" pattern burners are rated at 30,000 BTU.

FAN MOTOR: 1/4 horse power, 1650 RPM blower motor. 120 VAC / 60 HZ / 1 Ph, 25 watt output, 0.5 amps total draw. 6' cord and 3 prong plug. The fan motor can be pulled through the oven for quick serviceability.

CONTROLS: 500° oven thermostats, 100% oven pilot safety shut off valve, automatic pilot lights, and brass gas valves are standard. Pressure regulators are set at the factory for the type of gas specified. Optimum pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is ¾" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the owner.

BURNERS: 12" incremental griddle & char-broiler models feature cast iron "H" pattern burners, 1 for each 12" increment; griddles are rated at 20,000 BTU's & char-broilers at 25,000. 18" & 30" griddle & char-broiler sections feature 2 & 4 straight burners respectively; griddles are rated at 18,000 BTU's ea. & char-broilers at 20,000 ea. Open burners are cast iron without gaskets rated at 24,000 BTU's and feature a large 7" "star" flame pattern.

OPEN TOP GRATES: 12" x 12" cast iron top grates. Cast in bowl directs heat to the cooking surface. Tops are designed for easy multi-directional movement of pots which can also straddle the front rail.

CHAR-BROILERS: 20½" deep cast iron top grates. Cast in trough on each blade channels grease into the front grease trough reducing flare up. Grates are reversible for sloped or level cooking. 4" standard splash guard. Heavy angle iron inverted "V" shape radiants give hotter & more uniform heat. 6" char-broiler increments require a corresponding 6" incremental griddle.

GRIDDLE PLATES: ¾" thick is standard. 21¼" deep cook surface. 4" standard splash guard. Front, cold zone grease trough & slot feeds a large capacity grease drawer. High polish minimizes food sticking. 6" griddle increments require a corresponding 6" incremental char-broiler.

OPTIONS & ACCESSORIES: Cooktop burner safety pilots, raised griddle-cheesemelter-broiler, chrome, grooved & thicker griddle plates, griddle thermostats, tall splash guards, gas hoses, gas shut off valves, hot top sections, casters, racks, on-site catering protection.

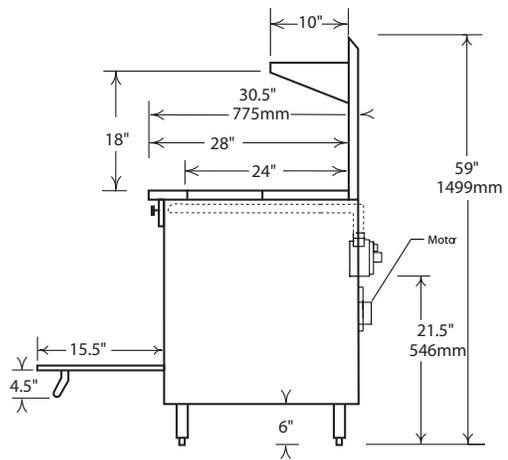
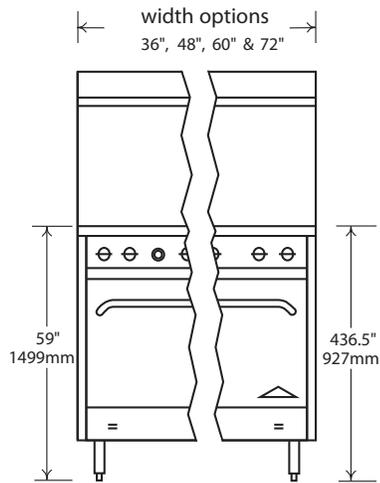


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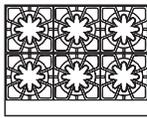


CONVECTION OVEN RANGES MEASUREMENTS

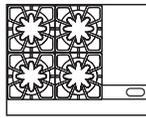


Convection Oven Ranges (Popular cook top configurations)

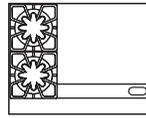
36" Models



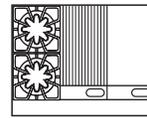
CF330



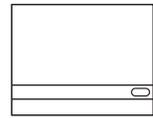
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CF330-24

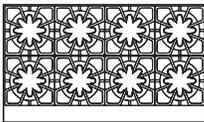


CF330-12-1RB

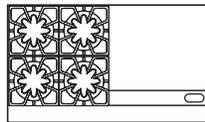


CF330-36

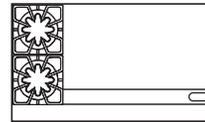
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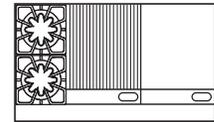
CF3430



CF3430-24



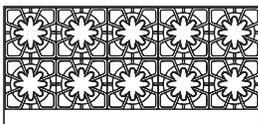
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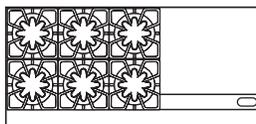
CF3430-18-1.5RB

1 Lg. Convection Oven

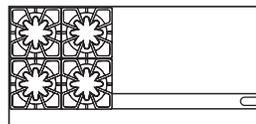
60" Models



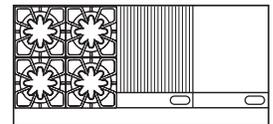
CF33018



CF33018-24



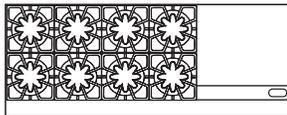
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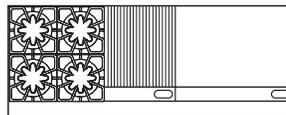
CF33018-18-1.5RB

1 Convection & 1 Standard

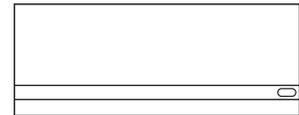
72" Models



C2F330-24



C2F330-1.5RB-30



C2F330-72

1 Convection & 1 Standard

2 Convection Ovens

CC2F330-24

CC2F330-1.5RB-30

CC2F330-72

Convection ovens add approximately 50 lbs. to each oven. For approximate shipping weights see base model specs and add appropriate weights.

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



JOB _____ ITEM # _____

24" WIDE RANGES

Base Model: F318



Model F318-2RB



Model F318-12-1RB



Model F318

Standard Features, Benefits & Options

OVEN: 19.5" w x 22" d x 14" h for superior baking characteristics and results. Heavy insulation for fuel efficiency. Easy cleaning porcelain and aluminized linings with one nickel plated rack. 3 rack positions with 2 3/4" between rack positions. Long life, 25,000 BTU cast iron "H" pattern oven burner combined with special "V" shaped baffle directs heat for excellent air circulation.

COOK TOPS: 24,000 BTU "star" pattern top burners with no gaskets to leak. The large 7" flame spread offers a more efficient burn pattern for small to large pots. Full width crumb trays catch all spillage. Top grates are 12" x 12" cast iron with spillover bowl that also reflects heat for added efficiency. Designed for easy movement of pots across top sections. Stainless steel bullnose-rail is safely flush with the cook tops and functional to straddle pots, skillets and plates and also serves as control protection.

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 6" heavy duty stainless pipe legs with adjustable feet. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on sides and 0" in the rear, combustible surface clearances are 2" and 2".

CONTROLS: Includes 500° thermostat, 100% safety shut off, automatic standing pilot and brass top burner valves. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the buyer.

GRIDDLE PLATES: 12" or 24" wide, 3/4" thick. Long life 20,000 BTU cast iron burners. Front draining grease trough and large capacity grease catch. Optional 12" & 24" raised griddle-cheesemelters feature stainless steel wire mesh radiants and rear grease drains. 12" rated 20,000 BTU, 24" rated 30,000 BTU. Maximum rack clearance is 4 1/2".

CHAR-BROILERS: 25,000 BTU cast iron "H" pattern burners. Cast iron top grate sections fit into 12" width increments. A cast-in trough on each blade channels grease into the front cold zone grease trough reducing flare up. Each section is reversible for sloped or level cooking. Stainless steel splash guards on 3 sides graduating up to 4" high. Grease slot is 3.5" x 1" and feeds into a large, removable grease drawer. Char-broilers are approved for use in non-combustible locations only.

HOT TOPS: Available in 12" width increments in lieu of open top burners. 3/4" thick to hold heat from long life, even heating 20,000 BTU cast iron "H" pattern burners.

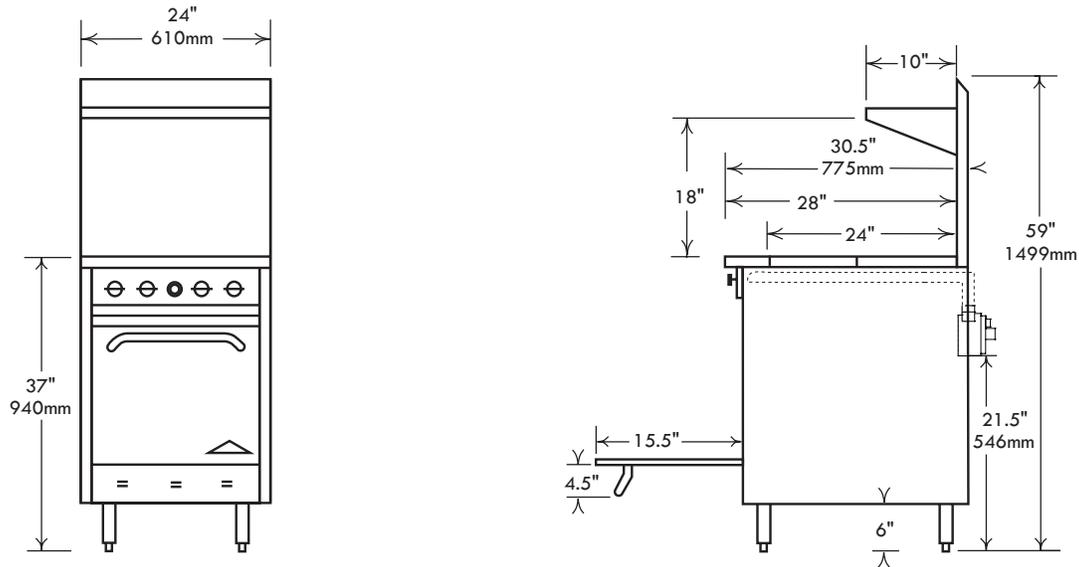
ACCESSORIES & OPTIONS: Convection fan, casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage base in lieu of oven and low backs are some of the popular options and accessories available.



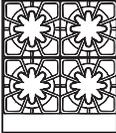
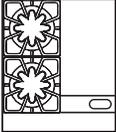
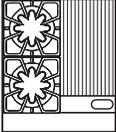
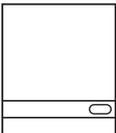
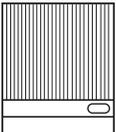
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24" RANGES MEASUREMENTS



24" Ranges (Popular models shown below. Call factory for other model details.)

Cooktop Configuration	Model #	Description		Total B.T.U.	Approx. Wgt. Kg. / Lbs.
		Top	Base		
	F318	(4) Open Burners	- w/ (1) 19.5" Oven	121,000	155 / 340
	F32	(4) Open Burners	- w/ (1) cabinet base	96,000	105 / 230
	F318-12	(2) Open Burners	- w/ (1) 19.5" Oven	93,000	159 / 350
	F32-12	& (1) 12" Griddle	- w/ (1) cabinet base	68,000	109 / 240
	F318-12B*	(2) Open Burners & (1) 12" griddle, 9" cheesemelter	- w/ (1) 19.5" Oven	69,000	170 / 374
	F318-1RB	(2) Open Burners	- w/ (1) 19.5" Oven	98,000	159 / 350
	F32-1RB	& (1) 12" Radiant Broiler	- w/ (1) cabinet base	73,000	109 / 240
	F318-24	(0) Open Burners	- w/ (1) 19.5" Oven	65,000	173 / 380
	F32-24	& (1) 24" Griddle	- w/ (1) cabinet base	40,000	123 / 270
	F318-24B*	(0) Open Burners & (1) 24" griddle, 9" cheesemelter	- w/ (1) 19.5" Oven	55,000	182 / 400
	F318-2RB	(0) Open Burners	- w/ (1) 19.5" Oven	75,000	173 / 380
	F32-2RB	& (1) 24" Radiant Broiler	- w/ (1) cabinet base	50,000	123 / 270

Approximate Packaging Dimensions: 28" (711mm) Wide x 37" (940mm) Deep x 37" (940mm) High.

Product improvement is a Comstock-Castle policy and may result in design and specification change without notice.

* not ETL design listed

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JOB _____ ITEM # _____

30" WIDE RANGES

Base Model: F326, F26



Model F326
(shown with extra rack
& optional casters)



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, stainless steel finish, sturdily welded with angle iron and corrosion resistant aluminized steel framing. High back splash and shelf is standard. Sturdy 6" stainless steel pipe legs with adjustable feet. Double wall construction with heavy fiberglass insulation assures heat retention for daily money saving fuel efficiency and offers the best installation clearances in the industry. Non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 2" on the sides and 2" in the rear. Char-Ranges are to be installed in non-combustible locations only.

CONTROLS: 500° thermostat, 100% safety oven shut off, automatic standing pilot and durable brass burner valves. Pressure regulators are set at the factory for the type of gas specified. Optimum pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and installation adjustments are the responsibility of the buyer.

OVEN: 26 1/2" wide x 22" deep x 14 1/2" high. One heavy duty chrome plated wire rack is standard with 3 rack positions spaced approximately 2 3/4" apart with 5 3/4" between the top rack position and the ceiling. Easy cleaning porcelain coated and aluminized steel oven linings are standard. The oven features a durable cast iron "H" pattern burner rated at 30,000 BTUH. A special designed baffle directs heat for superior air circulation.

OPEN BURNERS: Four 24,000 BTUH "star" pattern burners without gaskets is standard. The large 7" flame spread offers a more efficient burn pattern for small to large pots. Crumb trays catch all spillage. Top grates are 12" x 12" cast iron with a spillover bowl that also reflects heat for added efficiency. A 6" spacer divides the left and right burner sections. Stainless steel bullnose-rail is safely flush with the cook tops and functional to straddle pots, skillets and plates and also serves as control protection.

GRIDDLES & CHAR-BROILERS: Only available 18" wide. Griddles feature a 2 1/4" deep grilling surface and 3/4" thickness, 1" thick plates are available Two, "string" burners rated at 18,000 BTUH each for griddles or 20,000 BTUH each for char-broilers. A spatula wide grease trough leads to a front draining, 3 1/2" x 1", grease slot which feeds through a shoot into an easily removable, large capacity, grease drawer. Char-broilers feature heavy, quick heating angle iron radiants to hold temperatures in excess of 700°. 6" wide heavy cast iron char grates feature a cast-in trough in each angled blade to channel grease to the front trough for reduced flare-up and maximum flavor. Each section is reversible for sloping or level cooking. 4" high stainless steel splashguards on 3 sides, higher custom sides are available to meet local fire codes.

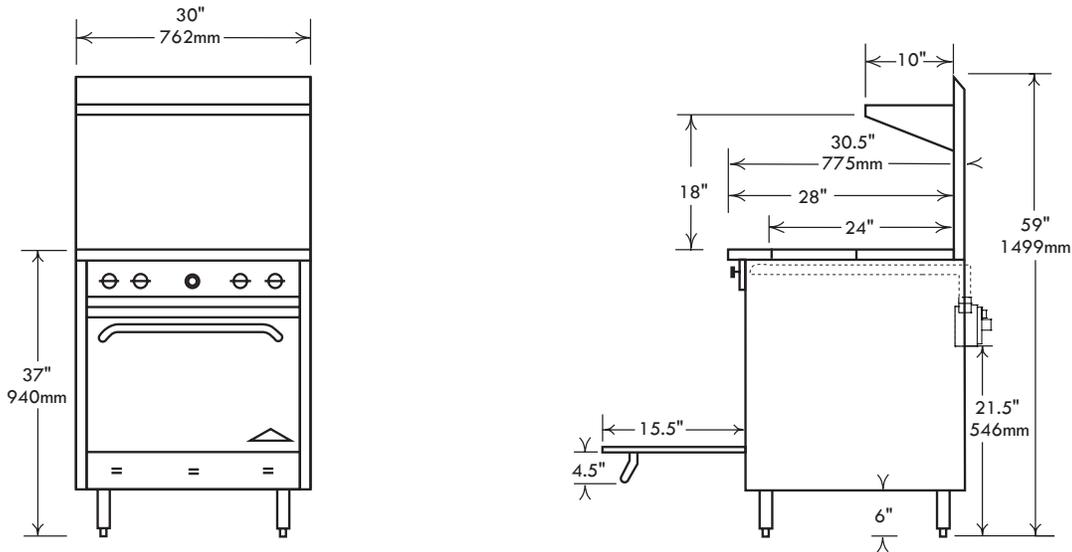
ACCESSORIES & OPTIONS: Extra oven racks, casters, pizza decks, chrome and / or grooved griddle plates, griddle thermostats and / or safety pilot controls, lift off griddles, gas hoses and quick disconnects.



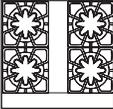
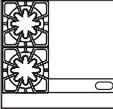
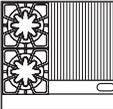
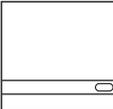
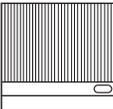
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30" WIDE SERIES MEASUREMENTS



30" Restaurant Range Series

Top Configuration	Model #	Description		Total B.T.U.	Approx. Wgt. Kg / Lbs.
		Top	Base		
	F326	(4) Open Burners	- w/ (1) 26.5" Oven	126,000	182 / 400
	F26	(4) Open Burners	- w/ (1) cabinet base	96,000	136 / 300
	F326-18	(2) Open Burners	- w/ (1) 26.5" Oven	114,000	209 / 460
	F26-18	& (1) 18" Griddle	- w/ (1) cabinet base	84,000	164 / 360
	F326-18B	(2) Open Burners & (1) 18" griddle, 12" cheesemelter	- w/ (1) 26.5" Oven	114,000	223 / 490
	F326-1.5RB	(2) Open Burners	- w/ (1) 26.5" Oven	118,000	195 / 430
	F26-1.5RB	& (1) 18" Radiant Broiler	- w/ (1) cabinet base	88,000	150 / 330
	F326-30	(0) Open Burners	- w/ (1) 26.5" Oven	102,000	239 / 525
	F26-30	& (1) 30" Griddle	- w/ (1) cabinet base	72,000	193 / 425
	F326-30B	(0) Open Burners & (1) 30" griddle, 24" cheesemelter	- w/ (1) 26.5" Oven	90,000	239 / 525
	F326-2.5RB	(0) Open Burners	- w/ (1) 26.5" Oven	110,000	239 / 525
	F26-2.5RB	& (1) 30" Radiant Broiler	- w/ (1) cabinet base	80,000	193 / 425

Top sections in lieu of open top burners are located on the right when viewing from the front. Special locations may require custom work and pricing, please call the factory for details.

Approximate Packaging Dimensions: 34" (711mm) Wide x 37" (940mm) Deep x 37" (940mm) High.

Gas connection location; as viewed from the front; 21.5" from the floor, 3" from the left side.

Product improvement is a Comstock-Castle policy and may result in design and specification change without notice.

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.





JOB _____ ITEM # _____

36" WIDE RANGES

Base Model: F330, F33



Model F330-24B



Model F330-18-1.5RB



Model F330

All pictured with optional casters & extra rack

Standard Features, Benefits & Options

OVEN: 31.5" w x 22" d x 14" h for superior baking characteristics and results. Heavy insulation for fuel efficiency. Easy cleaning porcelain and aluminized linings with one nickel plated rack. 3 rack positions with 2 3/4" between rack positions. Long life, 30,000 BTU cast iron "H" pattern oven burner combined with special "V" shaped baffle directs heat for excellent air circulation.

COOK TOPS: 24,000 BTU "star" pattern top burners with no gaskets to leak. The large 7" flame spread offers a more efficient burn pattern for small to large pots. Full width crumb trays catch all spillage. Top grates are 12" x 12" cast iron with spillover bowl that also reflects heat for added efficiency. Designed for easy movement of pots across top sections. Stainless steel bullnose-rail is safely flush with the cook tops and functional to straddle pots, skillets and plates and also serves as control protection.

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 6" heavy duty stainless pipe legs with adjustable feet. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on sides and 0" in the rear, combustible surface clearances are 2" and 2".

CONTROLS: Includes 500° thermostat, 100% safety shut off, automatic standing pilot and brass top burner valves. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the buyer.

GRIDDLE PLATES: 12" increments have 20,000 BTU cast iron burners replacing front to back open burner pairs. 18" & 30" sections feature 2 & 4 "I" burners respectively, rated at 18,000 BTU each, available only when matched together with 18" or 30" char-broilers. 3/4" thick is standard. SS splash guards tapering to 4". Front grease trough and large capacity grease catch. Optional raised griddle-cheesemelters with rear trough are available up to 36". Maximum rack clearance is 4 1/2".

CHAR-BROILERS: 12" increments have 25,000 BTU cast iron burners replacing front to back open burner pairs. 18" & 30" sections feature 2 & 4 "I" burners respectively, rated at 20,000 BTU each, available only when matched together with 18" or 30" griddles. Flare up reducing cast iron top grates and radiants for superior heat retention. Front grease trough and large capacity grease catch. SS splash guards tapering to 4". Char-broilers are approved for use in non-combustible locations only.

HOT TOPS: Available in 12" width increments in lieu of open top burners. 3/4" thick to hold heat from long life, even heating 20,000 BTU cast iron "H" pattern burners.

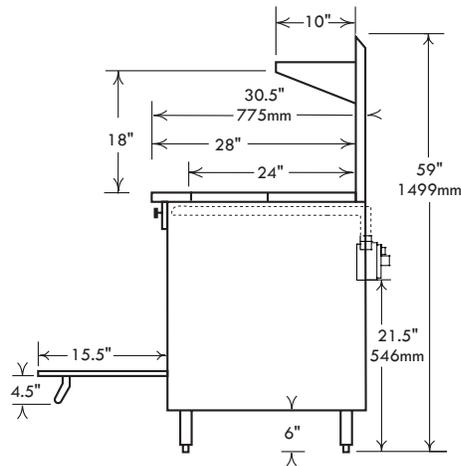
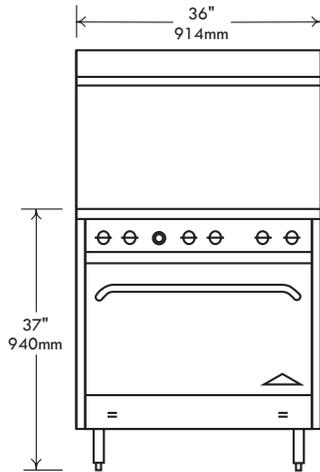
ACCESSORIES & OPTIONS: Convection fan, casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage base in lieu of oven and low backs are some of the standard options and accessories available.



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36" RANGES MEASUREMENTS



36" Ranges (Popular models shown below. Call factory for other model details.)

Cooktop Configuration	Model #	Description		Total B.T.U.	Approx. Wgt. Kg. / Lbs.
		Top	Base		
	F330	(6) Open Burners	- w/ (1) 31.5" Oven	174,000	227 / 500
	F33	(6) Open Burners	- w/ (1) cabinet base	144,000	170 / 375
	F330-12	(4) Open Burners	- w/ (1) 31.5" Oven	146,000	239 / 525
	F33-12	& (1) 12" Griddle	- w/ (1) cabinet base	116,000	180 / 395
	F330-12B*	(4) Open Burners	- w/ (1) 31.5" Oven	98,000	241 / 530
	*not ETL design listed	& (1) 12" Griddle, 9" cheesemelter			
	F330-1RB	(4) Open Burners	- w/ (1) 31.5" Oven	151,000	234 / 515
	F33-1RB	& (1) 12" Radiant Broiler	- w/ (1) cabinet base	121,000	175 / 385
	F330-24	(2) Open Burners	- w/ (1) 31.5" Oven	118,000	264 / 580
	F33-24	& (1) 24" Griddle	- w/ (1) cabinet base	88,000	205 / 450
	F330-24B*	(2) Open Burners	- w/ (1) 31.5" Oven	108,000	268 / 590
	*not ETL design listed	& (1) 24" Griddle, 18" cheesemelter			
	F330-24-1RB	(0) Open Burners	- w/ (1) 31.5" Oven	95,000	239 / 525
	F33-24-1RB	& (1) 24" Griddle & (1) 12" Radiant Broiler	- w/ (1) cabinet base	65,000	180 / 395
	F330-12-1RB	(2) Open Burners	- w/ (1) 31.5" Oven	123,000	255 / 560
	F33-12-1RB	& (1) 12" Griddle & (1) 12" Radiant Broiler	- w/ (1) cabinet base	93,000	195 / 430
	F330-36	(0) Open Burners	- w/ (1) 31.5" Oven	90,000	273 / 600
	F33-36	& (1) 36" Griddle	- w/ (1) cabinet base	60,000	214 / 470
	F330-36B*	(0) Open Burners	- w/ (1) 31.5" Oven	90,000	277 / 610
	*not ETL design listed	& (1) 36" Griddle, 30" cheesemelter			
	F330-3RB	(0) Open Burners	- w/ (1) 31.5" Oven	105,000	259 / 570
	F33-3RB	& (1) Radiant Broiler	- w/ (1) cabinet base	75,000	200 / 440
	F330-18-1.5RB	(0) Open Burners	- w/ (1) 31.5" Oven	106,000	264 / 580
	F33-18-1.5RB	& (1) 18" Griddle & (1) 18" Radiant Broiler	- w/ (1) cabinet base	76,000	205 / 450

Note: Radiant char-broiler sections and hot top available, add suffix -1RB, -2RB or -1HT, -2HT, etc. per section.

Top sections in lieu of open burners are located on the right as viewing from the front. Special locations may require custom work, please call for pricing.

Approximate Packaging Dimensions: 39" (991mm) Wide x 37" (940mm) Deep x 37" (940mm) High.

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



JOB _____ ITEM # _____

48" WIDE RANGES

Base Model: F3430, F3218, F31832



Model F3430-24-1RB



Model F3218

Standard Features, Benefits & Options

OVENS: Large oven measures 31.5" w x 22" d x 14" h for superior baking characteristics and results. Small ovens measure 19.5" w x 22" d x 14" h. Heavy insulation for fuel efficiency. Easy cleaning porcelain and aluminized linings with one nickel plated rack. 3 rack positions with 2 3/4" between rack positions. Large oven features long life, 30,000 BTU cast iron "H" pattern oven burner. Small ovens are rated at 25,000 BTU. Special "V" shaped baffle directs heat for excellent air circulation.

COOK TOPS: 24,000 BTU "star" pattern top burners with no gaskets to leak. The large 7" flame spread offers a more efficient burn pattern for small to large pots. Full width crumb trays catch all spillage. Top grates are 12" x 12" cast iron with spillover bowl that also reflects heat for added efficiency. Designed for easy movement of pots across top sections. Stainless steel bullnose-rail is safely flush with the cook tops and functional to straddle pots, skillets and plates and also serves as control protection.

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 6" heavy duty stainless pipe legs with adjustable feet. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on sides and 0" in the rear, combustible surface clearances are 2" and 2".

CONTROLS: Includes 500° thermostat, 100% safety shut off, automatic standing pilot and brass top burner valves. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the buyer.

GRIDDLE PLATES: 12" increments have 20,000 BTU cast iron burners replacing front to back open burner pairs. 18" & 30" sections feature 2 & 4 "I" burners respectively, rated at 18,000 BTU each, available only when matched together with 18" or 30" char-broilers. 3/4" thick is standard. SS splash guards tapering to 4". Front grease trough and large capacity grease catch. Optional raised griddle-cheesemelters with rear trough are available up to 36". **Maximum rack clearance is 4 1/2".**

CHAR-BROILERS: 12" increments have 25,000 BTU cast iron burners replacing front to back open burner pairs. 18" & 30" sections feature 2 & 4 "T" burners respectively, rated at 20,000 BTU each, available only when matched together with 18" or 30" griddles. Flare up reducing cast iron top grates and radiants for superior heat retention. Front grease trough and large capacity grease catch. SS splash guards tapering to 4". Char-broilers are approved for use in non-combustible locations only.

HOT TOPS: Available in 12" width increments in lieu of open top burners. 3/4" thick to hold heat from long life, even heating 20,000 BTU cast iron "H" pattern burners.

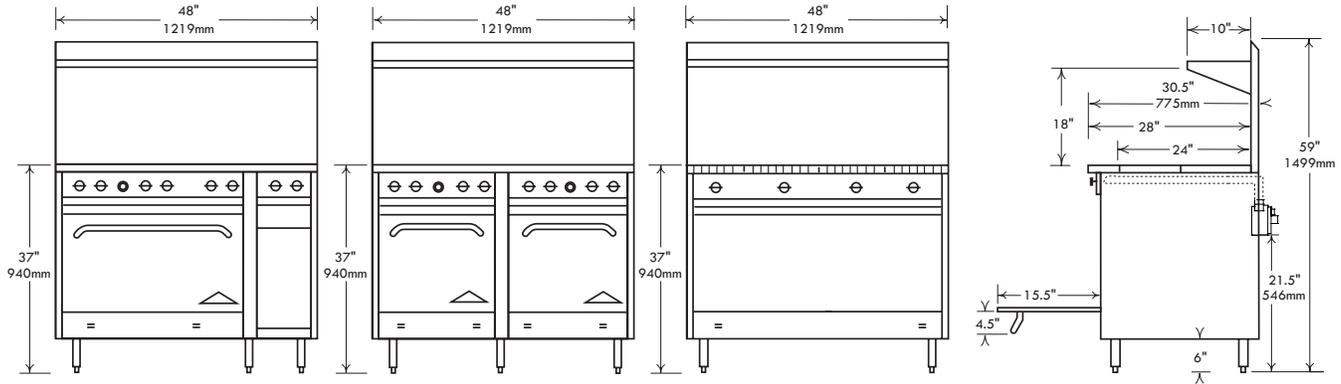
ACCESSORIES & OPTIONS: Convection fan, casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage base in lieu of oven and low backs are some of the standard options and accessories available.



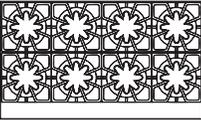
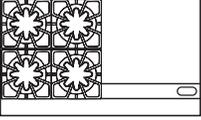
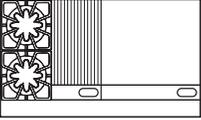
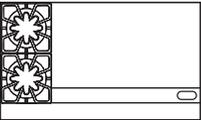
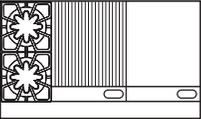
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48" RANGES MEASUREMENTS



48" Ranges (Popular models shown below. Call factory for other model details.)

Cooktop Configuration	Model #	Description	Base	Total B.T.U.	Approx. Wgt. Kg. / Lbs.
	F3218	(8) Open Burners	- w/ (2) 19.5" Ovens	242,000	295 / 650
	F3430	(8) Open Burners	- w/ (1) 31.5" Oven & 10" storage space	222,000	286 / 630
	F3218-24	(4) Open Burners & (1) 24" Griddle	- w/ (2) 19.5" Ovens	186,000	323 / 710
	F3430-24	(4) Open Burners & (1) 24" Griddle	- w/ (1) 31.5" Oven & 10" storage space	166,000	320 / 705
	F3430-24B*	(4) Open Burners & (1) 24" Griddle, 18" cheesemelter	- w/ (1) 31.5" Oven & 10" storage space	156,000	320 / 705
	F31832-24B	(4) Open Burners & (1) 24" Griddle, 18" cheesemelter	- w/ (1) 19.5" Oven & 21" storage space	151,000	307 / 675
	F3218-24B	(4) Open Burners & (1) 24" Griddle, 18" cheesemelter	- w/ (2) 19.5" Ovens	176,000	327 / 720
*not ETL design listed					
	F3218-24-1RB	(2) Open Burners & (1) 24" Griddle & (1) 12" Radiant Broiler	- w/ (2) 19.5" Ovens	143,000	352 / 775
	F3430-24-1RB	(2) Open Burners & (1) 24" Griddle & (1) 12" Radiant Broiler	- w/ (1) 31.5" Oven & 10" storage space	123,000	336 / 740
	F3218-36	(2) Open Burners & (1) 36" Griddle	- w/ (2) 19.5" Ovens	158,000	352 / 775
	F3430-36	(2) Open Burners & (1) 36" Griddle	- w/ (1) 31.5" Oven & 10" storage space	138,000	336 / 740
	F31832-36B	(2) Open Burners & (1) 36" Griddle, 18" cheesemelter	- w/ (1) 19.5" Oven & 21" storage space	123,000	334 / 735
	F3430-36B*	(2) Open Burners & (1) 36" Griddle, 30" cheesemelter	- w/ (1) 31.5" Oven & 10" storage space	138,000	336 / 740
	F3218-36B*	(2) Open Burners & (1) 36" Griddle, 30" cheesemelter	- w/ (2) 19.5" Ovens	158,000	355 / 780
*not ETL design listed					
	F3218-18-1.5RB	(2) Open Burners & (1) 18" Griddle & (1) 18" Radiant Broiler	- w/ (2) 19.5" Ovens	174,000	327 / 720
	F3430-18-1.5RB	(2) Open Burners & (1) 18" Griddle & (1) 18" Radiant Broiler	- w/ (1) 31.5" Oven & 10" storage space	154,000	327 / 720

Top sections in lieu of open top burners are located on the right when viewing from the front. Special locations may require custom work and pricing, please call for details.
Approximate Packaging Dimensions: 55" (1397mm) Wide x 41" (1041mm) Deep x 40" (1016mm) High.

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



JOB _____ ITEM # _____

60" WIDE RANGES

Base Models: F3226, F33018, F33032



Model F33018-1RB-24B



Model F3226

Standard Features, Benefits & Options

OVENS: Medium ovens measure 26.5" w x 22" d x 14" h. Large oven measures 31.5" w x 22" d x 14" h for superior baking characteristics and results. Small oven measures 19.5" w x 22" d x 14" h. Heavy insulation for fuel efficiency. Easy cleaning porcelain and aluminized linings. One nickel plated rack. 3 rack positions with 2 $\frac{3}{4}$ " between rack positions. Large and medium ovens are rated at 30,000 BTU, the small oven is 25,000 BTU. All oven burners are cast iron "H" pattern. Special "V" shaped baffle directs heat for excellent air circulation.

COOK TOPS: 24,000 BTU "star" pattern top burners with no gaskets to leak. The large 7" flame spread offers a more efficient burn pattern for small to large pots. Full width crumb trays catch all spillage. Top grates are 12" x 12" cast iron with spillover bowl that also reflects heat for added efficiency. Designed for easy movement of pots across top sections. Stainless steel bullnose-rail is safely flush with the cook tops and functional to straddle pots, skillets and plates and also serves as control protection.

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 6" heavy duty stainless pipe legs with adjustable feet. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on sides and 0" in the rear, combustible surface clearances are 2" and 2".

CONTROLS: Include 500° thermostat, 100% safety shut off, automatic standing pilot and brass top burner valves. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is $\frac{3}{4}$ " NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the buyer.

GRIDDLES: 12" increments have 20,000 BTU cast iron burners replacing front to back open burner pairs. 18" & 30" sections feature 2 & 4 "T" burners respectively, rated at 18,000 BTU each, available only when matched together with 18" or 30" char-broilers. $\frac{3}{4}$ " thick is standard. SS splash guards tapering to 4". Front grease trough and large capacity grease catch. Optional raised griddle-cheesemelters with rear trough are available up to 36". Maximum rack clearance is 4 $\frac{1}{2}$ ".

CHAR-BROILERS: 12" increments have 25,000 BTU cast iron burners replacing front to back open burner pairs. 18" & 30" sections feature 2 & 4 "T" burners respectively, rated at 20,000 BTU each, available only when matched together with 18" or 30" griddles. Flare up reducing cast iron top grates and radiants for superior heat retention. Front grease trough and large capacity grease catch. SS splash guards tapering to 4". Char-broilers are approved for use in non-combustible locations only.

HOT TOPS: Available in 12" width increments in lieu of open top burners. $\frac{3}{4}$ " thick to hold heat from long life, even heating 20,000 BTU cast iron "H" pattern burners.

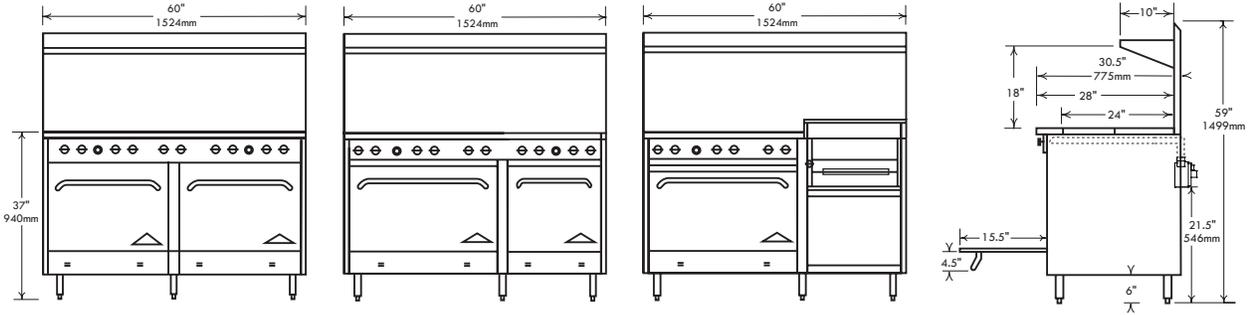
ACCESSORIES & OPTIONS: Casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage base in lieu of oven and low backs are some of the standard options and accessories available.



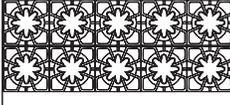
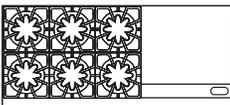
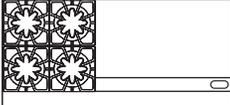
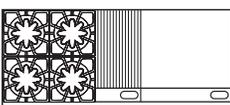
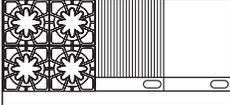
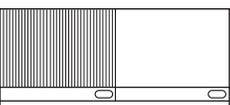
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60" RANGES MEASUREMENTS



60" Ranges (Popular models shown below. Call factory for other model details.)

Cooktop Configuration	Model #	Description		Total B.T.U.	Approx. Wgt. Kg. / Lbs.
		Top	Base		
	F3226	(10) Open Burners	- w/ (2) 26.5" Ovens	300,000	377 / 830
	F33018	(10) Open Burners	- w/ (1) 31.5" & (1) 19.5" Oven	295,000	377 / 830
	F33032	(10) Open Burners	- w/ (1) 31.5" Oven & 22" storage space	270,000	332 / 730
	F3226-24	(6) Open Burners & (1) 24" Griddle	- w/ (2) 26.5" Ovens	244,000	409 / 900
	F33018-24	(6) Open Burners & (1) 24" Griddle	- w/ (1) 31.5" & (1) 19.5" Oven	239,000	409 / 900
	F33032-24	(6) Open Burners & (1) 24" Griddle	- w/ (1) 31.5" Oven & 22" storage space	214,000	364 / 800
	F3226-24B	(6) Open Burners & (1) 24" Raised Griddle, w/ 18" cheesemelter	- w/ (2) 26.5" Ovens	234,000	400 / 880
	F33018-24B	(6) Open Burners & (1) 24" Raised Griddle, w/ 18" cheesemelter	- w/ (1) 31.5" & (1) 19.5" Oven	229,000	400 / 880
	F33032-24B	(6) Open Burners & (1) 24" Griddle, w/ 18" cheesemelter	- w/ (1) 31.5" Oven & 22" storage space	204,000	355 / 780
	F3226-36	(4) Open Burners & (1) 36" Griddle	- w/ (2) 26.5" Ovens	216,000	432 / 950
	F33018-36	(4) Open Burners & (1) 36" Griddle	- w/ (1) 31.5" & (1) 19.5" Oven	211,000	432 / 950
	F33032-36	(4) Open Burners & (1) 36" Griddle	- w/ (1) 31.5" Oven & 22" storage space	186,000	386 / 850
	F3226-36B	(4) Open Burners & (1) 36" Raised Griddle, w/ 30" cheesemelter	- w/ (2) 26.5" Ovens	206,000	427 / 940
	F33018-36B	(4) Open Burners & (1) 36" Raised Griddle, w/ 30" cheesemelter	- w/ (1) 31.5" & (1) 19.5" Oven	201,000	427 / 940
	F33032-36B	(4) Open Burners & (1) 36" Griddle, w/ 18" cheesemelter	- w/ (1) 31.5" Oven & 22" storage space	176,000	382 / 840
*not ETL design listed					
	F3226-24-1RB	(4) Open Burners & (1) 24" Griddle & (1) 12" Char-Broiler	- w/ (2) 26.5" Ovens	221,000	427 / 1110
	F33018-24-1RB	(4) Open Burners & (1) 24" Griddle & (1) 12" Char-Broiler	- w/ (1) 31.5" & (1) 19.5" Oven	216,000	427 / 1110
	F33032-24-1RB	(4) Open Burners & (1) 24" Griddle & (1) 12" Char-Broiler	- w/ (1) 31.5" & 22" storage space	191,000	382 / 1010
	F3226-18-1.5RB	(4) Open Burners & (1) 18" Griddle & (1) 18" Char-Broiler	- w/ (2) 26.5" Ovens	232,000	425 / 935
	F33018-18-1.5RB	(4) Open Burners & (1) 18" Griddle & (1) 18" Char-Broiler	- w/ (1) 31.5" & (1) 19.5" Oven	227,000	427 / 940
	F33032-18-1.5RB	(4) Open Burners & (1) 18" Griddle & (1) 18" Char-Broiler	- w/ (1) 31.5" & 22" storage space	202,000	336 / 740
	F3226-30-2.5RB	(0) Open Burners & (1) 30" Griddle & (1) 30" Char-Broiler	-w/ (2) 26.5" Ovens	212,000	468 / 1030
	F33018-30-2.5RB	(0) Open Burners & (1) 30" Griddle & (1) 30" Char-Broiler	-w/ (1) 31.5" & (1) 19.5" Oven	207,000	468 / 1030
	F33032-30-2.5RB	(0) Open Burners & (1) 30" Griddle & (1) 30" Char-Broiler	-w/ (1) 31.5" & 22" storage space	182,000	423 / 930

Note: Radiant char-broiler sections and hot tops available, add suffix -1RB, -2RB or -1HT, -2HT, etc. per section.

Top sections in lieu of open top burners are located on the right as viewed from the front. Special locations may require custom work & pricing, please call for details.
Approximate Packaging Dimensions: 67" (1702mm) Wide x 41" (1041mm) Deep x 40" (1016mm) High.

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

72" WIDE RANGES

Base Model: 2F330, F33033



Model 2F330-1.5RB-30B
(shown w/ low back* & optional casters)

Standard Features, Benefits & Options

OVENS: 31.5" w x 22" d x 14" h for superior baking characteristics and results. Heavy insulation for fuel efficiency. Easy cleaning porcelain and aluminized linings with one nickel plated rack. 3 rack positions with 2 3/4" between rack positions. Long life, 30,000 BTU cast iron "H" pattern oven burner combined with special "V" shaped baffle directs heat for excellent air circulation.

COOK TOPS: 24,000 BTU "star" pattern top burners with no gaskets to leak. The large 7" flame spread offers a more efficient burn pattern for small to large pots. Full width crumb trays catch all spillage. Top grates are 12" x 12" cast iron with spillover bowl that also reflects heat for added efficiency. Designed for easy movement of pots across top sections. Stainless steel bullnose-rail is safely flush with the cook tops and functional to straddle pots, skillets and plates and also serves as control protection.

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 6" heavy duty stainless pipe legs with adjustable feet. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on sides and 0" in the rear, combustible surface clearances are 2" and 2".

CONTROLS: Includes 500° thermostat, 100% safety shut off, automatic standing pilot and brass top burner valves. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the buyer.

GRIDDLES: 12" increments have 20,000 BTU cast iron burners replacing front to back open burner pairs. 18" & 30" sections feature 2 & 4 "I" burners respectively, rated at 18,000 BTU each, available only when matched together with 18" or 30" char-broilers. 3/4" thick is standard. SS splash guards tapering to 4". Front grease trough and large capacity grease catch. Optional raised griddle-cheesemelters with rear trough are available up to 36". Maximum rack clearance is 4 1/2".

CHAR-BROILERS: 12" increments have 25,000 BTU cast iron burners replacing front to back open burner pairs. 18" & 30" sections feature 2 & 4 "T" burners respectively, rated at 20,000 BTU each, available only when matched together with 18" or 30" griddles. Flare up reducing cast iron top grates and radiants for superior heat retention. Front grease trough and large capacity grease catch. SS splash guards tapering to 4". Char-broilers are approved for use in non-combustible locations only.

HOT TOPS: Available in 12" width increments in lieu of open top burners. 3/4" thick to hold heat from long life, even heating 20,000 BTU cast iron "H" pattern burners.

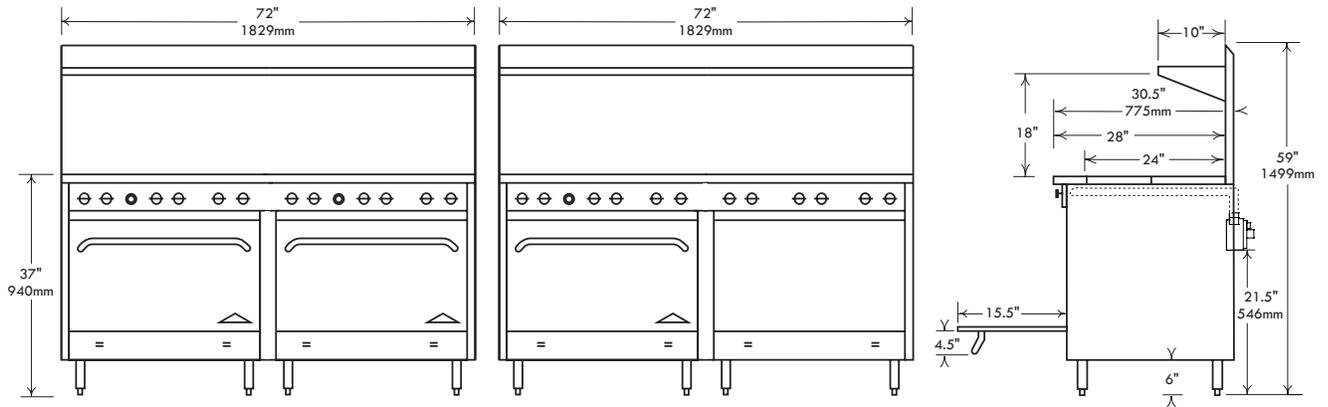
ACCESSORIES & OPTIONS: Casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage base in lieu of oven and low backs are some of the standard options and accessories available.



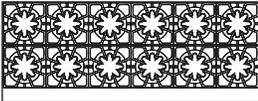
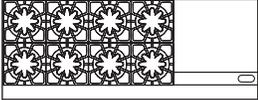
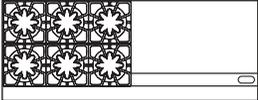
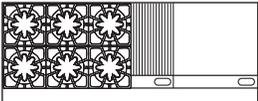
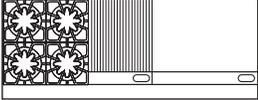
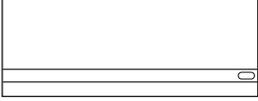
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72" RANGES MEASUREMENTS



72" Ranges (Popular models shown below. Call factory for other model details.)

Cooktop Configuration	Model #	Description		Total B.T.U.	Approx. Wgt. Kg. / Lbs.
		Top	Base		
	2F330 F33033	(12) Open Burners	- w/ (2) 31.5" Ovens	348,000	432 / 950
		(12) Open Burners	- w/ (1) 31.5Oven - & 34" storage space	318,000	383 / 840
	2F330-24	(8) Open Burners	- w/ (2) 31.5" Ovens	292,000	468 / 1032
	F33033-24	& (1) 24" Griddle	- w/ (1) 31.5" Oven	262,000	418 / 920
	2F330-24B	(8) Open Burners	- & 34" storage space - w/ (2) 31.5" Ovens	282,000	491 / 1080
		& (1) 24" Griddle, 1" cheesemelter			
	2F330-36	(6) Open Burners	- w/ (2) 31.5" Ovens	264,000	500 / 1100
		& (1) 36" Griddle			
	F33033-36	(6) Open Burners	- w/ (1) 31.5" Oven	234,000	450 / 990
	2F330-36B*	& (1) 36" Griddle	- & 34" storage space	264,000	523 / 1150
		(6) Open Burners	- w/ (2) 31.5" Ovens	264,000	523 / 1150
		& (1) 36" Griddle, 30" cheesemelter			
	F33033-36B*	(6) Open Burners	- w/ (1) 31.5" Ovens	234,000	473 / 1040
		& (1) 36" Griddle, 30" cheesemelter	- & 34" storage space		
*not ETL design listed					
	2F330-24-1RB	(6) Open Burners	- w/ (2) 31.5" Ovens	269,000	536 / 1180
		& (1) 24" Griddle			
		& (1) 12" Radiant Broiler			
	2F330-30-1.5RB	(4) Open Burners	- w/ (2) 31.5" Ovens	268,000	532 / 1170
		& (1) 30" Griddle			
		& (1) 18" Radiant Broiler			
	2F330-1.5RB-30B*	(4) Open Burners	- w/ (2) 31.5" Ovens	216,000	536 / 1180
		& (1) 18" Radiant Broiler			
		& (1) 30" Griddle, 24" cheesemelter			
*not ETL design listed					
	2F330-72	(0) Open Burners	- w/ (2) 31.5" Ovens	180,000	555 / 1220
		& (1) 72" Griddle			
	F33033-72	(0) Open Burners	- w/ (1) 31.5" Oven	150,000	505 / 1110
		& (1) 72" Griddle	- & 34" storage space		

Note: Radiant char-broiler sections and hot top available, add suffix -1RB, -2RB or -1HT, -2HT, etc. per section.

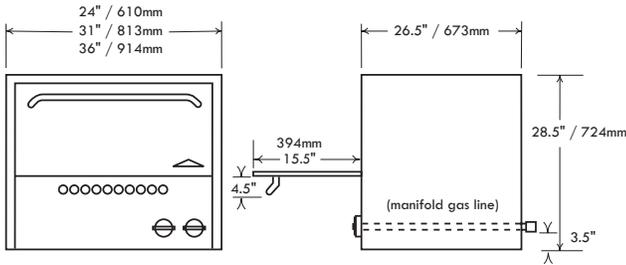
Top sections in lieu of open top burners are located on the right when viewing from the front. Special locations may require custom work and pricing, please call for details.

Gas connection location as you look from the front: 21" from the floor, 3" from the left side.

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PIZZA OVENS



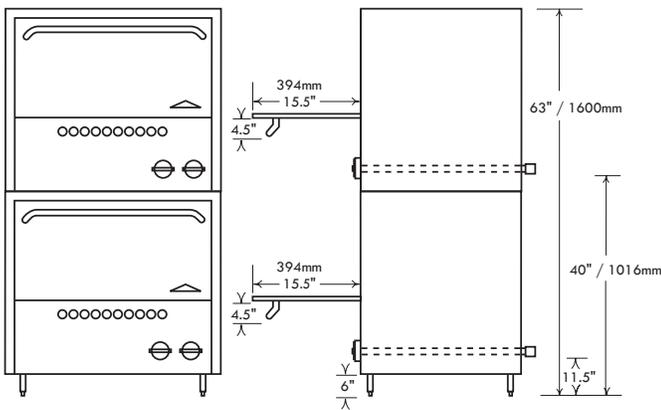
Model PO19N - 250 lbs. / 114 Kgs.
Model PO26N - 300 lbs. / 136 Kgs.
Model PO31N - 350 lbs. / 159 Kgs.



PO19



2PO31
(shown with optional casters)



Model 2PO19N - 520 lbs. / 236 Kgs.
Model 2PO26N - 620 lbs. / 282 Kgs.
Model 2PO31N - 720 lbs. / 327 Kgs.



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on sides and 0" in the rear, combustible surface clearances are 6" and 6".

OVENS: All ovens measure 20.5" deep by 14" high. Large oven measures 31.5" wide, for the best baking characteristics and results. Medium oven measures 26.5" wide and small oven measures 19.5" wide. Heavy insulation for fuel efficiency, porcelain and aluminized linings for easy cleaning and heat reflection.

HEARTH DECKS: Hearth decks hold heat for superior pizza crust and bread browning. Bake directly on the deck with corn meal, in pans or on screens. 2 hearth decks per oven, 3 positions with 2 3/4" between rack positions. Decks are interchangeable with wire racks.

BAKING TIMES: 7 to 15 minutes depending on crust and toppings. Call factory for more information.

BURNERS: Long life, cast iron "H" pattern burner is combined with a special "V" shaped baffle directing heat for excellent air circulation. Large and medium ovens feature 30,000 BTU, small ovens feature 25,000 BTU burners.

CONTROLS: Includes 650° thermostat, 100% safety shut off, automatic standing pilot and brass burner valves. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

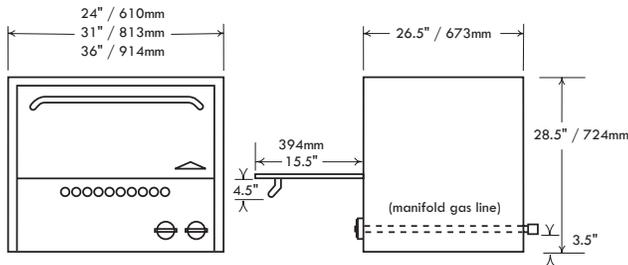
ACCESSORIES: Extra hearth decks, wire racks, gas hoses, flue adapters, draft diverters, carrying handles, knob protectors, matching stands and casters are listed in the price list.

VERSATILITY: Castle pizza ovens are stackable in the field or from the factory. Factory ordered stacking ovens come with a 6" high leg base. Leg base is required when stacking in the field.

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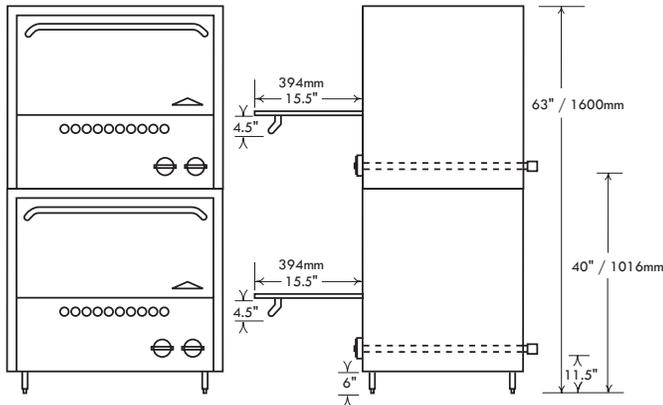
BAKE OVENS



Model B19N - 220 lbs. / 100 Kgs.
Model B26N - 250 lbs. / 114 Kgs.
Model B31N - 275 lbs. / 125 Kgs.



B31N



Model 2B19N - 450 lbs. / 205 Kgs.
Model 2B26N - 525 lbs. / 239 Kgs.
Model 2B31N - 580 lbs. / 264 Kgs.



2B31N
(shown with optional casters)



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on sides and 0" in the rear, combustible surface clearances are 6" and 6".

OVENS: All ovens measure 20.5" deep by 14" high. Large oven measures 31.5" wide, for the best baking characteristics and results. Medium oven measures 26.5" wide and small oven measures 19.5" wide. Heavy insulation for fuel efficiency, porcelain and aluminized linings for easy cleaning and heat reflection.

BURNERS: Long life, cast iron "H" pattern burner is combined with a special "V" shaped baffle directing heat for excellent air circulation. Large and medium ovens feature 30,000 BTU, small ovens feature 25,000 BTU burners.

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CONTROLS: Includes 550° thermostat, 100% safety shut off, automatic standing pilot and brass burner valves. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the buyer.

ACCESSORIES: Convection fans, extra racks, gas hoses, flue adapters, draft diverters, carrying handles, knob protectors, matching stands and casters are listed in the price list.

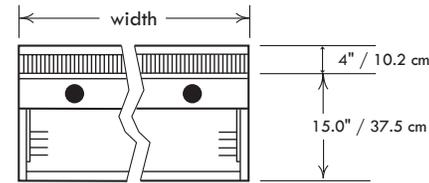
VERSATILITY: Castle bake ovens are stackable in the field or from the factory. Factory ordered stacking ovens come with a 6" high leg base. Leg base is required when stacking in the field.



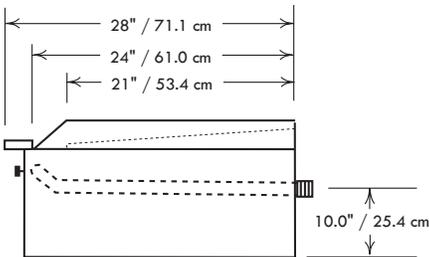
JOB _____ ITEM # _____

CHARBROILER CHEESE-MELTER COMBO

FHP SERIES



front view



side view



Standard Features, Benefits & Options

CONSTRUCTION: Cabinet style frame. Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Stainless steel bullnose-rail is functional on which to set plates or utensils and also serves as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 4" in the rear. Char-broilers are approved for use in non-combustible locations only.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

BURNERS: 12" incremental griddles feature 30,000 BTU cast iron "H" pattern burners, one for each 12" increment. 30" and 42" models feature 2, 4 and 6 straight burners respectively, each rated at 20,000 BTU. Optional 35,000 BTU "H" burners available.

OPEN TOP GRATES: Open burner grates are 12" x 12" solid cast iron with spillover bowl that also reflects heat to the cooking surface for added efficiency and designed for easy movement of pots across top sections.

CHAR TOP GRATES: Cast iron top grate sections measure 20.5" deep, designed with cast-in grease trough on each blade to allow grease run off into the front cold zone grease trough and reduces flare up. Each section is reversible for sloped or level grilling. Stainless steel splash guards on 3 sides graduating up to 4" high. Grease drain slot is 3.5" x 1" and feeds into a large, removable grease drawer.

RADIANTS: Char-broiler radiants are either lava rock or heavy duty angle iron, inverted "V" type for superior uniform heating temperature. "V" type radiants are easily removable for cleaning.

CHEESEMELTER-BROILER: Adjustable heavy duty, nickel plated, cheesemelter racks measure 18" deep by 3" less than the width of the appliance frame.

ACCESSORIES & OPTIONS: Lava rock, grate scrapers, spatulas, cleaning supplies, gas hoses, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

Model Number	Width in./mm.	Sq. in. surface	Total BTU	Approx. kg/lbs
FHP12-12BLB	12 / 30.5	255	30,000	64 / 140
FHP12-12BRB	12 / 30.5	255	30,000	64 / 140
FHP18-18BLB	18 / 45.7	383	40,000	82 / 180
FHP18-18BRB	18 / 45.7	383	40,000	82 / 180
FHP24-24BLB	24 / 61.0	510	60,000	91 / 200
FHP24-24BRB	24 / 61.0	510	60,000	91 / 200
FHP30-30BLB	30 / 76.2	638	80,000	123 / 270
FHP30-30BRB	30 / 76.2	638	80,000	123 / 270
FHP36-36BLB	36 / 91.4	766	90,000	136 / 300
FHP36-36BRB	36 / 91.4	766	90,000	136 / 300
FHP36-24BLB	36 / 91.4	510	108,000	125 / 275
FHP36-24BRB	36 / 91.4	510	108,000	125 / 275
FHP42-42BLB	42 / 106.7	893	120,000	164 / 360
FHP42-42BRB	42 / 106.7	893	120,000	164 / 360
FHP48-48BLB	48 / 121.9	1020	120,000	182 / 400
FHP48-48BRB	48 / 121.9	1020	120,000	182 / 400

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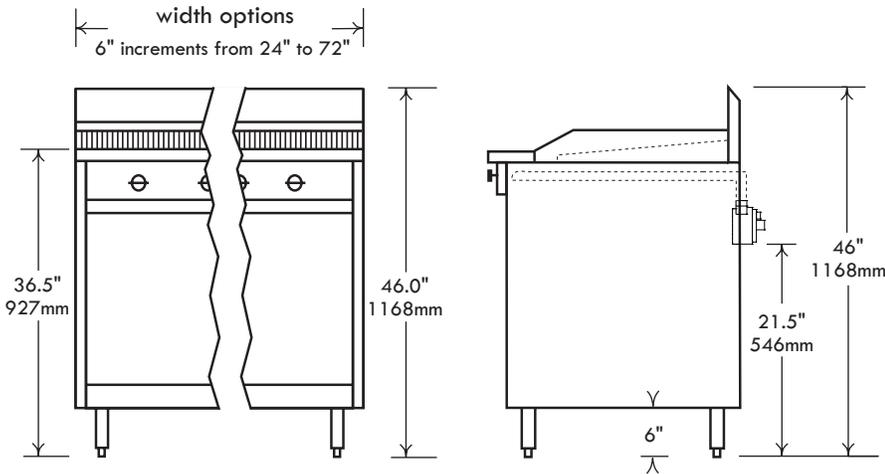
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JOB _____ ITEM # _____

FLOOR MODEL CHAR-BROILERS



Model F33-3RB
(shown with optional doors & cutting board)



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 6" heavy duty stainless pipe legs with adjustable feet. Stainless steel bullnose-rail is functional on which to set plates or utensils and also serves as control. Corrosion resistant, 16 gauge, welded aluminized steel firebox with excellent heat reflection characteristics. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 4" in the rear. Char-broilers are approved for use in non-combustible locations only.

TOP GRATES: Cast iron top grate sections measure 20.5" deep, designed with cast-in grease trough on each blade to allow grease run off into the front cold zone grease trough and reduces flare up. Each section is reversible for sloped or level grilling. Stainless steel splash guards on 3 sides graduating up to 4" high. Grease drain slot is 3.5" x 1" and feeds into a large, removable grease drawer.

BURNERS: 12" incremental broilers feature 25,000 BTU cast iron "H" pattern burners, one for each 12" increment. 18", 30", 42", 54" & 66" models feature 2, 4, 6, 8 & 10 straight burners respectively, each rated at 20,000 BTU's. Optional 35,000 BTU burners available.

RADIANTS: Char-broiler radiants are either lava rock or heavy duty angle iron, inverted "V" type for superior uniform heating temperature. "V" type radiants are easily removable for cleaning.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

ACCESSORIES: Doors, cutting boards, safety pilots, taller splash guards, lava rock, grate scrapers, spatulas, cleaning supplies, gas hoses, carrying handles, knob protectors.

SPECIFICATIONS

Model Number	Broiler Type	Width in./mm.	Total BTU	Approx. kg /lbs
F32-2LB	Lava	24 / 610	50K	127 / 280
F32-2RB	Radiant	24 / 610	50K	127 / 280
F26-2.5LB	Lava	30 / 762	80K	170 / 375
F26-2.5RB	Radiant	30 / 762	80K	125 / 275
F33-3LB	Lava	36 / 914	75K	195 / 430
F33-3RB	Radiant	36 / 914	75K	195 / 430
F34-4LB	Lava	48 / 1219	100K	298 / 655
F34-4RB	Radiant	48 / 1219	100K	164 / 360
F3332-5LB	Lava	60 / 1524	125K	355 / 780
F3332-5RB	Radiant	60 / 1524	125K	355 / 780
F3333-6LB	Lava	72 / 1829	150K	436 / 960
F3333-6RB	Radiant	72 / 1829	150K	436 / 960

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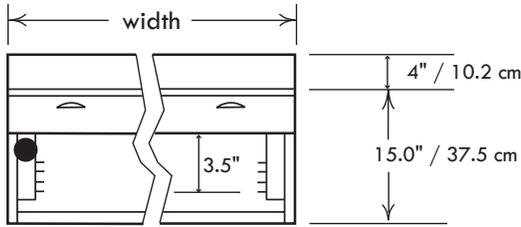




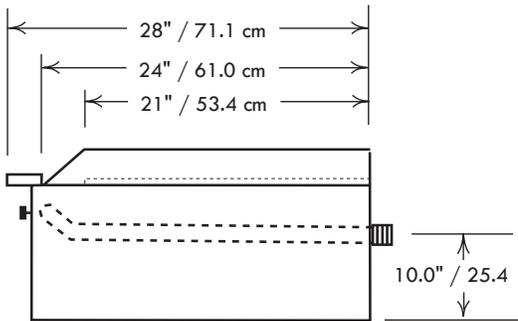
JOB _____ ITEM # _____

GRIDDLE CHEESE-MELTER / BROILER

FHP SERIES



front view



side view



Standard Features, Benefits & Options

CONSTRUCTION: Cabinet style frame. Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Stainless steel bullnose-rail is functional on which to set plates or utensils and also serves as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 4" in the rear. Char-broilers are approved for use in non-combustible locations only.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

BURNERS: Cast iron "H" pattern burners rated at 30,000 BTU each featuring an attached stainless steel flame spreader to radiate heat downward combined with insulated aluminized steel side panels for superior heat reflection and fuel efficiency. 12", 18" and 24" models have 1 burner, 30", 36", 42" & 48" models have 2 burners.

OPEN TOP GRATES: Open burner grates are 12" x 12" solid cast iron with spillover bowl that also reflects heat to the cooking surface for added efficiency and designed for easy movement of pots across top sections.

GRIDDLE PLATE: Highly polished to minimize food sticking. 3/4" thick plate is standard, 1" thick is available. 4" high splash guard is standard. Higher sides are also available. 21 1/4" deep cooking surface with front cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

CHEESEMELTER-BROILER: Adjustable heavy duty, nickel plated, cheesemelter racks measure 18" deep by 6" less than the width of the griddle.

OPTIONS & ACCESSORIES: 1" thick plates, grill scrapers, spatulas, cleaning supplies, chrome & grooved griddle plates, safety pilot controls, gas hoses, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

Model Number	Width in./mm.	Sq. in. surface	Total BTU	Approx. kg/lbs
FHP12-12B	12/30.5	255	20,000	64 / 140
FHP18-18B	18/45.7	383	25,000	82 / 180
FHP24-24B	24/61.0	510	30,000	91 / 200
FHP30-30B	30/76.2	638	50,000	116 / 250
FHP36-36B	36/91.4	766	60,000	136 / 300
FHP36-24B	36/91.4	510	78,000	125 / 275
FHP42-42B	42/106.7	893	60,000	164 / 360
FHP48-48B	48/121.9	1020	60,000	182 / 400

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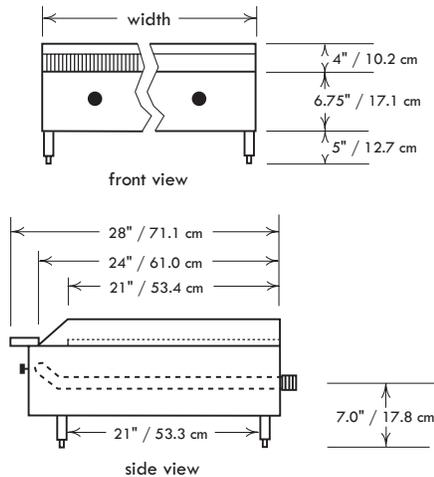




JOB _____ ITEM # _____

COUNTER TOP COMBINATIONS

FHP SERIES



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" heavy duty stainless pipe legs with adjustable feet. Stainless steel bullnose-rail is functional on which to set plates or utensils and also serves as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 4" in the rear. Char-broilers are approved for use in non-combustible locations only.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

BURNERS: 12" incremental griddle & char-broiler models feature cast iron "H" pattern burners, one for each 12" increment; griddles are rated at 20,000 BTU ea. & char-broilers at 25,000 ea. Optional 35,000 BTU "H" char-broiler burners available. 18" and 30" griddle & char-broiler sections feature 2 and 4 straight burners respectively; griddles are rated at 18,000 BTU ea. & char-broilers at 20,000 ea. Open burners are cast iron without gaskets, rated at 24,000 BTU's and feature a large 7" "star" flame pattern.

CHAR-GRATES: Cast iron top grate sections measure 20.5" deep, designed with cast-in grease trough on each blade to allow grease run off into the front cold zone grease trough and reduces flare up. Each section is reversible for sloped or level grilling. Stainless steel splash guards on 3 sides graduating up to 4" high. Grease drain slot is 3.5" x 1" and feeds into a large, removable grease drawer.

RADIANTS: Char-broiler radiants are either lava rock or heavy duty angle iron, inverted "V" type for superior uniform heating temperature. "V" type radiants are easily removable for cleaning.

OPEN TOP GRATES: Open burner grates are 12" x 12" solid cast iron with spillover bowl that also reflects heat to the cooking surface for added efficiency and designed for easy movement of pots across top sections.

GRIDDLE PLATE: Highly polished to minimize food sticking. 3/4" thick plate is standard, 1" thick is available. 4" high splash guard is standard. Higher sides are also available. 21 1/4" deep cooking surface with front cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

ACCESSORIES & OPTIONS: Thermostats, safety pilots, 1" thick plates, grill scrapers, spatulas, cleaning supplies, chrome & grooved griddle plates, safety pilot controls, gas hoses, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

Model Number	Description	Width in./mm.	Approx. kg/lbs
FHP24-12-11LB	12" griddle, 12" lava-broiler	24 / 610	89 / 195
FHP36-24	2 open burners, 24" griddle	36 / 914	120 / 265
FHP36-2RB	2 open burners, 24" radiant-broiler	36 / 914	121 / 265
FHP36-18-1.5LB	18" griddle, 18" lava-broiler	36 / 914	127 / 280
FHP36-18-1.5RB	18" griddle, 18" radiant-broiler	36 / 914	127 / 280
FHP48-18-1.5LB	2, OB, 18" griddle, 18" lava-broiler	48 / 1219	155 / 340
FHP48-18-1.5RB	2, OB, 18" griddle, 18" radiant-broiler	48 / 1219	155 / 340
FHP48-30-1.5RB	30" griddle, 18" radiant char-broiler	48 / 1219	177 / 390
FHP48-24-2RB	24" griddle, 24" radiant-broiler	48 / 1219	166 / 365
FHP48-24-2LB	24" griddle, 24" lava-broiler	48 / 1219	182 / 400
FHP48-36	2 open burners, 36" griddle	48 / 1219	161 / 355
FHP60-24-2LB	2 burners, 24" griddle, 24" lava-broiler	60 / 1524	223 / 490
FHP60-30-1.5RB	2 burners, 30" grill, 18" radiant-broiler	60 / 1524	214 / 470
FHP60-18-2.5LB	2 burners, 18" grill, 30" lava-broiler	60 / 1524	214 / 470
FHP60-30-2.5RB	2 burners, 30" grill, 30" radiant-broiler	60 / 1524	227 / 500

Popular models listed above, many other combinations available call factory for info.

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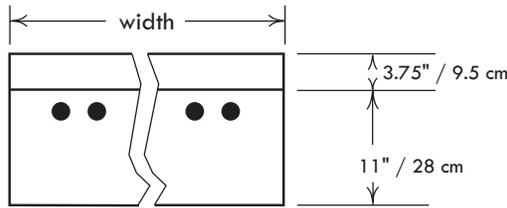
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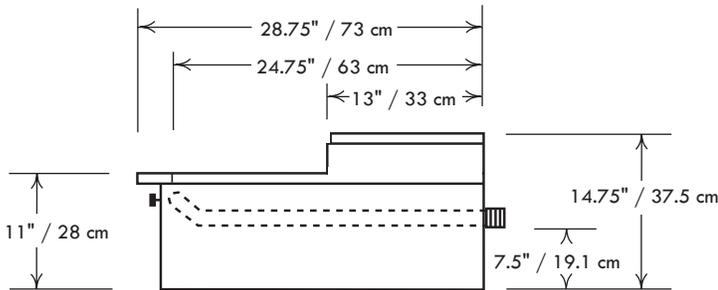
SUFHP24



SUFHP36



Front View



Side View

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel. Welded double walled cabinet frame. Stainless steel front control panel. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 6" on the sides and 6" in the rear.

TOP GRATES: 12" x 12" solid cast iron top grate sections feature cast-in aeration bowls that catch spills for easy clean up and also reflect heat upwards for maximum burner efficiency. Designed for easy movement of pots across top sections in any direction.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the type of gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Installation, calibration and adjustments are the responsibility of the purchaser.

BURNERS: Open top burners are cast iron without gaskets, featuring a "star" pattern with extra large 7" flame spread, for superior efficiency, rated at 24,000 BTU. Cooks faster with less fuel consumption. Works equally well for large and small pots.

MATCH UPS: All FHP series hot match up with FHP series griddles char-broilers.

ACCESSORIES: Legs, lift off griddle plates and lift off char-broilers, gas hoses, knob protectors, carrying handles, spatulas, scrapers and matching equipment stands.

SPECIFICATIONS

Model Number	Approx. in./mm.	No. of burners	Total BTU	Approx. lbs./kg.
SUFHP12	12 / 305	2	48K	95 / 43
SUFHP24	24 / 610	4	96K	170 / 77
SUFHP36	36 / 914	6	144K	240 / 108
SUFHP48	48 / 1219	8	192K	320 / 144
SUFHP60	60 / 1524	10	240K	420 / 191
SUFHP72	72 / 1829	12	288K	480 / 218

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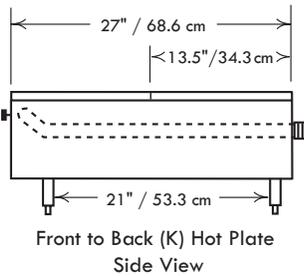
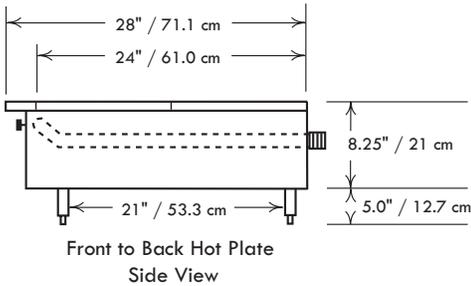
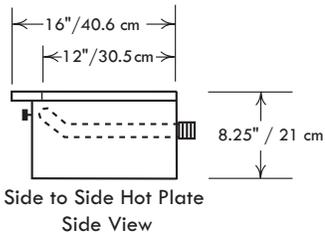




JOB _____ ITEM # _____

HOT PLATES

FHP SERIES



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" heavy duty stainless pipe legs with adjustable feet. Stainless steel bullnose-rail is safely flush with the cook tops and functional to straddle pots, skillets and plates and also serves as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 4" on the sides and 5" in the rear.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

BURNERS: 24,000 BTU large 7" cast iron "star" pattern top burners compliment 12" x 12" top grates. Cooks faster with less fuel consumption. 40,000 BTU large cast iron top burners compliment 18" x 14" top grates.

TOP GRATES: 12" x 12" solid cast iron for 8" to 12" vessels compliment 24,000 BTU burners. Grates are flush with the front rail for tip & spill safety, more space and easy movement for pots & pans across the tops. 18" x 14" solid cast iron for 14" to 16" vessels compliment 40,000 BTU burners.

MATCH-UP: FHP Series hot plates are designed to match up with FHP char-broilers and griddles.

ACCESSORIES & OPTIONS: Porcelain top grates, lift off griddles, gas hoses, carrying handles, knob protectors, cleaning supplies and matching equipment stands.

SPECIFICATIONS

Model Number	# of burnrs	width in./mm.	Total BTU	Approx. kg/lbs
FRONT TO BACK				
FHP12	2	12 / 305	48K	36 / 80
KEHP18*	2	18 / 457	80K	57 / 125
FHP24	4	24 / 610	96K	68 / 150
FKHP36*	4	36 / 914	160K	95 / 210
FHP36	6	36 / 914	144K	95 / 210
FHP48	8	48 / 1219	192K	155 / 340
FHP60	10	60 / 1524	240K	182 / 400
FHP72	12	72 / 1829	288K	205 / 450
SIDE BY SIDE (legs extra)				
FHP1	1	12 / 305	24K	19 / 40
FHP2	2	24 / 610	48K	41 / 90
FHP3	3	36 / 914	72K	48 / 105
FHP4	4	48 / 1219	96K	70 / 155
FHP2S	2	24 / 610	48K	48 / 105
FHP3S	3	36 / 914	72K	59 / 130
FHP4S	4	48 / 1219	96K	89 / 195

*not ETL design listed & no bullnose

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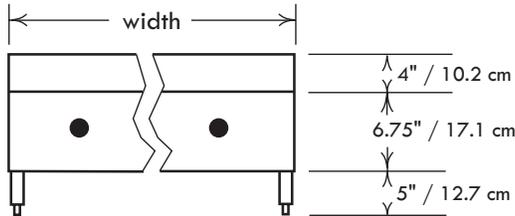




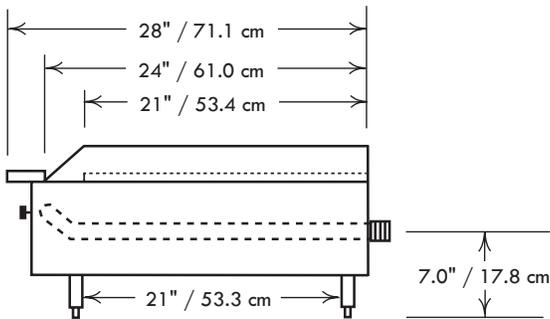
JOB _____ ITEM # _____

GRIDDLES

FHP Series, 21" Cook Depth



front view



side view



FHP24-24



FHP36-36

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" heavy duty stainless pipe legs with adjustable feet. 4" wide stainless steel bull nose landing across the front is a functional work area for service plates and work utensils as well as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 4" on the sides and 5" in the rear.

GRIDDLE PLATE: Highly polished to minimize food sticking. 3/4" thick plate is standard, 1" thick is available. 4" high splash guard is standard. Higher sides are also available. 21 1/4" deep cooking surface with front, cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

BURNERS: 12" incremental griddles feature 20,000 BTU cast iron "H" pattern burners, one for each 12" increment. 18" & 30" models feature 2 and 4 straight burners respectively, each rated at 18,000 BTU.

MATCH-UP: FHP Series griddles are designed to match up with FHP char-broilers and hot plates.

ACCESSORIES & OPTIONS: Thermostats, 1" thick plates, chrome plating, grooved surfaces, safety pilot controls, gas hoses, grill scrapers, spatulas, cleaning supplies, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

Model Number	Width in./mm.	# of Thermostats	Total BTU	Approx. kg/lbs
FHP12-12	12 / 305	0	20K	52 / 115
FHP18-18	18 / 457	0	36K	73 / 160
FHP18-18T	18 / 457	1	36K	75 / 165
FHP24-24	24 / 610	0	40K	93 / 205
FHP24-24T	24 / 610	2	40K	95 / 210
FHP30-30	30 / 762	0	72K	125 / 275
FHP30-30T	30 / 762	2	72K	127 / 280
FHP36-36	36 / 914	0	60K	130 / 285
FHP36-36T	36 / 914	3	60K	132 / 290
FHP42-42	42 / 1067	0	108K	143 / 315
FHP42-42T	42 / 1067	3	108K	145 / 320
FHP48-48	48 / 1219	0	80K	161 / 355
FHP48-48T	48 / 1219	4	80K	166 / 365
FHP54-54	54 / 1372	0	144K	182 / 400
FHP54-54T	54 / 1372	6	144K	191 / 420
FHP60-60	60 / 1524	0	100K	211 / 465
FHP60-60T	60 / 1524	5	100K	211 / 465
FHP72-72	72 / 1829	0	120K	273 / 600
FHP72-72T	72 / 1829	6	120K	273 / 600

Thermostat & manual control specific spec sheets available online or call factory.

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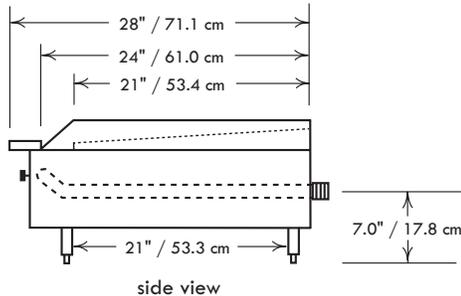
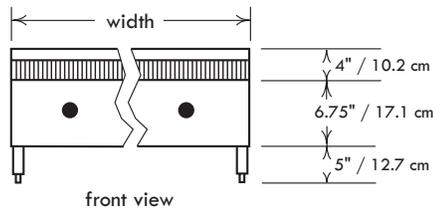
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CHAR-BROILERS

FHP Series: 21" Cook Depth



FHP36-3RB



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" heavy duty stainless pipe legs with adjustable feet. Stainless steel bullnose-rail is functional on which to set plates or utensils and also serves as control. Corrosion resistant, 16 gauge, welded aluminized steel firebox with excellent heat reflection characteristics. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 4" in the rear. Char-broilers are approved for use in non-combustible locations only.

TOP GRATES: Cast iron top grate sections measure 20.5" deep, designed with cast-in grease trough on each blade to allow grease run off into the front cold zone grease trough and reduces flare up. Each section is reversible for sloped or level grilling. Stainless steel splash guards on 3 sides graduating up to 4" high. Grease drain slot is 3.5" x 1" and feeds into a large, removable grease drawer.

BURNERS: 12" incremental broilers feature 25,000 BTU cast iron "H" pattern burners, one for each 12" increment. 18" & 30" models feature 2 and 4 straight burners respectively, each rated at 20,000 BTU. Optional 35,000 BTU "H" burners available on 12" incremental broilers.

RADIANTS: Char-broiler radiants are either lava rock or heavy duty angle iron, inverted "V" type for superior uniform heating temperature. "V" type radiants are easily removable for cleaning.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

MATCH-UP: FHP Series char-broilers are designed to match up with FHP griddles and hot plates.

ACCESSORIES & OPTIONS: Lava rock, grate scrapers, spatulas, cleaning supplies, gas hoses, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

Model Number	Broiler Type	Width in./mm.	Total BTU	Approx. kg/lbs
FHP12-1LB	Lava	12 / 305	25K	45 / 100
FHP12-1RB	Radiant	12 / 305	25K	45 / 100
FHP18-1.5LB	Lava	18 / 457	40K	80 / 175
FHP18-1.5RB	Radiant	18 / 457	40K	80 / 175
FHP24-2LB	Lava	24 / 610	50K	84 / 185
FHP24-2RB	Radiant	24 / 610	50K	84 / 185
FHP30-2.5LB	Lava	30 / 762	80K	111 / 245
FHP30-2.5RB	Radiant	30 / 762	80K	111 / 245
FHP36-3LB	Lava	36 / 914	75K	125 / 275
FHP36-3RB	Radiant	36 / 914	75K	125 / 275
FHP42-3.5LB	Lava	42 / 1069	120K	125 / 275
FHP42-3.5RB	Radiant	42 / 1069	120K	148 / 325
FHP48-4LB	Lava	48 / 1219	100K	148 / 325
FHP48-4RB	Radiant	48 / 1219	100K	164 / 360
FHP60-5LB	Lava	60 / 1524	125K	205 / 450
FHP60-5RB	Radiant	60 / 1524	125K	205 / 450
FHP72-6LB	Lava	72 / 1829	150K	273 / 600
FHP72-6RB	Radiant	72 / 1829	150K	273 / 600

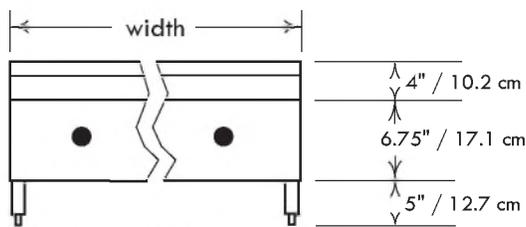
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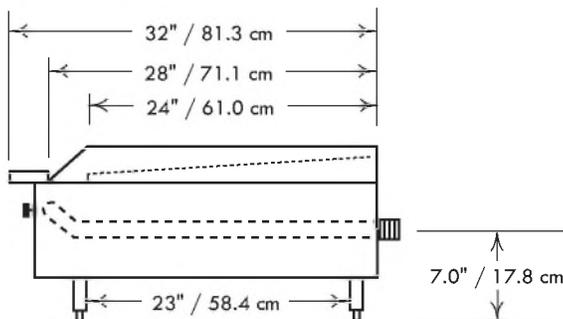
JOB _____ ITEM # _____

CHAR-BROILERS

32 Series: 24" Cook Depth



front view



side view



Model 3224RB



Model 3236RB

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" heavy duty stainless pipe legs with adjustable feet. Stainless steel bullnose-rail is functional on which to set plates or utensils and also serves as control. Corrosion resistant, 16 gauge, welded aluminized steel firebox with excellent heat reflection characteristics. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 4" in the rear. Char-broilers are approved for use in non-combustible locations only.

TOP GRATES: Cast iron top grate sections measure 24" deep, designed with cast-in grease trough on each blade to allow grease run off into the front cold zone grease trough and reduces flare up. Each section is reversible for sloped or level grilling. Stainless steel splash guards on 3 sides graduating up to 4" high. Grease drain slot is 3.5" x 1" and feeds into a large, removable grease drawer.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

BURNERS: 12" incremental char-broilers feature 30,000 BTU burners, one for each 12" increment. 18", 30" and 42" models feature 2, 4 and 6 burners respectively, each rated at 20,000 BTU.

MATCH-UP: 32 Series char-broilers are designed to match up with 32 Series griddles and hotplates.

ACCESSORIES: Safety pilot controls, lava rock, gas hoses, grill scrapers, spatulas, cleaning supplies, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

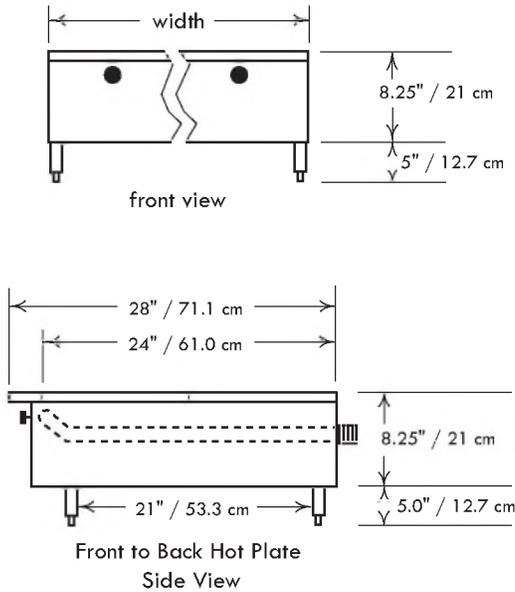
Model Number	Width in./mm.	Sq. in. surface	Total BTU	Approx. kg/lbs
3212LB	12 / 305	288	30K	68 / 150
3212RB	12 / 305	288	30K	68 / 150
3218LB	18 / 457	432	40K	91 / 200
3218RB	18 / 457	432	40K	91 / 200
3224LB	24 / 610	576	60K	114 / 250
3224RB	24 / 610	576	60K	114 / 250
3230LB	30 / 762	720	80K	137 / 300
3230RB	30 / 762	720	80K	137 / 300
3236LB	36 / 914	864	90K	182 / 400
3236RB	36 / 914	864	90K	182 / 400
3242LB	42 / 1069	1008	120K	218 / 480
3242RB	42 / 1069	1008	120K	218 / 480
3248LB	48 / 1219	1152	120K	250 / 550
3248RB	48 / 1219	1152	120K	250 / 550
3260LB	60 / 1524	1440	150K	305 / 670
3260RB	60 / 1524	1440	150K	305 / 670
3272LB	72 / 1829	1728	180K	364 / 800
3272RB	72 / 1829	1728	180K	364 / 800

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Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" heavy duty stainless pipe legs with adjustable feet. Stainless steel bullnose-rail is safely flush with the cook tops and functional to straddle pots, skillets and plates and also serves as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 4" on the sides and 5" in the rear.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

BURNERS: 24,000 BTU large 7" cast iron "star" pattern top burners compliment 12" x 12" top grates. Cooks faster with less fuel consumption.

TOP GRATES: 12" x 12" solid cast iron for 8" to 12" vessels compliment 24,000 BTU burners. Grates are flush with the front rail for tip & spill safety, more space and easy movement for pots & pans across the tops.

MATCH-UP: 32 Series hot plates are designed with a 3" stainless steel spacer flush between the front and rear top grates to match up with 32 char-broilers and griddles.

ACCESSORIES & OPTIONS: Porcelain top grates, lift off griddles, gas hoses, carrying handles, knob protectors, cleaning supplies and matching equipment stands.

SPECIFICATIONS

Model Number	# of burnrs	width in./mm.	Total BTU	Approx. kg/lbs
FRONT TO BACK				
3212OB	2	12 / 305	48K	41 / 90
3224OB	4	24 / 610	96K	77 / 170
3236OB	6	36 / 914	144K	114 / 250
3248OB	8	48 / 1219	192K	155 / 340
3260OB	10	60 / 1524	240K	205 / 450
3272OB	12	72 / 1829	288K	250 / 550

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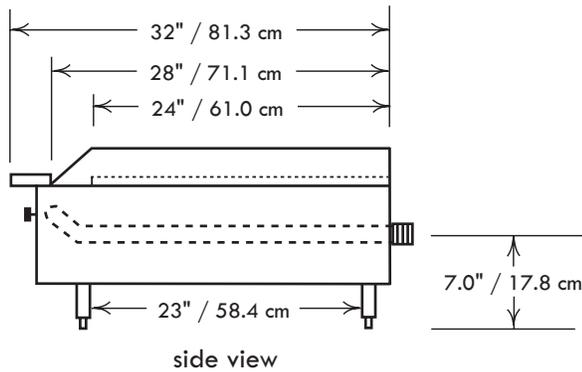
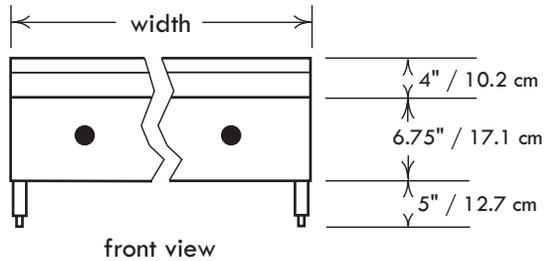




JOB _____ ITEM # _____

Manual Control GRIDDLES

32 Series, 24" Cook Depth



3236MG



3224MG



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" heavy duty stainless pipe legs with adjustable feet. 4" wide stainless steel bull nose landing across the front is a functional work area for service plates and work utensils as well as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 4" on the sides and 5" in the rear.

GRIDDLE PLATE: Highly polished to minimize food sticking. 1" thick plate is standard. 4" high splash guard is standard. Higher sides are also available. 24" deep cooking surface with front, cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

BURNERS: 12" incremental griddles feature 25,000 BTU cast iron "H" pattern burners, one for each 12" increment. 18" & 30" models feature 2 and 4 straight burners respectively, each rated at 18,000 BTU.

MATCH-UP: 32 Series griddles are designed to match up with 32 Series char-broilers and hot plates.

ACCESSORIES & OPTIONS: Thermostats, 1" thick plates, chrome plating, grooved surfaces, safety pilot controls, gas hoses, grill scrapers, spatulas, cleaning supplies, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

Model Number	Width in./mm.	Sq. in. surface	Total BTU	Approx. kg/lbs
3212MG	12 / 305	288	25K	68 / 150
3218MG	18 / 458	432	36K	91 / 200
3224MG	24 / 610	576	50K	114 / 250
3230MG	30 / 762	720	72K	136 / 300
3236MG	36 / 914	864	75K	148 / 325
3242MG	42 / 1067	1008	108K	164 / 360
3248MG	48 / 1219	1152	100K	182 / 400
3254MG	54 / 1372	1296	144K	202 / 445
3260MG	60 / 1524	1440	125K	227 / 500
3272MG	72 / 1829	1728	150K	273 / 600

Thermostat control spec sheet available online or call factory.

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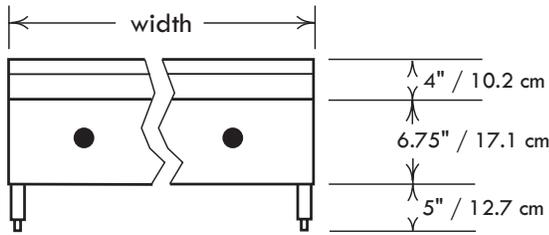




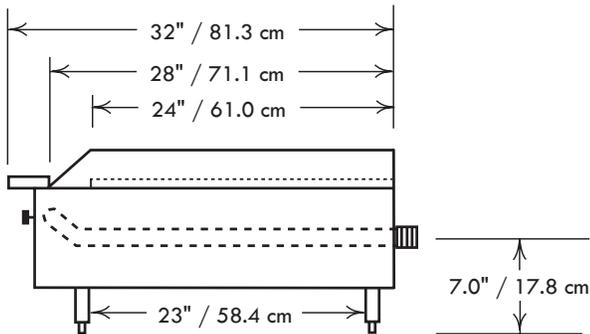
JOB _____ ITEM # _____

Thermostat Control GRIDDLES

32 Series, 24" Cook Depth



front view



side view



Model 3236TG



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" heavy duty stainless pipe legs with adjustable feet. 4" wide stainless steel bull nose landing across the front is a functional work area for service plates and work utensils as well as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear; combustible surfaces are 4" on the sides and 5" in the rear.

GRIDDLE PLATE: Highly polished to minimize food sticking. 1" thick plate is standard. 4" high splash guard is standard. Higher sides are also available. 24" deep cooking surface with front, cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

CONTROLS: Equipped with throttling thermostats with temperature range from 150F to 450F and provides precise temperature control, brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the owner.

BURNERS: 12" incremental griddles feature 25,000 BTU cast iron "H" pattern burners, one for each 12" increment. 18", 30", 42", 54" & 66" models feature 2, 4, 6, 8 & 10 straight burners respectively, each rated at 18,000 BTU.

MATCH-UP: 32 Series griddles are designed to match up with 32 char-broilers and hot plates.

ACCESSORIES & OPTIONS: 1" thick plates, chrome plating, grooved surfaces, safety pilot controls, gas hoses, grill scrapers, spatulas, cleaning supplies, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

Model Number	Width in./mm.	# of thermostats	Total BTU	Approx. kg/lbs
3212TG	12 / 305	1	25K	68 / 150
3218TG	18 / 457	1	36K	91 / 200
3224TG	24 / 610	2	50K	114 / 250
3230TG	30 / 762	2	72K	136 / 300
3236TG	36 / 914	3	75K	148 / 325
3242TG	42 / 1067	3	108K	165 / 363
3248TG	48 / 1219	4	100K	182 / 400
3254TG	54 / 1372	4	144K	205 / 450
3260TG	60 / 1524	5	125K	227 / 500
3266TG	66 / 1676	5	180K	250 / 550
3272TG	72 / 1829	6	150K	284 / 625

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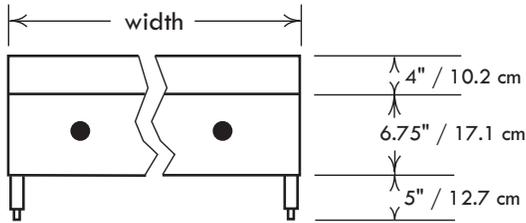




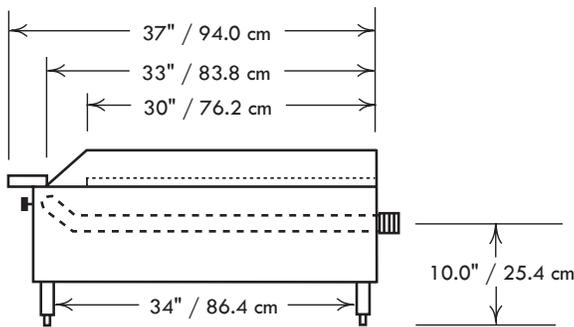
JOB _____ ITEM # _____

Manual Control GRIDDLES

38 Series: 30" Cook Depth



front view



side view



Model 3836MG



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" heavy duty stainless pipe legs with adjustable feet. 4" wide stainless steel bull nose landing across the front is a functional work area for service plates and work utensils as well as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear; combustible surfaces are 4" on the sides and 5" in the rear.

GRIDDLE PLATE: 30" deep cooking surface for large volume cooking, 3/4" thick for even efficient heat distribution & fast recovery and highly polished to minimize food sticking. 1" plates also available. 4" high stainless steel splash guard is standard, higher & lower sides are also available. A large drain slot channels grease into the large capacity, seamless grease drawer.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the type of gas specified. Optimal pressures are 4" WC for natural gas & 10" WC for propane. Throttling thermostat controls are available, adjusting from 150F to 450F to provide accurate temperature control to +/- 20F of set point. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Installation, calibration and adjustments are the responsibility of the buyer.

BURNERS: 12" incremental griddles feature 30,000 BTU burners, one for each 12" increment.

OPTIONS & ACCESSORIES: 1" thick plates, thermostats, safety pilot controls, chrome griddle surfaces, grooved griddle surfaces, extra tall splash guards, gas hoses, knob protectors, carrying handles, spatulas, scrapers and matching equipment stands.

SPECIFICATIONS

Model Number	Width in./mm.	Sq. in. surface	Total BTU	Approx. kg/lbs
3812MG	12 / 305	360	30,000	68 / 150
3824MG	24 / 610	720	60,000	136 / 300
3836MG	36 / 914	1080	90,000	227 / 500
3848MG	48 / 1219	1440	120,000	318 / 700
3860MG	60 / 1524	1800	150,000	398 / 875
3872MG	72 / 1829	2160	180,000	477 / 1050

Thermostat control specs also available.

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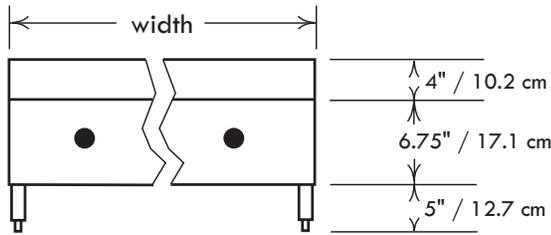




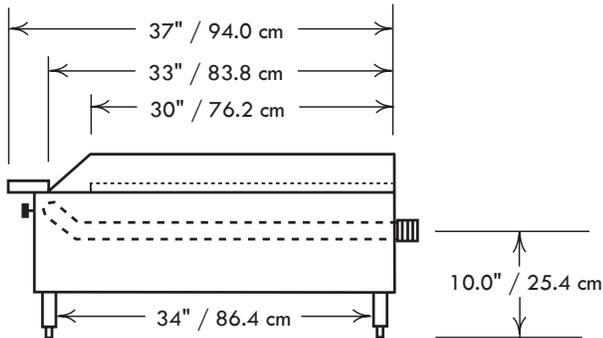
JOB _____ ITEM # _____

Thermostat Control GRIDDLES

38 Series, 30" Cook Depth



front view



side view



Model 3836TG



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" heavy duty stainless pipe legs with adjustable feet. 4" wide stainless steel bull nose landing across the front is a functional work area for service plates and work utensils as well as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 4" on the sides and 5" in the rear.

GRIDDLE PLATE: Highly polished to minimize food sticking. 3/4" thick plate is standard, 1" thick is available. 4" high splash guard is standard. Higher sides are also available. 30" deep cooking surface with front, cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

CONTROLS: Equipped with throttling thermostats with temperature range from 150F to 450F and provides precise temperature control, brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the owner.

BURNERS: 12" incremental griddles feature 30,000 BTU cast iron "H" pattern burners, one for each 12" increment.

ACCESSORIES & OPTIONS: 1" thick plates, chrome plating, grooved surfaces, safety pilot controls, gas hoses, grill scrapers, spatulas, cleaning supplies, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

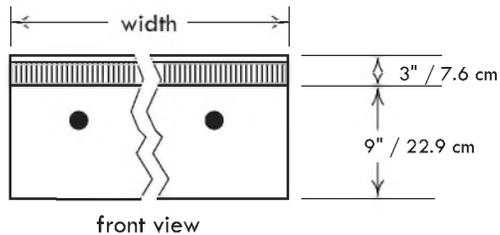
Model Number	Width in./mm.	# of thermostats	Total BTU	Approx. kg/lbs
3812TG	12 / 305	1	30K	80 / 175
3824TG	24 / 610	2	60K	136 / 300
3836TG	36 / 914	3	90K	227 / 500
3848TG	48 / 1219	4	120K	318 / 700
3860TG	60 / 1524	5	150K	398 / 875
3872TG	72 / 1829	6	180K	284 / 625

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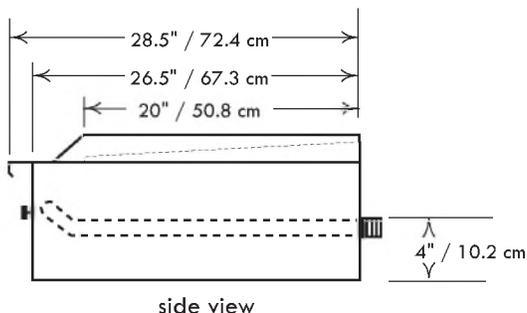


CHAR-BROILERS

E Series: 20" cook depth



Model ERB24



Model ERB36

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, stainless steel finish. 3" wide stainless steel bull nose landing across the front is a functional work area for service plates and work utensils as well as control protection. Heavy gauge welded frame construction. Installation clearances for non-combustible surfaces are 0" on the sides and 4" in the rear; combustible surfaces are 4" on the sides and 5" in the rear.

TOP GRATES: Cast iron top grate sections measure 20" deep, designed with cast-in grease trough on each blade to allow grease run off into the front cold zone grease trough and reduces flare up. Each section is reversible for sloped or level grilling. Stainless steel splash guards on 3 sides graduating up to 3" high. Grease drain slot is 3.5" x 1" and feeds into a large, removable grease drawer.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

BURNERS: 12" incremental char-broilers feature 30,000 BTU burners, one for each 12" increment. 18", 30" and 42" models feature 2, 4 and 6 burners respectively, each rated at 18,000 BTU.

MATCH-UP: E Series char-broilers are designed to match up with E griddles.

ACCESSORIES & OPTIONS: Sturdy 2½" or 4" heavy duty legs with adjustable feet, safety pilot controls, gas hoses, grill scrapers, spatulas, cleaning supplies, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

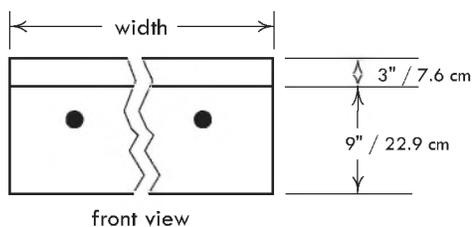
Model Number	Width in./mm.	Sq. in. surface	Total BTU	Approx. kg/lbs
ELB12	12 / 305	240	30K	48 / 105
ERB12	12 / 305	240	30K	48 / 105
ELB18	18 / 457	360	36K	57 / 125
ERB18	18 / 457	360	36K	57 / 125
ELB24	24 / 610	480	60K	68 / 150
ERB24	24 / 610	480	60K	68 / 150
ELB30	30 / 762	600	72K	80 / 175
ERB30	30 / 762	600	72K	80 / 175
ELB36	36 / 914	720	90K	91 / 200
ERB36	36 / 914	720	90K	91 / 200
ELB42	42 / 1069	840	108K	107 / 235
ERB42	42 / 1069	840	108K	107 / 235
ELB48	48 / 1219	960	120K	125 / 275
ERB48	48 / 1219	960	120K	125 / 275
ELB60	60 / 1524	1200	150K	152 / 335
ERB60	60 / 1524	1200	150K	152 / 335
ELB72	72 / 1829	1440	180K	205 / 450
ERB72	72 / 1829	1530	180K	205 / 450

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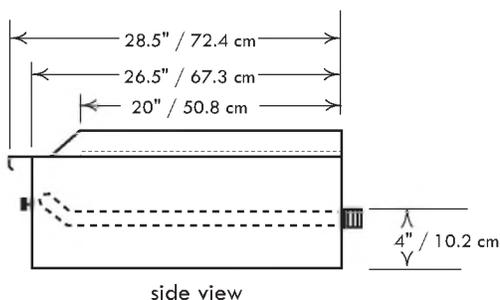


GRIDDLES

E Series: 20" cook depth



Model EG24



Model EG36-T

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, stainless steel finish. 3" wide stainless steel bull nose landing across the front is a functional work area for service plates and work utensils as well as control protection. Heavy gauge welded frame construction. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 4" on the sides and 5" in the rear.

GRIDDLE PLATE: Highly polished to minimize food sticking. 5/8" thick plate is standard, 3/4" and 1" thick is available. 3" high splash guard is standard. Higher and lower sides are also available. 20" deep cooking surface with 4" front, cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

BURNERS: 12" incremental griddles feature 25,000 BTU burners, one for each 12" increment. 18", 30" and 42" models feature 2, 4 and 6 burners respectively, each rated at 16,000 BTU.

MATCH-UP: E Series griddles are designed to match up with E char-broilers.

ACCESSORIES & OPTIONS: Sturdy 2½" or 4" heavy duty legs with adjustable feet, thermostats, 5/8", 3/4" and 1" thick plates, chrome & grooved griddle plates, safety pilot controls, gas hoses, grill scrapers, spatulas, cleaning supplies, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

Model Number	Width in. / mm.	# of thermostats	Total BTU	Approx. kg / lbs
EG12	12 / 305	0	25K	48 / 105
EG12-T*	12 / 305	1	25K	48 / 105
EG18	18 / 457	0	32K	57 / 125
EG18-T*	18 / 457	1	32K	57 / 125
EG24	24 / 610	0	50K	68 / 150
EG24-T*	24 / 610	1	50K	68 / 150
EG30	30 / 762	0	64K	80 / 175
EG30-T*	30 / 762	2	64K	80 / 175
EG36	36 / 914	0	75K	91 / 200
EG36-T*	36 / 914	2	75K	91 / 200
EG42	42 / 1069	0	96K	107 / 235
EG42-T*	42 / 1069	3	96K	107 / 235
EG48	48 / 1219	0	100K	125 / 275
EG48-T*	48 / 1219	2	100K	125 / 275
EG60	60 / 1524	0	125K	152 / 335
EG60-T*	60 / 1524	3	125K	152 / 335
EG72	72 / 1829	0	150K	205 / 450
EG72-T*	72 / 1829	4	150K	205 / 450

* Not ETL listed

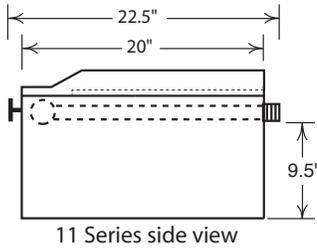
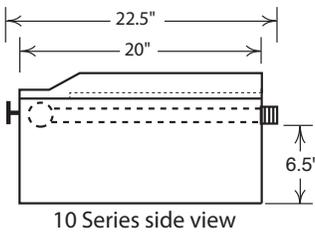
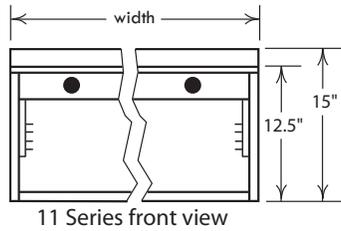
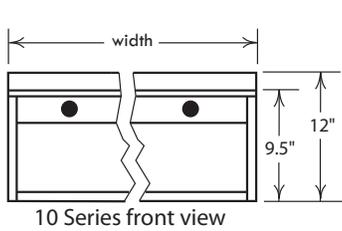
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JOB _____ ITEM # _____

GRIDDLES

10 & 11 SERIES



Standard Features, Benefits & Options



CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded frame. Aluminized steel back panel. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 6" on the sides and 6" in the rear. 11 series height is 15", 10 series height is 10".

GRIDDLE PLATE: Highly polished to minimize food sticking. 1/2" thick plate is standard, 3/4" and 1" thick are available. 2" high stainless steel splash guard is standard, optional high sides are also available. 16" deep cooking surface with front cold zone grease trough and drain. A large drain slot channels grease into the large capacity, seamless grease drawer.

BURNERS: 10 series features cast iron "H" pattern burners rated at 12,000 BTU each. 11 series broiler-griddles feature cast iron "T" pattern burners rated at 10,000 BTU each.

BROILERS: Stainless steel wire mesh radiates heat evenly downward. Rear drain plates protect against grease dripping onto broiler rack.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

MATCH-UP: Economy griddles are designed to match up with Economy char-broilers and hot plates.

ACCESSORIES: Legs, thermostats, 3/4" & 1" thick plates, grill scrapers, spatulas, cleaning supplies, chrome plating, safety pilot controls, gas hoses, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

Model Number	# of Grill Brnrs	# of Open Brnrs	Width in./mm.	Total BTU	Approx. lbs/kg
1020	2	0	20 / 508	24K	100 / 45
10T20	2	0	20 / 508	24K	100 / 45
1120B*	3	0	20 / 508	30K	120 / 54
1024	2	0	24 / 610	24K	120 / 54
10T24	2	0	24 / 610	24K	120 / 54
10201	2	2	30 / 762	48K	125 / 57
10T201	2	2	30 / 762	48K	125 / 57
11201B*	3	2	30 / 762	54K	150 / 68
1030	3	0	30 / 762	36K	150 / 68
10T30	3	0	30 / 762	36K	145 / 65
1130B*	5	0	30 / 762	50K	175 / 79
1036	3	0	36 / 914	36K	165 / 75
10T36	3	0	36 / 914	36K	165 / 75
10301	3	2	40 / 1016	60K	165 / 75
10T301	3	2	40 / 1016	60K	165 / 75
11301B*	5	2	40 / 1016	74K	200 / 91
10202	2	4	40 / 1016	72K	160 / 73
1040	4	0	40 / 1016	48K	170 / 77
10T40	4	0	40 / 1016	48K	175 / 80
1140B*	7	0	40 / 1016	70K	220 / 100
1048	4	0	48 / 1219	48K	215 / 98
10T48	4	0	48 / 1219	48K	220 / 100

* Not ETL design listed

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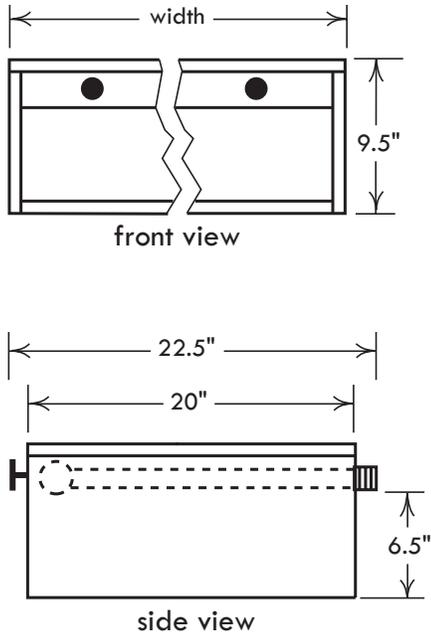


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HOT PLATES

10 SERIES



1091



1092



1093



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish. Sturdy cabinet frame. Installation clearances for non combustible surfaces are 0" on the side and 0" in the rear, combustible surfaces are 6" on the sides and 6" in the rear.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

BURNERS: 12,000 BTU, long life cast iron burner bases with easy cleaning removable burner rings with protective spillage lip.

TOP GRATES: 10" w x 20" d easy cleaning, stainless steel 2-hole plate with spillover bowl. Removable cast iron spider grates.

ACCESSORIES: Legs, lift off griddles, gas hoses, carrying handles, knob protectors, cleaning supplies and matching equipment stands.

SPECIFICATIONS

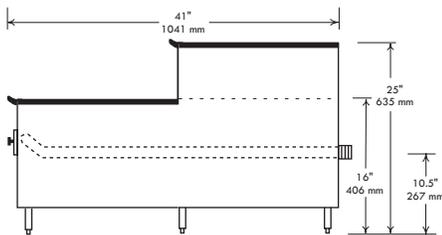
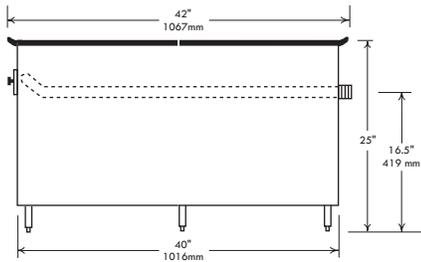
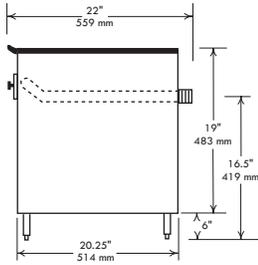
Number	brnrs	in./mm.	BTU	Approx. lbs/kg
1091	2	10 / 254	24K	30 / 14
1092	4	20 / 508	48K	55 / 25
1093	6	30 / 762	72K	90 / 41
1094	8	40 / 1016	96K	120 / 54

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JOB _____ ITEM # _____

STOCK POT STOVES



CSP18



SUCSP18



2CSP36



Standard Features, Benefits & Options

CONSTRUCTION: Standard finish is easy cleaning stainless steel, welded together with corrosion resistant aluminized framing steel. Stainless steel front panel. 6" heavy duty pipe legs with adjustable feet. Installation clearances for non-combustible surfaces are 0" on the side and 4" in the rear, combustible surfaces are 5" and 5". Step up models available, call factory.

CONTROLS: Castle stock pot stoves are equipped with brass gas valves, automatic standing pilots, adjustable pressure regulators and cool to the touch control knobs.

BURNERS: CSP models feature a long life 3 ring, double venturi, cast iron burners rated up to a total of 110,000 BTU's per section. SP models feature a double ring, single venturi, cast iron burner rated at a total of 55,000 BTU's per section.

TOP GRATE: Heavy duty one piece cast iron top grate with cast in bull nose. Designed to accommodate pots as large as 18" & 20" in diameter.

TESTING: The gas system is tested before shipment. Optimal pressure is 4" WC for natural gas, 10" WC for propane.

ACCESSORIES & OPTIONS: Taller & shorter frames, long legs, step up frames, gas hoses, carrying handles, knob protectors and casters.

SPECIFICATIONS

Model Number	Width in./mm.	Burner Sections	Total BTU	Approx. kgs/lbs
CSP18	18 / 457	1	110K	59 / 130
SP18	18 / 457	1	55K	55 / 120
2CSP18	18 / 457	2	220K	125 / 275
2SP18	18 / 457	2	110K	91 / 200
CSP36	36 / 914	2	220K	114 / 250
SP36	36 / 914	2	110K	82 / 180
2CSP36	36 / 914	4	440K	250 / 550
2SP36	36 / 914	4	220K	173 / 380
CSP54	54 / 1372	3	330K	200 / 440
SP54	54 / 1372	3	165K	123 / 270
2CSP54	54 / 1372	6	660K	364 / 800
2SP54	54 / 1372	6	330K	261 / 575

Prefix "2" signifies 42" depth, standard is 22".

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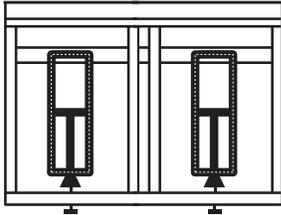




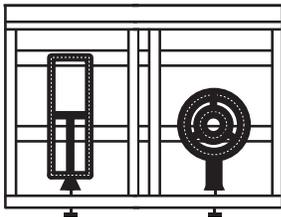
America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____
TACO RANGES

MODELS: T-1, T-2, T-3



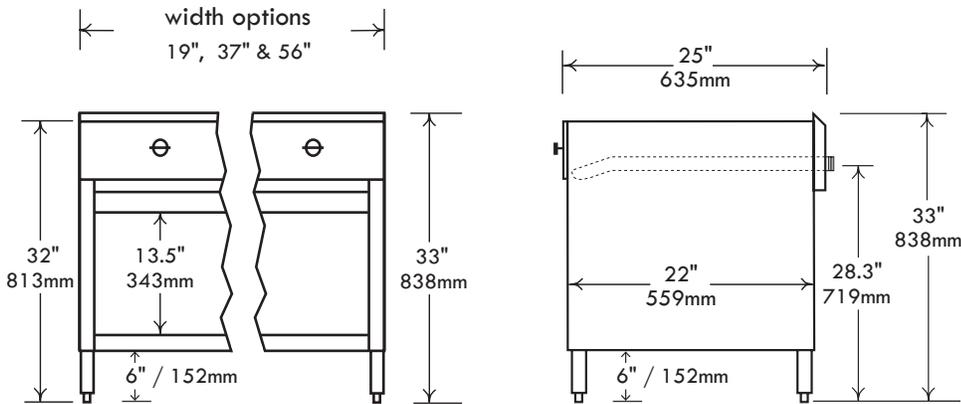
Shown with 2 military pan burners



Shown with 1 optional stock pot burner



Model T-2



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish. Sturdy cabinet frame. Installation clearances for non combustible surfaces are 0" on the side and 0" in the rear, combustible surfaces are 6" on the sides and 6" in the rear.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

BURNERS: 35,000 BTU, long life cast iron "H" pattern burners to accommodate military field pans. Optionally 45,000 BTU cast iron round burners to accommodate stock pots and pressure cookers.

OPTIONS & ACCESSORIES: Casters, military pans, safety pilots, gas hoses, storage shelves and round burners to accommodate stock pots.

SPECIFICATIONS

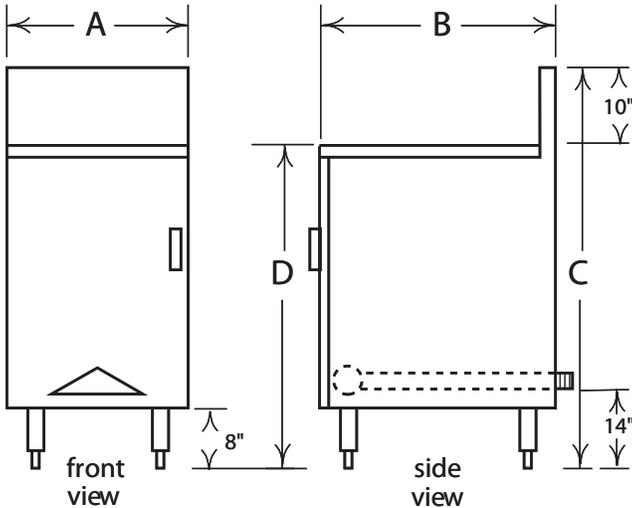
Number	Burners	in./mm.	BTU	Approx. lbs/kg
T-1	1	19 / 48	35K	120 / 55
T-2	2	37 / 94	70K	200 / 91
T-3	3	56 / 142	105K	300 / 136

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EFS14-G/EFS16-G



EFS18-G



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant G90 galvanized back & sides, stainless steel door. Welded and polished rolled stainless bullnose. Integrated lower door liner for door stability. Adjustable 6" stainless steel legs for easy leveling. Requires a 6" (152mm) clearance on the sides and rear to combustible surfaces.

CONTROLS: Invensys Thermostat - 200°F to 400°F, 100% safety shut off with built in pressure regulator, high limit control for back-up safety, automatic standing pilot and brass burner valves. Optimal pressures are 4" (102mm) WC for natural gas and 10" (279mm) WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

TANK: Easy cleaning, corrosion resistant stainless steel tube type tank for maximum surface heat transfer. Built in flue deflector. Deep cold zone allows food particles to sink below tubes reducing shortening breakdown and taste transfer as well as extending the life and quality of fryer shortening. 1/4" ball valve for rapid draining.

BASKETS: Two heavy duty, nickel plated wire baskets with coated handles. Permanently affixed double rod hangers firmly suspends loaded baskets out of frying vat.

rev.: 7/2013

OPTIONS & ACCESSORIES: Stainless steel sides, stainless steel tank covers, joiner strips, flame shields, gas hoses, cleaning supplies, single large baskets and casters.

SPECIFICATIONS				
Model		EFS14-G	EFS16-G	EFS18-G
Width "A"	in.	15.5	15.5	21
	cm	39.4	39.4	53.3
Depth "B"	in.	30.25	30.25	34.5
	cm	76.8	76.8	76.8
Height "C"	in.	47.13	47.13	47.13
	cm	119.7	119.7	119.7
Working Height "D"	in.	36.25	36.25	36.25
	cm	92.1	92.1	92.1
Weight	lbs. / kgs.	170 / 77	185 / 84	204 / 93
Burner Qty		3	4	5
Total BTU		90,000	120,000	150,000
FRYER TANK FILL CHART GUIDE				
Gallons		5	6	9
Liters		19	23	34
Pounds		35-40	40-50	65-75
Kilograms		16-18	18-23	30-34

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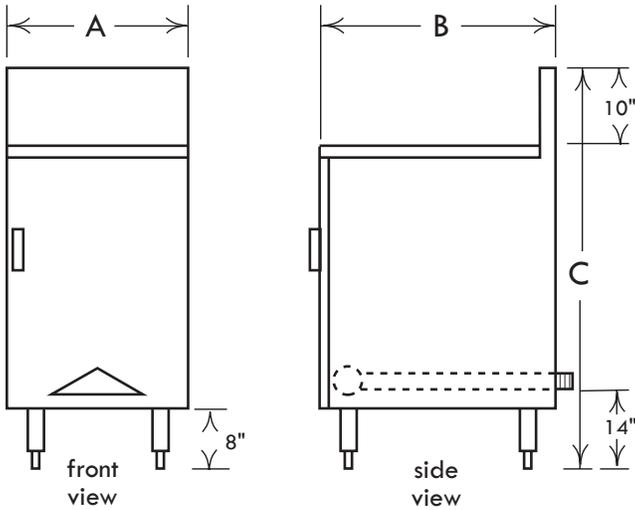




JOB _____ ITEM # _____

Heavy Duty Floor Models TUBE FRYERS

HF Series



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with aluminized inner framing. Triple flue design for cooler and more efficient operation. Adjustable 6" stainless steel legs for easy leveling. Installation clearances for non-combustible surfaces are 2" on sides and 6" in the rear, combustible surface clearances are 6" and 6". Hinged front door panel protects controls.

CONTROLS: Snap Action thermostat for fast recovery, 100% safety shut off with built in pressure regulator, high limit control for back-up safety, automatic standing pilot and brass burner valves. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

TANK: Easy cleaning, corrosion resistant stainless steel tube type tank for maximum surface heat transfer. Stainless steel tube radiant inserts for increased efficiency and rapid recovery. Deep cold zone allows food particles to sink below tubes reducing shortening breakdown and taste transfer as well as extending the life and quality of fryer shortening. 1" gate valve for rapid draining.

BASKETS: Two heavy duty, nickel plated wire baskets. Permanently affixed hanger rack firmly suspends loaded baskets out of frying vat.

ACCESSORIES: Single large baskets, stainless steel tank covers, gas hoses, cleaning supplies, equipment stands and casters.

SPECIFICATIONS				
Model		10HF	14HF	18HF
Width "A"	in.	11	15	19
	cm	27.9	38.1	48.3
Depth "B"	in.	21.75	26	30
	cm	55.2	66	48.3
Height "C"	in.	40	43.5	46
	cm	101.6	110.5	116.8
Approx. Ship Weight	lbs.	125	170	255
	kgs.	57	78	116
Number of burners		2	3	4
Total BTU		60,000	90,000	120,000
TANK INTERIOR				
Width	in.	10	14	18
Height (to tube)	in.	8	8	9.875
Length	in.	15.875	18	22.75
FRYER TANK FILL CHART GUIDE				
Gallons		3.5 & up to 4	5	8 / 9
Liters		13 / 15	19	30 / 34
Pounds		27 / 31	40	65 / 70
Kilograms		12 / 14	21	35 / 42

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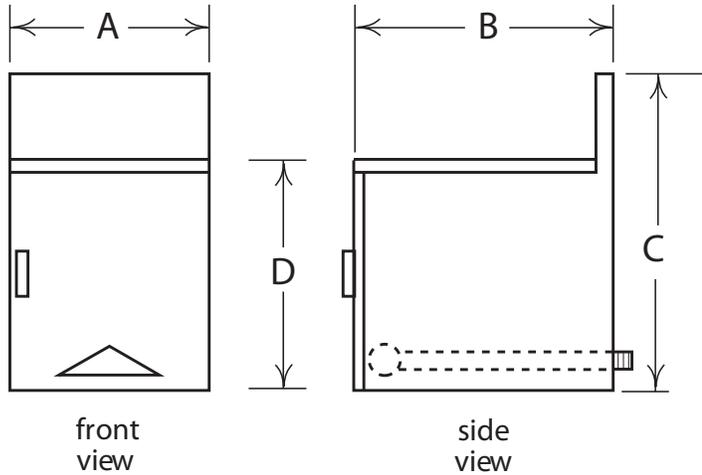
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JOB _____ Item # _____

Counter Model TUBE FRYERS HC Series



14HC



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with aluminized inner framing. Triple flue design for cooler and more efficient operation. Installation clearances for non-combustible surfaces are 2" on sides & 6" in the rear, combustible surface clearances are 6" & 6". Hinged front door panel protects controls.

CONTROLS: Snap Action thermostat for fast recovery, 100% safety shut off with built in pressure regulator, high limit control for back-up safety, automatic standing pilot and brass burner valves. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

TANK: Easy cleaning, corrosion resistant stainless steel tube type tank for maximum surface heat transfer. Stainless steel tube radiant inserts for increased efficiency and rapid recovery. Deep cold zone allows food particles to sink below tubes reducing shortening breakdown and taste transfer as well as extending the life and quality of fryer shortening. 1" gate valve for rapid draining.

BASKETS: Two heavy duty, nickel plated wire baskets. Permanently affixed hanger rack firmly suspends loaded baskets out of frying vat.

ACCESSORIES: Single large baskets, stainless steel tank covers, gas hoses, cleaning supplies, equipment stands and casters.

SPECIFICATIONS			
Model		10HC	14HC
Width "A"	in.	11	15
	cm	27.9	38.1
Depth "B"	in.	22	26
	cm	56	66
Height "C"	in.	24.5	27.5
	cm	62	69.9
Height "D"	in.	18.5	16.5
	cm	47	42
Approx. Ship Weight	lbs.	110	150
	kgs.	50	68
Total BTU		60,000	90,000
TANK INTERIOR			
Width	in.	10	14
Height (to tube)	in.	8	8
Length	in.	15.875	18
FRYER TANK FILL CHART GUIDE			
Gallons		3.5 & up to 4	5
Liters		13 / 15	19
Pounds		27 / 31	40
Kilograms		12 / 14	21

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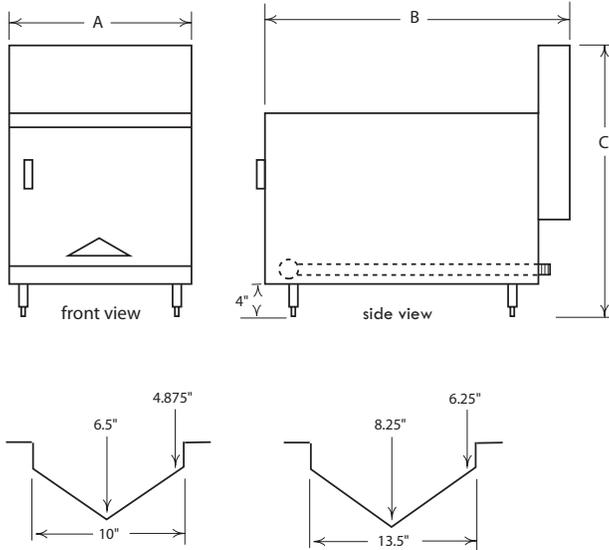




JOB _____ ITEM # _____

COUNTER FRYERS

Models: J01HG & 2616HG



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with aluminized inner framing. Double wall construction with heavy insulation combined with a special flue design for cooler operation. Adjustable 4" stainless steel legs for easy leveling. Installation clearances for non-combustible surfaces are 2" on sides and 6" in the rear, combustible surface clearances are 6" and 6". Hinged front door panel protects controls.

BURNERS: Long life, cast iron "H" pattern burners combined with a special "V" shaped tank design directs heat for superior heat transfer. Model 2616HG features 2 - 20,000 BTU burners, model J01HG features 1 - 18,000 BTU burner.

CONTROLS: Snap Action thermostat for fast recovery, 100% safety shut off, high limit control for back-up safety, automatic standing pilot and brass burner valves. Pressure regulators are set at the factory for natural gas and easily convertible to propane. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the buyer.

TANK: Easy cleaning, corrosion resistant stainless steel with angled bottom. 3/4" gate valve for rapid draining.

BASKETS: Two heavy duty, nickel plated wire baskets. Permanently affixed hanger rack firmly suspends loaded baskets out of frying vat.

ACCESSORIES: Single large baskets, stainless steel tank covers, gas hoses, cleaning supplies, equipment stands and casters are listed in the price list.

SPECIFICATIONS			
Model		J01HG	2616HG
Width "A"	in.	12	16
	cm	30.5	40.6
Depth "B"	in.	20.5	26.25
	cm	52.1	66.7
Height "C"	in.	22	23.75
	cm	55.9	60.3
Total BTU		18,000	40,000
Approx. Ship Weight	lbs.	60	105
	kgs.	27	48
TANK INTERIOR			
Width	in.	10	13.5
Length	in.	13.5	17.25
Height	in.	6.5	8.25
FRYER TANK FILL CHART GUIDE			
Gallons		1.75	3.75
Liters		7	14
Pounds		15	30
Kilograms		7	13.5

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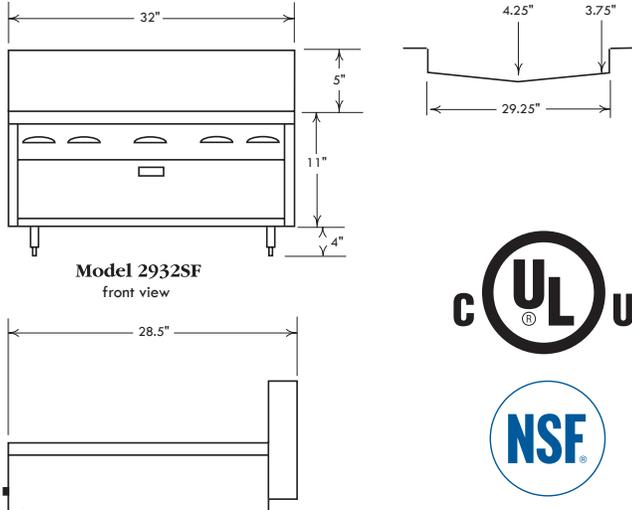


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JOB _____ Item # _____
**FUNNEL CAKE
 FRYERS**



model 2932SF

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with aluminized inner framing. Double wall construction with heavy insulation combined with a special flue design for cooler operation. Adjustable 4" stainless steel legs for easy leveling. Installation clearances for non-combustible surfaces are 2" on sides and 6" in the rear; combustible surface clearances are 6" and 6". Hinged front door panel protects controls.

BURNERS: Long life, cast iron "H" pattern burners combined with a special "V" shaped tank design directs heat for excellent air circulation.

CONTROLS: Snap Action thermostat for fast recovery, 100% safety shut off, high limit control for back-up safety, automatic standing pilot and brass burner valves. Pressure regulators are set at the factory for natural gas and easily convertible to propane. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

TANK: Easy cleaning, corrosion resistant stainless steel with angled bottom 3/4" gate valve for rapid draining.

ACCESSORIES: Single large baskets, stainless steel tank covers, gas hoses, cleaning supplies, equipment stands and casters are listed in the price list.

FLOOR MODELS: Tubular stainless steel legs and stainless steel stabilizing under shelf to bring the tank surface to 36".

SPECIFICATIONS				
Model		2923SF	2932SF	2941SF
Width	in.	23	32	41
	cm	584	813	1054
Depth	in.	28.5	28.5	28.5
	cm	724	724	724
Height	in.	20	20	20
	cm	508	508	508
Approx. Ship	lbs.	125	150	175
Weight	kgs.	57	68	80
Total BTU		50,000	75,000	100,000
TANK INTERIOR				
Width	in.	20.25	29.25	38.25
Height	in.	4.25	4.25	4.25
Length	in.	21	21	21
FRYER TANK FILL CHART GUIDE				
Gallons		2.5 - 3	3.5 - 4.75	4.75 - 6
Liters		10 - 11.5	13 - 17	18 - 23
Pounds		20 - 24	27 - 36	38 - 48
Kilograms		9 - 11	12 - 16	17 - 22

This chart is intended to be a guide. Adjustments may be made to accommodate the cooking demands of various establishments.

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America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____
EQUIPMENT STANDS

SPECIFICATIONS			
	Model #	Description	Equipment Match
20" DEEP for 10 & 11 Budget Series cooking equipment	20BS	20" w x 20" d	1020, 920B, 1092
	24BS	24" w x 20" d	1024
	30BS	30" w x 20" d	1030, 10201, 9201B, 930B, 1093
	36BS	36" w x 20" d	1036
	40BS	40" w x 20" d	1040, 10301, 9301B, 940B, 1094
	48BS	48" w x 20" d	1048
26½" DEEP for E Series & FHP Series cooking equipment	42DS	42" w x 26½" d	FHP42-42, FHP42-42T, FHP42-3.5LB, FHP42-3.5RB
	54DS	54" w x 26½" d	FHP54-54, FHP54-54T, FHP54-4.5LB, FHP54-4.5RB
30" DEEP for most Castle leg frame counter cooking equipment	12FS-G	12" w x 30" d	12" wide FHP & 32 Series models
	18FS-G	18" w x 30" d	18" wide FHP & 32 Series models
	24FS-G	24" w x 30" d	24" wide FHP & 32 Series models
	30FS-G	30" w x 30" d	30" wide FHP & 32 Series models
	36FS-G	36" w x 30" d	36" wide FHP & 32 Series models
	48FS-G	48" w x 30" d	48" wide FHP & 32 Series models
	60FS-G	60" w x 30" d	60" wide FHP & 32 Series models
	72FS-G	72" w x 30" d	72" wide FHP & 32 Series models
OTHER STANDS for Ovens & Counter Fryers	16DS	16" w x 23½" d	2616HG
	24PS	24" w x 26" d	PO19, B19N
	31PS	31" w x 26" d	PO26, B26N
	32DS	32" w x 26" d	2932SF
	36PS	36" w x 26" d	PO31, B31N
	41DS	41" w x 26" d	2941SF



Model 36DS
(shown with side and corner tabs)



Model 24FS-G



ECONO STANDS include stainless steel top shelf with aluminized steel lower shelf and legs. **STAINLESS 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. 29.5" deep CS Series stands come with optional three side edges turned up. Optional hardware available for leg base equipment. Optional casters available. All stands are shipped disassembled to save space.

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