



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.

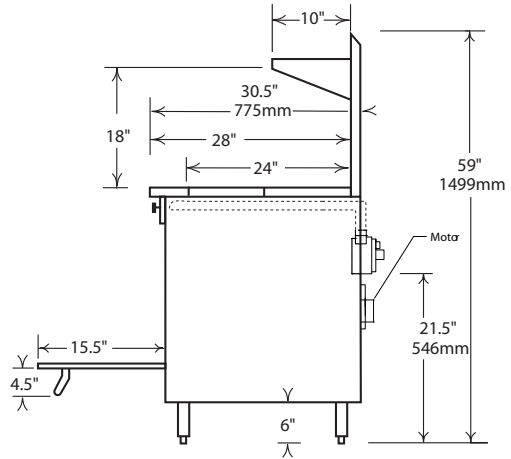
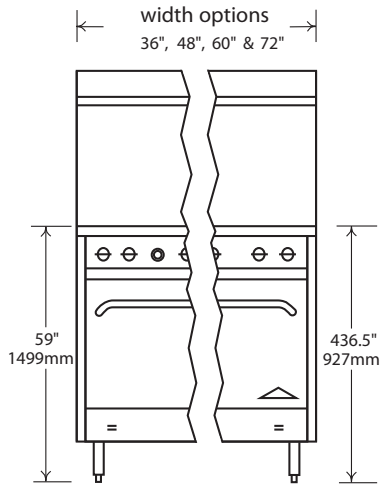


Comstock-Castle Stove Co. • 119 W. Washington St. • Quincy, IL. 62301

Tel.: 217-223-5070 • Fax: 217-223-0007 • www.castlestove.com

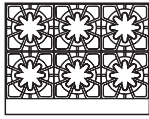


CONVECTION OVEN RANGES MEASUREMENTS

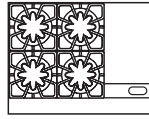


Convection Oven Ranges (Popular cook top configurations)

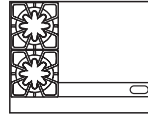
36" Models



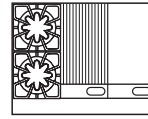
CF330



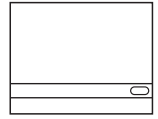
CF330-12



CF330-24

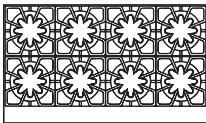


CF330-12-1RB

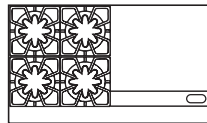


CF330-36

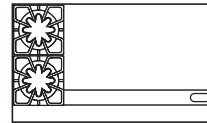
48" Models



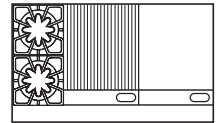
CF3430



CF3430-24



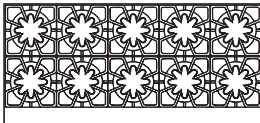
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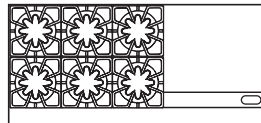
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1 Lg. Convection Oven

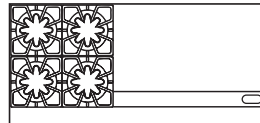
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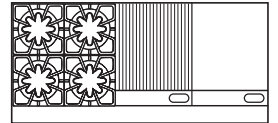
CF33018



CF33018-24



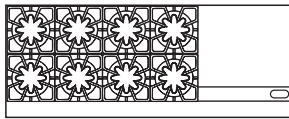
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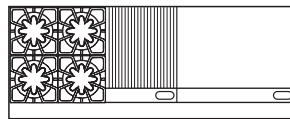
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1 Convection & 1 Standard

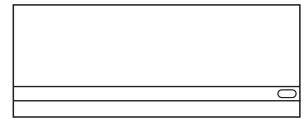
72" Models



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.