



JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# 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.

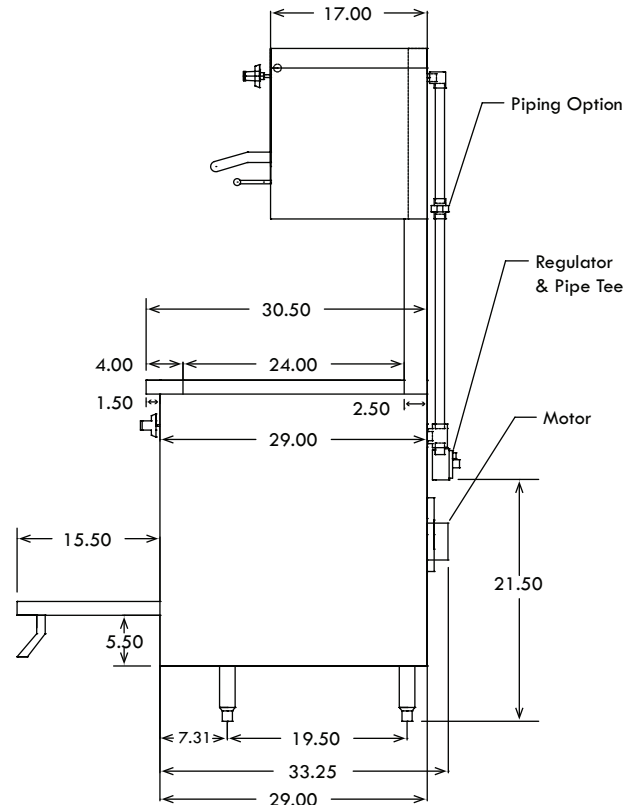
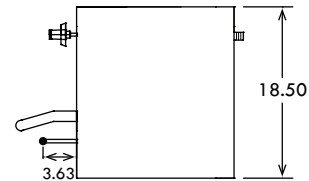
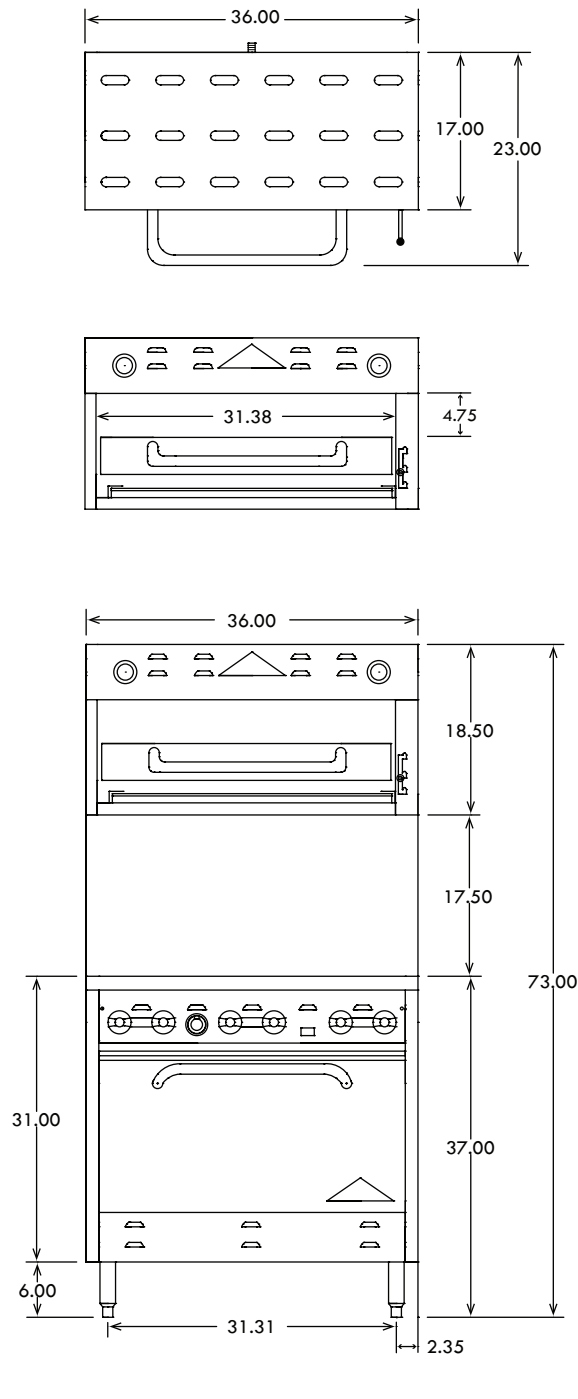
**ACCESSORIES & OPTIONS:** Range mounting reinforcement channels & back kit, wall mounting kit, legs for counter model, interconnecting gas piping for range mount models, gas hoses.



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# 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.

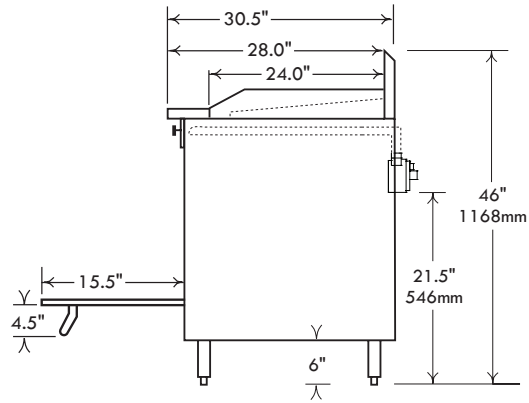
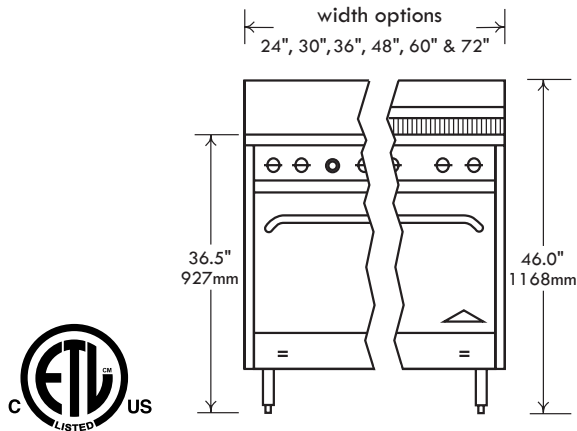
**OPTIONS & ACCESSORIES:** High back and shelf, thermostats, 1" thick plates, raised griddle-cheesemelters, safety pilots, grill scrapers, spatulas, cleaning supplies, chrome plating, safety pilot controls, gas hoses, carrying handles, knob protectors and matching equipment stands.



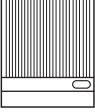
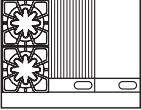
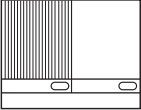
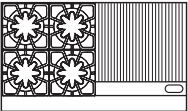
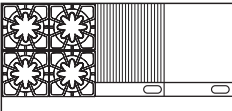
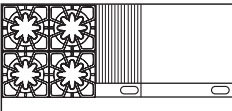
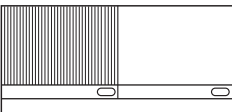
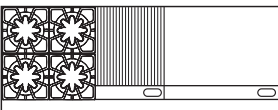
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## CHAR-BROILER RANGES MEASUREMENTS



### 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<br>& (1) 12" Griddle<br>& (1) 12" Radiant Broiler | - w/ (1) 31.5" Oven                        | 123,000      | 225 / 560               |
|  | F330-18-1.5RB  | (0) Open Burners<br>& (1) 18" Griddle<br>& (1) 18" Radiant Broiler | - w/ (1) 31.5" Oven                        | 106,000      | 264 / 580               |
|  | F3218-2RB      | (4) Open Burners<br>& (1) 24" Radiant Broiler                      | - w/ (2) 19.5" Ovens                       | 196,000      | 309 / 680               |
|  | F3430-2RB      | (4) Open Burners<br>& (1) 24" Radiant Broiler                      | - w/ (1) 31.5" Oven<br>& 10" storage space | 176,000      | 320 / 705               |
|  | F3226-18-1.5RB | (4) Open Burners<br>& (1) 18" Griddle<br>& (1) 18" Radiant Broiler | - w/ (2) 26.5" Ovens                       | 232,000      | 425 / 935               |
|  | F3226-24-1RB   | (4) Open Burners<br>& (1) 24" Griddle<br>& (1) 12" Radiant Broiler | - w/ (2) 26.5" Ovens                       | 221,000      | 427 / 940               |
|  | F3226-30-2.5RB | (0) Open Burners<br>& (1) 30" Griddle<br>& (1) 30" Radiant Broiler | - w/ (2) 26.5" Ovens                       | 212,000      | 468 / 1030              |
|  | 2F330-30-1.5RB | (4) Open Burners<br>& (1) 30" Griddle<br>& (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.

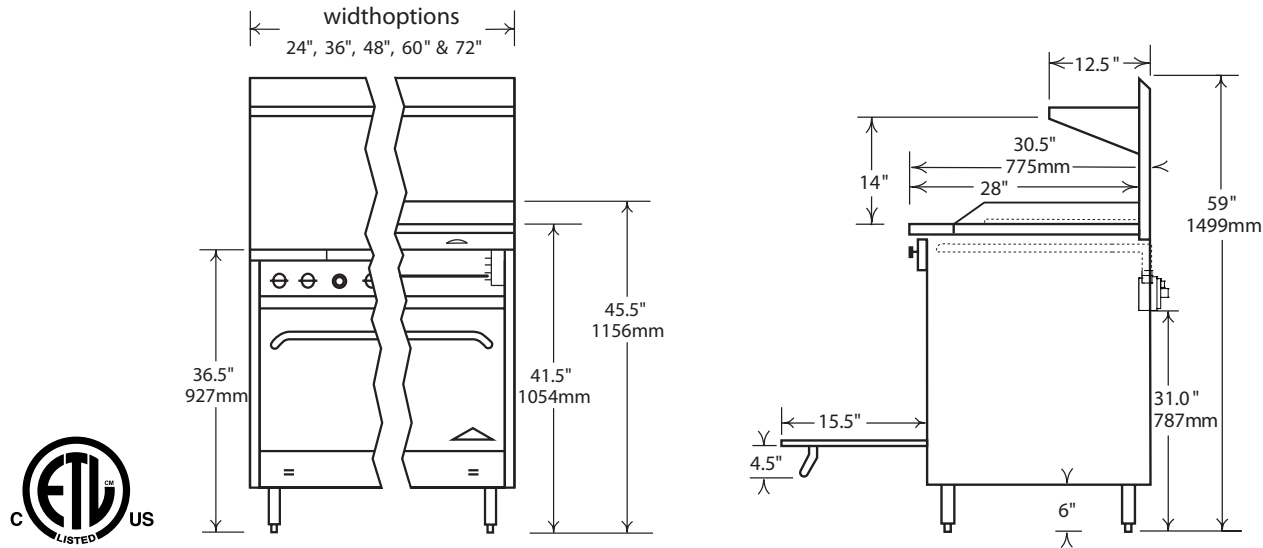
**OPTIONS & ACCESSORIES:** Convection fan, 1" thick & chrome griddle plates, safety pilot controls, gas hoses and knob protectors.



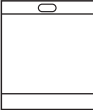
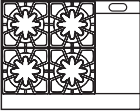
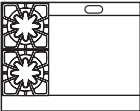
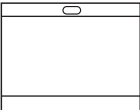
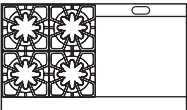
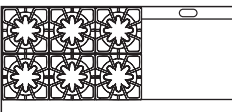
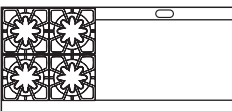
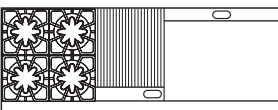
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## RAISED GRIDDLE RANGES MEASUREMENTS



### 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<br>& (1) 24" Raised Griddle                              | - w/ (1) 19.5" Oven                          | 55,000       | 182 / 400               |
|                      | F330-12B        | (4) Open Burners<br>& (1) 12" Raised Griddle                              | - w/ (1) 31.5" Oven                          | 146,000      | 241 / 530               |
|                     | F330-24B        | (2) Open Burners<br>& (1) 24" Raised Griddle                              | - w/ (1) 31.5" Oven                          | 108,000      | 268 / 590               |
|  only 1 gas hook-up | F330-36B        | (0) Open Burners<br>& (1) 36" Raised Griddle                              | - w/ (1) 31.5" Oven                          | 90,000       | 277 / 610               |
|                     | F3218-24B       | (4) Open Burners<br>& (1) 24" Raised Griddle                              | - w/ (2) 19.5" Ovens                         | 176,000      | 327 / 720               |
|   | F3430-24B       | (4) Open Burners<br>& (1) 24" Raised Griddle                              | - w/ (1) 31.5" Oven<br>- & 10" storage space | 156,000      | 320 / 705               |
|                     | F3226-24B       | (6) Open Burners<br>& (1) 24" Raised Griddle                              | - w/ (2) 26.5" Ovens                         | 234,000      | 400 / 880               |
|                     | F3226-36B       | (4) Open Burners<br>& (1) 36" Raised Griddle                              | - w/ (2) 26.5" Ovens                         | 216,000      | 427 / 940               |
|                     | 2F330-1.5RB-30B | (4) Open Burners<br>& (1) 18" Radiant Broiler<br>& (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.

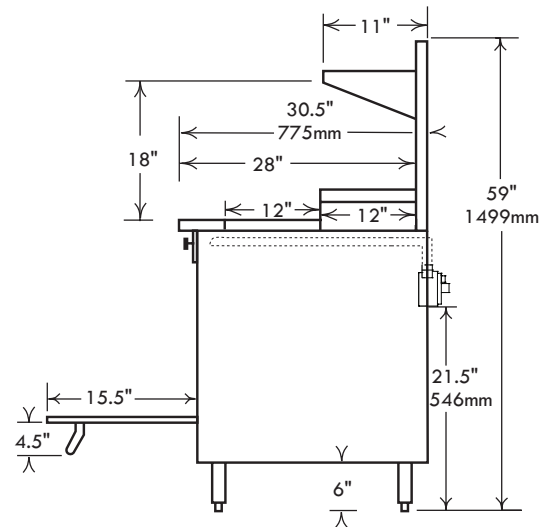
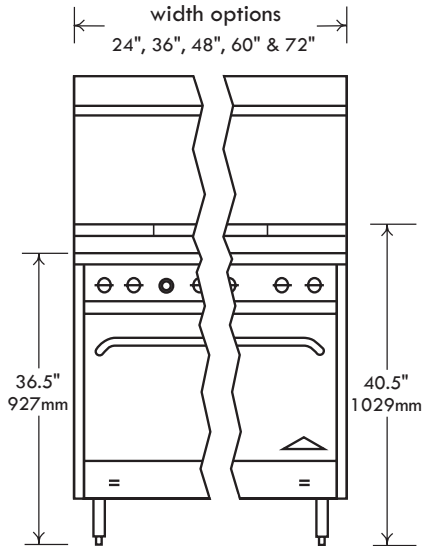
**ACCESSORIES & OPTIONS:** Convection fan, extra oven racks, casters, pizza decks, safety pilot controls, lift off griddles, gas hoses and quick disconnects.



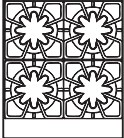
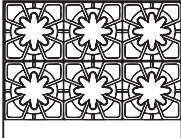
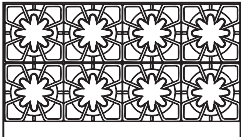
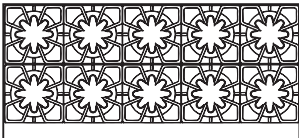
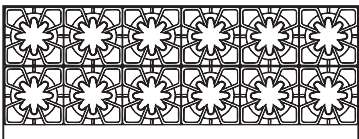
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## STEP-UP RANGES MEASUREMENTS



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

| Cooktop<br>Configuration  | Model #  | Description       |  | Total<br>B.T.U. | Approx. Wgt.<br>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<br>- & 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<br>- & 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, "T" 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, "T" 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, "T" 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.

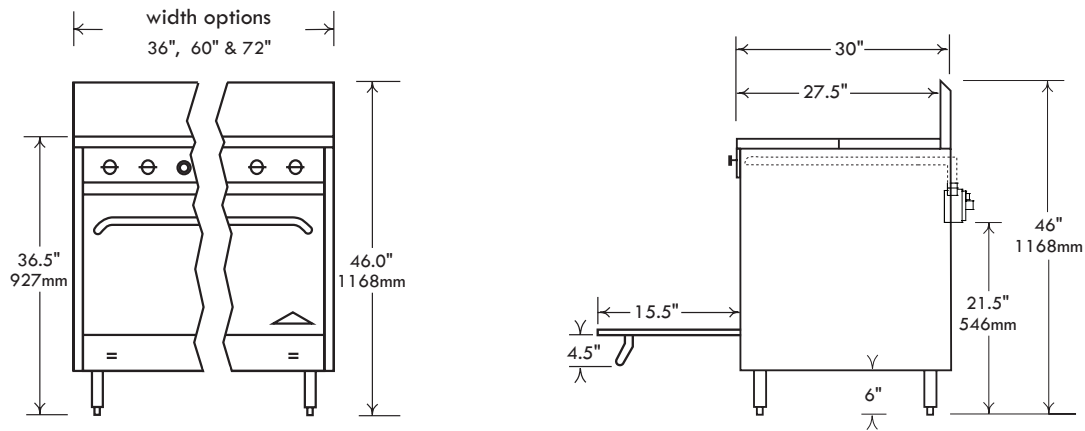
**ACCESSORIES & OPTIONS:** Convection fan, casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection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



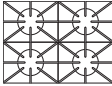
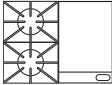
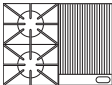
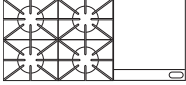
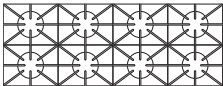
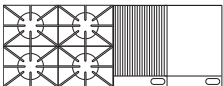
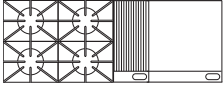
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## HEAVY POT RANGES MEASUREMENTS



### 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<br>18" Griddle,<br>& 18" Radiant Broiler | - w/(2) 31.5" Ovens   | 236,000 / 296,000 | 482 / 1060              |
|  | 72"   | 2FK430-24-1RB   | (4) Open Burners<br>24" Griddle,<br>& 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.





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.

**OVEN:** 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.

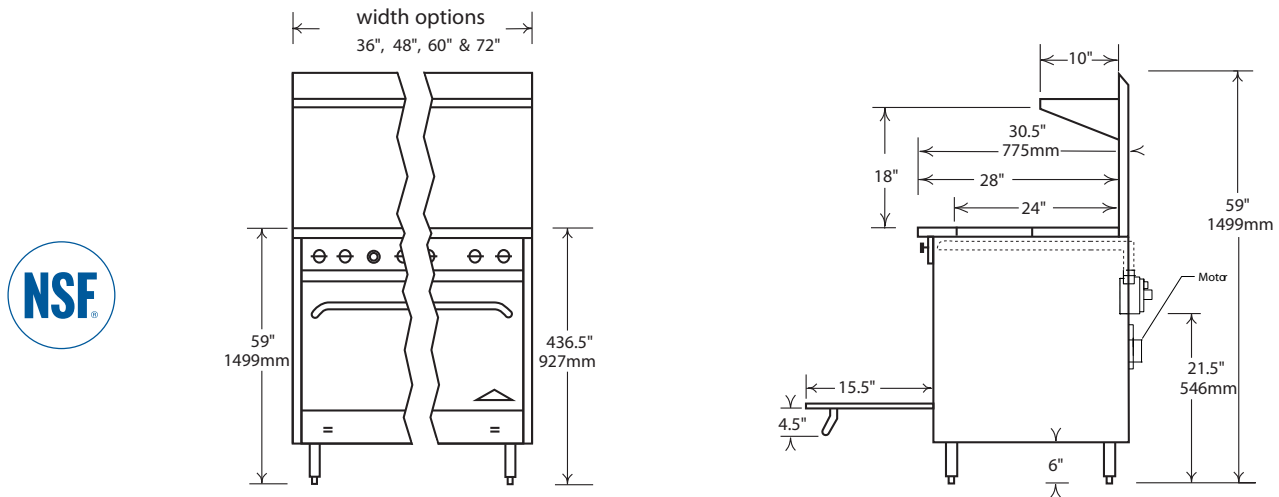


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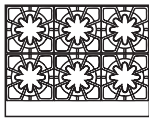


## CONVECTION OVEN RANGES MEASUREMENTS

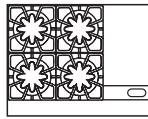


### Convection Oven Ranges (Popular cook top configurations)

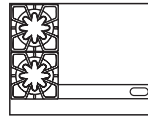
#### 36" Models



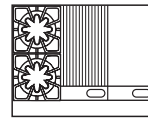
CF330



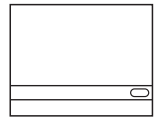
CF330-12



CF330-24

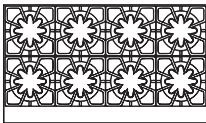


CF330-12-1RB

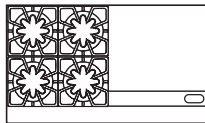


CF330-36

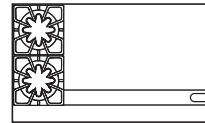
#### 48" Models



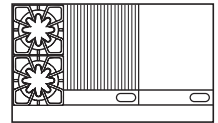
CF3430



CF3430-24



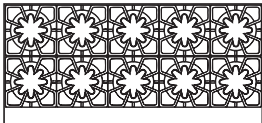
CF3430-36



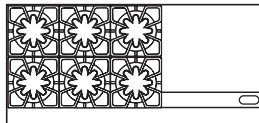
CF3430-18-1.5RB

1 Lg. Convection Oven

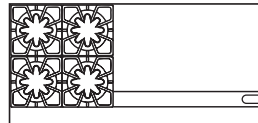
#### 60" Models



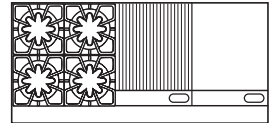
CF33018



CF33018-24



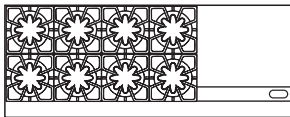
CF33018-36



CF33018-18-1.5RB

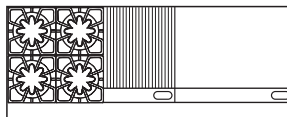
1 Convection & 1 Standard

#### 72" Models



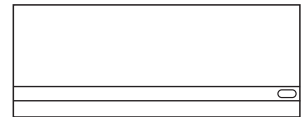
C2F330-24

CC2F330-24



C2F330-1.5RB-30

CC2F330-1.5RB-30



C2F330-72

CC2F330-72

1 Convection & 1 Standard

2 Convection Ovens

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.

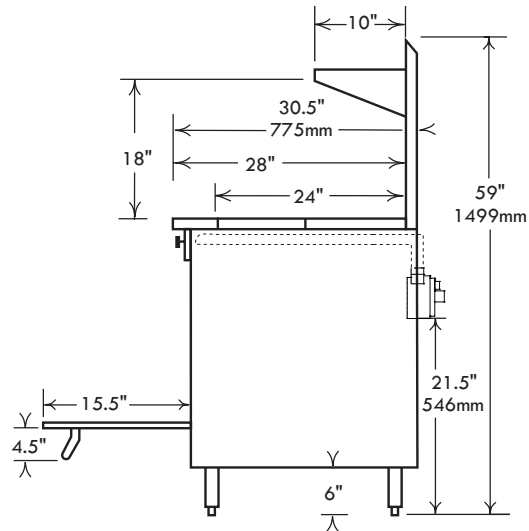
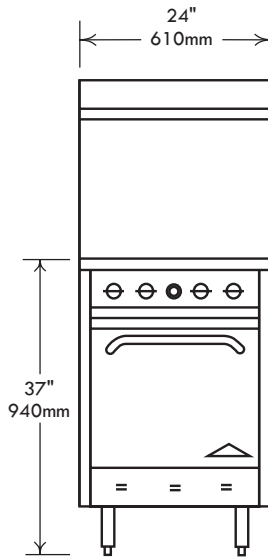
**ACCESSORIES & OPTIONS:** Convection fan, casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection 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                   | - w/ (1) 19.5" Oven   | 69,000       | 170 / 374               |
|                       |           | & (1) 12" griddle, 9" cheesemelter |                       |              |                         |
|                       | 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                   | - w/ (1) 19.5" Oven   | 55,000       | 182 / 400               |
|                       |           | & (1) 24" griddle, 9" cheesemelter |                       |              |                         |
|                       | 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

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 # \_\_\_\_\_

# 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 21 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.

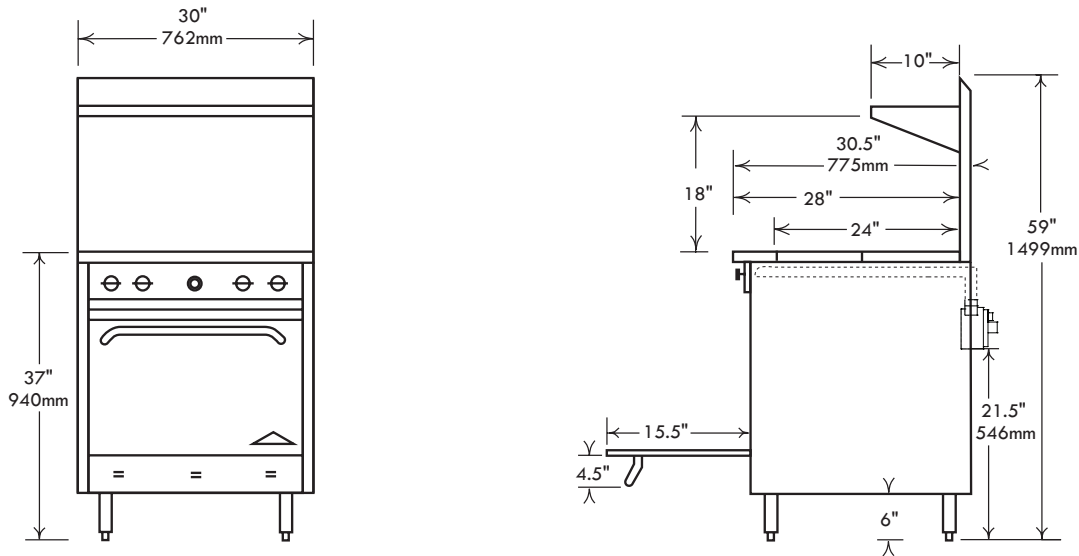
**ACCESSORIES & OPTIONS:** Extra oven racks, casters, pizza decks, chrome and / or grooved griddle plates, griddle thermostats and / or safety pilot controls, lift off griddles, gas hoses and quick disconnects.



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## 30" WIDE SERIES MEASUREMENTS



### 30" Restaurant Range Series

| Top Configuration | Model #    | Description   |                       | Total B.T.U. | Approx. Wgt.<br>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<br>& (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<br>& (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.

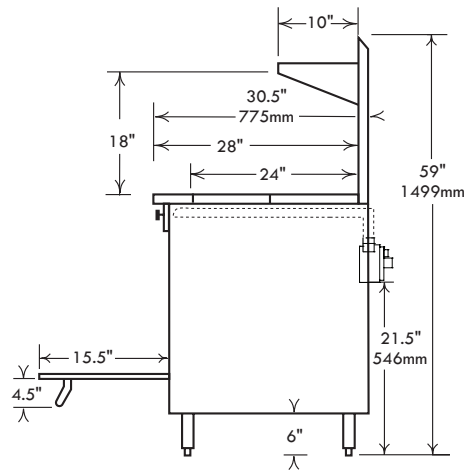
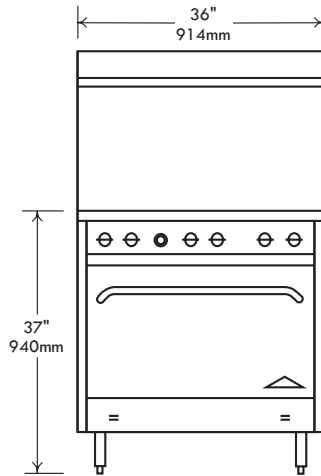
**ACCESSORIES & OPTIONS:** Convection fan, casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection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




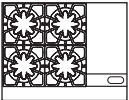
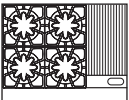
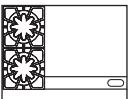
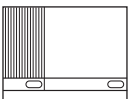
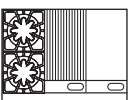
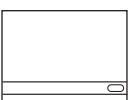
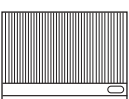
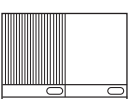
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## 36" RANGES MEASUREMENTS



**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<br>& (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<br>& (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<br>& (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 "T" 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.

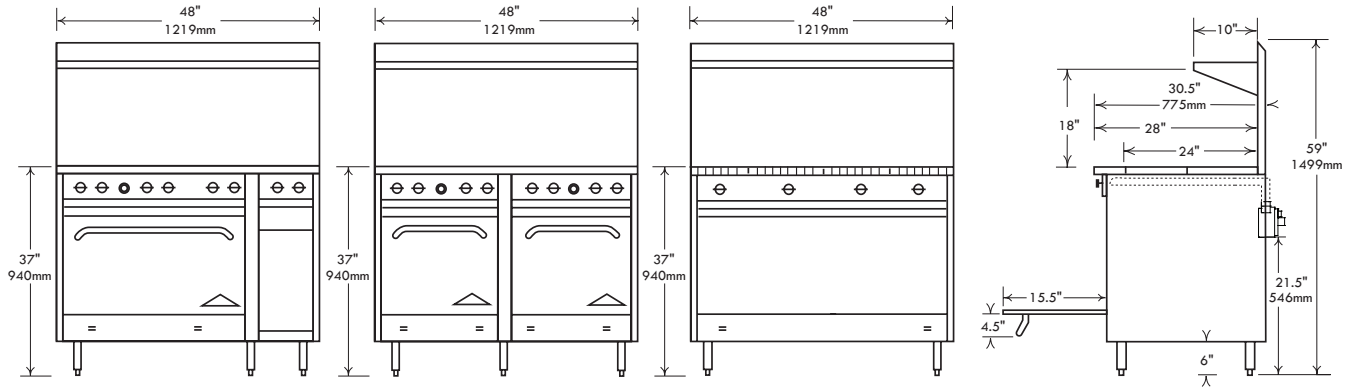
**ACCESSORIES & OPTIONS:** Convection fan, casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection 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 #        | Top  | 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<br>- & 10" storage space | 222,000      | 286 / 630               |
|                       |                |  |  |              |                         |
|                       | F3218-24       | (4) Open Burners<br>& (1) 24" Griddle                              | - w/ (2) 19.5" Ovens                         | 186,000      | 323 / 710               |
|                       | F3430-24       | (4) Open Burners<br>& (1) 24" Griddle                              | - w/ (1) 31.5" Oven<br>- & 10" storage space | 166,000      | 320 / 705               |
|                       | F3430-24B*     | (4) Open Burners<br>& (1) 24" Griddle, 18" cheesemelter            | - w/ (1) 31.5" Oven<br>- & 10" storage space | 156,000      | 320 / 705               |
|                       | F31832-24B     | (4) Open Burners<br>& (1) 24" Griddle, 18" cheesemelter            | - w/ (1) 19.5" Oven<br>- & 21" storage space | 151,000      | 307 / 675               |
|                       | F3218-24B      | (4) Open Burners<br>& (1) 24" Griddle, 18" cheesemelter            | - w/ (2) 19.5" Ovens                         | 176,000      | 327 / 720               |
|                       | F3218-24-1RB   | (2) Open Burners<br>& (1) 24" Griddle<br>& (1) 12" Radiant Broiler | - w/ (2) 19.5" Ovens                         | 143,000      | 352 / 775               |
|                       | F3430-24-1RB   | (2) Open Burners<br>& (1) 24" Griddle<br>& (1) 12" Radiant Broiler | - w/ (1) 31.5" Oven<br>- & 10" storage space | 123,000      | 336 / 740               |
|                       |                |  |  |              |                         |
|                       | F3218-36       | (2) Open Burners<br>& (1) 36" Griddle                              | - w/ (2) 19.5" Ovens                         | 158,000      | 352 / 775               |
|                       | F3430-36       | (2) Open Burners<br>& (1) 36" Griddle                              | - w/ (1) 31.5" Oven<br>- & 10" storage space | 138,000      | 336 / 740               |
|                       | F31832-36B     | (2) Open Burners<br>& (1) 36" Griddle, 18" cheesemelter            | - w/ (1) 19.5" Oven<br>- & 21" storage space | 123,000      | 334 / 735               |
|                       | F3430-36B*     | (2) Open Burners<br>& (1) 36" Griddle, 30" cheesemelter            | - w/ (1) 31.5" Oven<br>- & 10" storage space | 138,000      | 336 / 740               |
|                       | F3218-36B*     | (2) Open Burners<br>& (1) 36" Griddle, 30" cheesemelter            | - w/ (2) 19.5" Ovens                         | 158,000      | 355 / 780               |
|                       | F3218-18-1.5RB | (2) Open Burners<br>& (1) 18" Griddle<br>& (1) 18" Radiant Broiler | - w/ (2) 19.5" Ovens                         | 174,000      | 327 / 720               |
|                       | F3430-18-1.5RB | (2) Open Burners<br>& (1) 18" Griddle<br>& (1) 18" Radiant Broiler | - w/ (1) 31.5" Oven<br>- & 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.

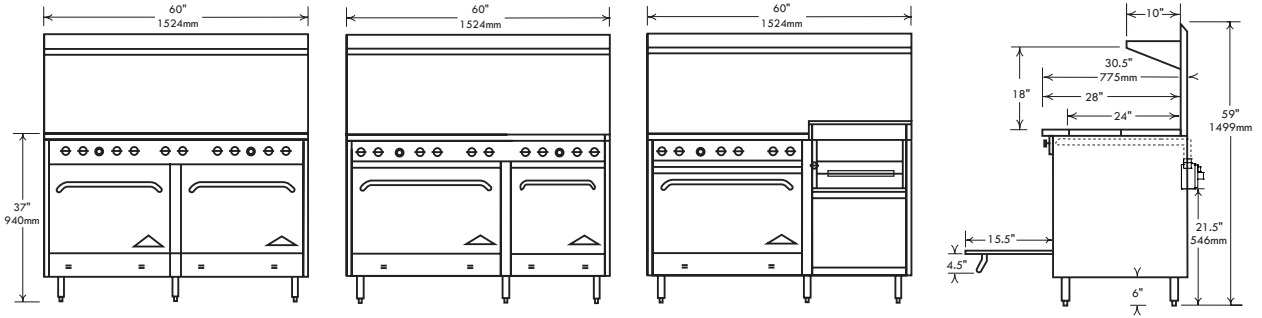
**ACCESSORIES & OPTIONS:** Casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, 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. |
|-----------------------|-----------------|---|--------------|-------------------------|
|                       | F3226           | (10) Open Burners   | 300,000      | 377 / 830               |
|                       | F33018          | (10) Open Burners   | 295,000      | 377 / 830               |
|                       | F33032          | (10) Open Burners   | 270,000      | 332 / 730               |
|                       | F3226-24        | (6) Open Burners & (1) 24" Griddle                                    | 244,000      | 409 / 900               |
|                       | F33018-24       | (6) Open Burners & (1) 24" Griddle                                    | 239,000      | 409 / 900               |
|                       | F33032-24       | (6) Open Burners & (1) 24" Griddle                                    | 214,000      | 364 / 800               |
|                       | F3226-24B       | (6) Open Burners & (1) 24" <b>Raised</b> Griddle, w/ 18" cheesemelter | 234,000      | 400 / 880               |
|                       | F33018-24B      | (6) Open Burners & (1) 24" <b>Raised</b> Griddle, w/ 18" cheesemelter | 229,000      | 400 / 880               |
|                       | F33032-24B      | (6) Open Burners & (1) 24" Griddle, w/ 18" cheesemelter               | 204,000      | 355 / 780               |
|                       | F3226-36        | (4) Open Burners & (1) 36" Griddle                                    | 216,000      | 432 / 950               |
|                       | F33018-36       | (4) Open Burners & (1) 36" Griddle                                    | 211,000      | 432 / 950               |
|                       | F33032-36       | (4) Open Burners & (1) 36" Griddle                                    | 186,000      | 386 / 850               |
|                       | F3226-36B       | (4) Open Burners & (1) 36" <b>Raised</b> Griddle, w/ 30" cheesemelter | 206,000      | 427 / 940               |
|                       | F33018-36B      | (4) Open Burners & (1) 36" <b>Raised</b> Griddle, w/ 30" cheesemelter | 201,000      | 427 / 940               |
|                       | F33032-36B      | (4) Open Burners & (1) 36" Griddle, w/ 18" cheesemelter               | 176,000      | 382 / 840               |
|                       | F3226-24-1RB    | (4) Open Burners & (1) 24" Griddle & (1) 12" Char-Broiler             | 221,000      | 427 / 1110              |
|                       | F33018-24-1RB   | (4) Open Burners & (1) 24" Griddle & (1) 12" Char-Broiler             | 216,000      | 427 / 1110              |
|                       | F33032-24-1RB   | (4) Open Burners & (1) 24" Griddle & (1) 12" Char-Broiler             | 191,000      | 382 / 1010              |
|                       | F3226-18-1.5RB  | (4) Open Burners & (1) 18" Griddle & (1) 18" Char-Broiler             | 232,000      | 425 / 935               |
|                       | F33018-18-1.5RB | (4) Open Burners & (1) 18" Griddle & (1) 18" Char-Broiler             | 227,000      | 427 / 940               |
|                       | F33032-18-1.5RB | (4) Open Burners & (1) 18" Griddle & (1) 18" Char-Broiler             | 202,000      | 336 / 740               |
|                       | F3226-30-2.5RB  | (0) Open Burners & (1) 30" Griddle & (1) 30" Char-Broiler             | 212,000      | 468 / 1030              |
|                       | F33018-30-2.5RB | (0) Open Burners & (1) 30" Griddle & (1) 30" Char-Broiler             | 207,000      | 468 / 1030              |
|                       | F33032-30-2.5RB | (0) Open Burners & (1) 30" Griddle & (1) 30" Char-Broiler             | 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.



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 $\frac{3}{4}$ " 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:** 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  $\frac{3}{4}$ " 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 "I" 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 "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.  $\frac{3}{4}$ " thick to hold heat from long life, even heating 20,000 BTU cast iron "H" pattern burners.

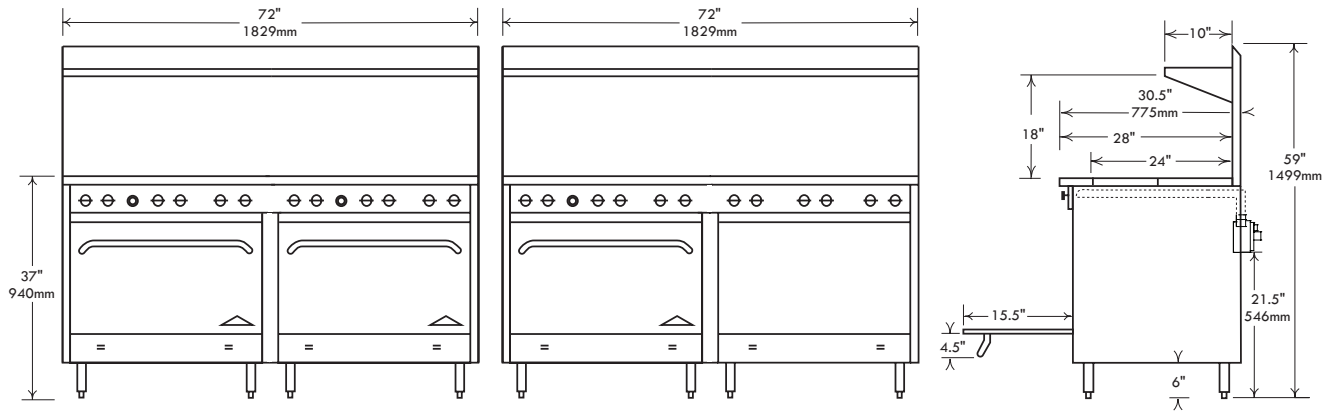
**ACCESSORIES & OPTIONS:** Casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars,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



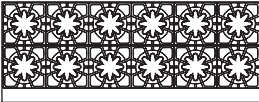
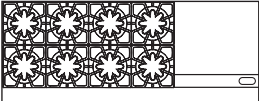
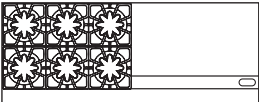
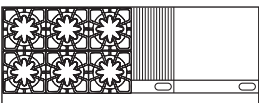
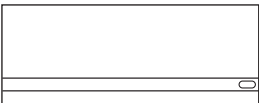
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## 72" RANGES MEASUREMENTS



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

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

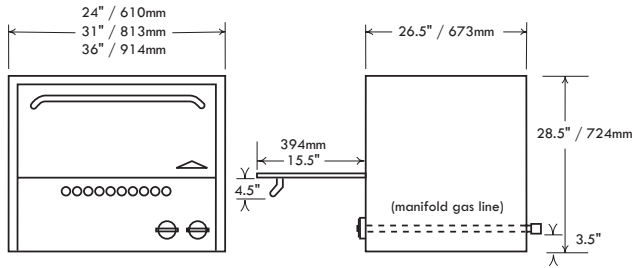
Top sections in lieu of open top burners are located on the right when viewing from the front. Special locations may require custom work and pricing, please call for details.

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

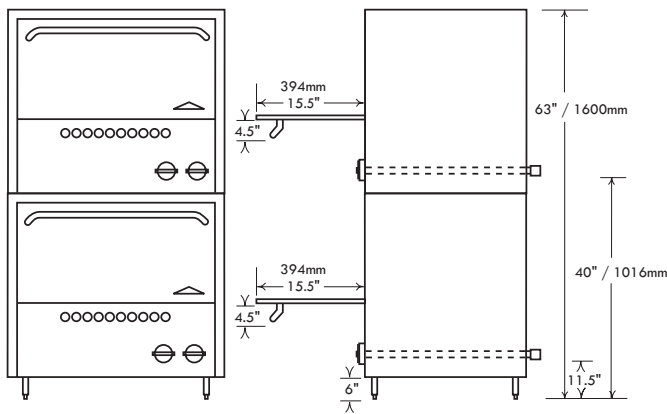
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# PIZZA OVENS



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



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



**PO19**



**2PO31**  
(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.

**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.

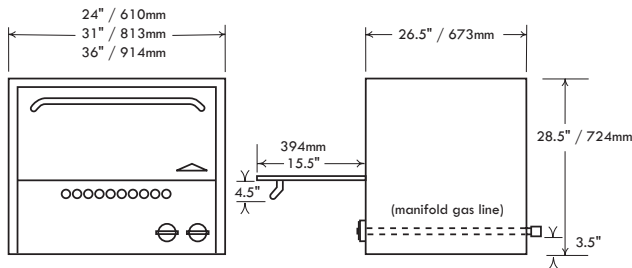
**ACCESSORIES:** Extra hearth decks, wire racks, gas hoses, flue adapters, draft diverters, carrying handles, knob protectors, matching stands and casters are listed in the price list.

**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



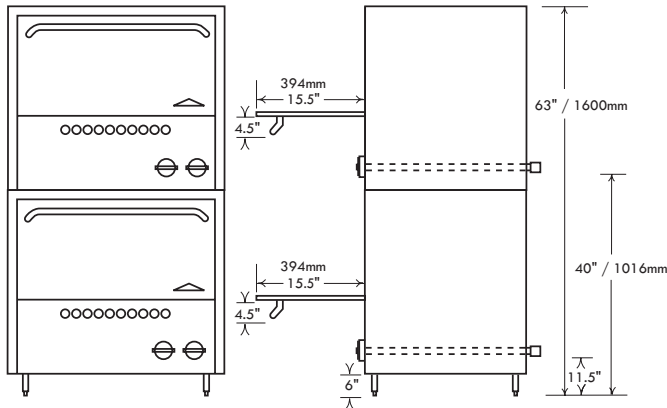
**Model B19N** - 220 lbs. / 100 Kgs.

**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.

**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.

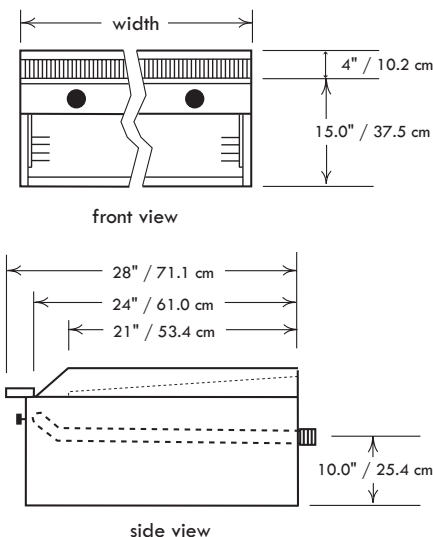
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JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# CHARBROILER CHEESE-MELTER COMBO

## FHP SERIES



## 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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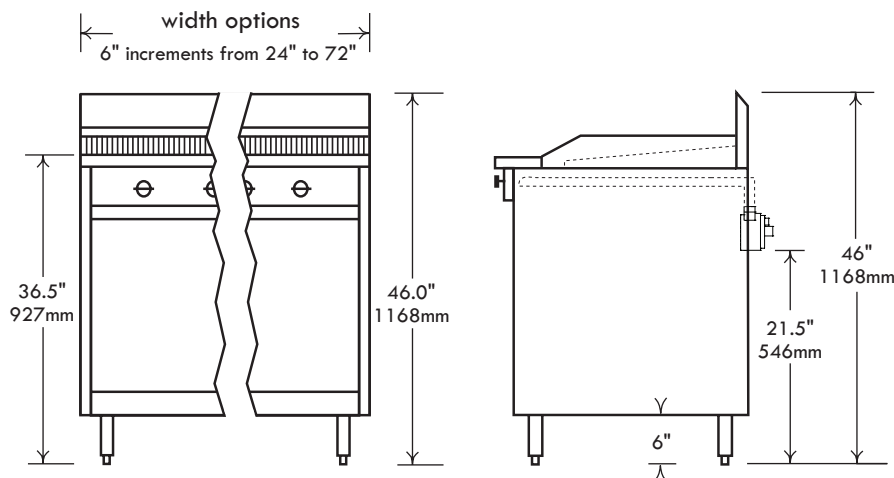
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JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# 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       |

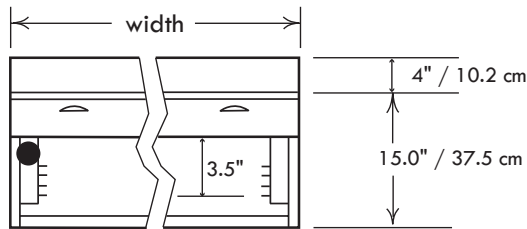
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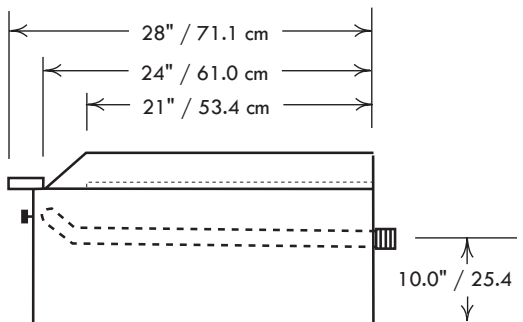
JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# 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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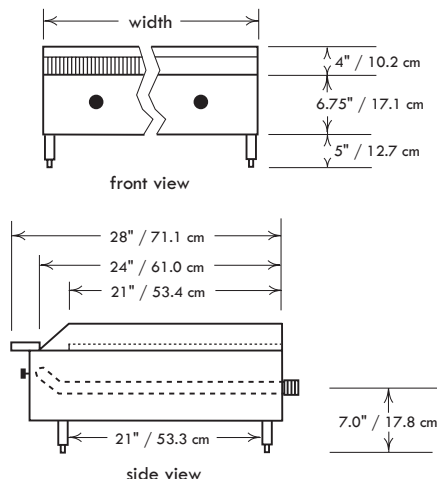


JOB \_\_\_\_\_

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 |
|----------------|---|---------------|----------------|
| FHP24-12-1LB   | 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.

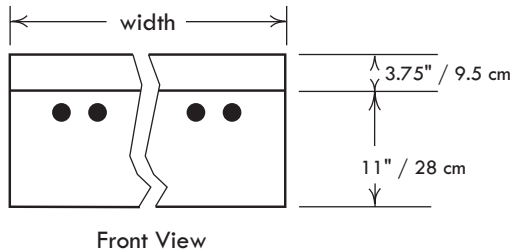
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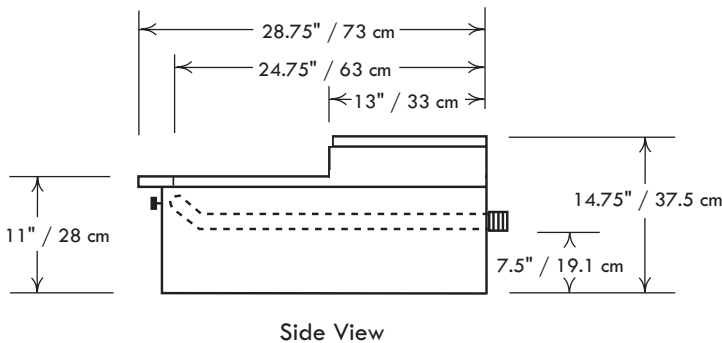
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SUFHP24



SUFHP36



## 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

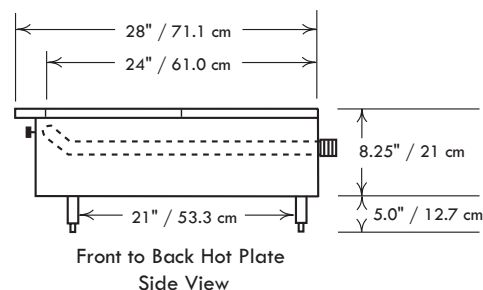
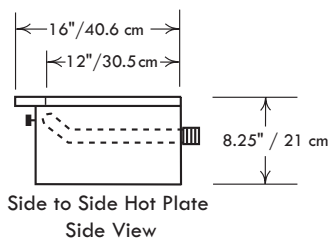
| Model Number | Approx. in./mm. | No. of burners | Total BTU | Approx. lbs./kg. |
|--------------|-----------------|----------------|-----------|------------------|
| SUFHP12      | 12 / 305        | 2              | 48K       | 95 / 43          |
| SUFHP24      | 24 / 610        | 4              | 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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# 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 brnrs | width in./mm. | Total BTU | Approx. kg/lbs |
|----------------------------------|------------|---------------|-----------|----------------|
| <b>FRONT TO BACK</b>             |            |               |           |                |
| FHP12                            | 2          | 12 / 305      | 48K       | 36 / 80        |
| KFHP18*                          | 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      |
| <b>SIDE BY SIDE (legs extra)</b> |            |               |           |                |
| 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

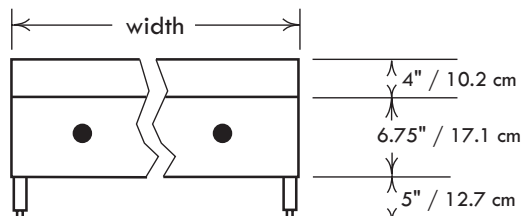
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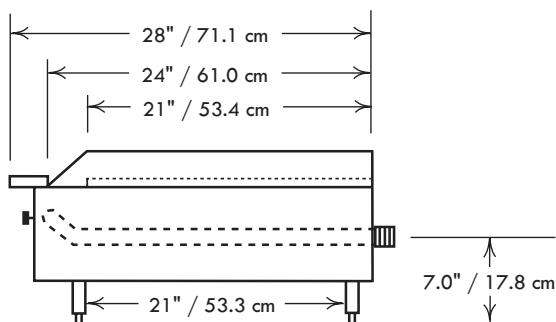
JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# 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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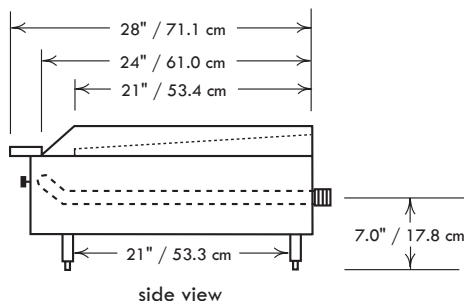
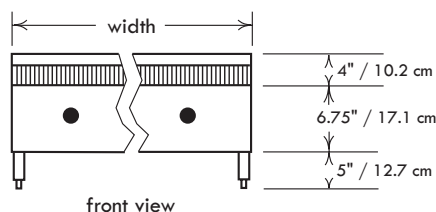
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# CHAR-BROILERS

## FHP Series: 21" Cook Depth



FHP24-2RB



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 steel 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      |

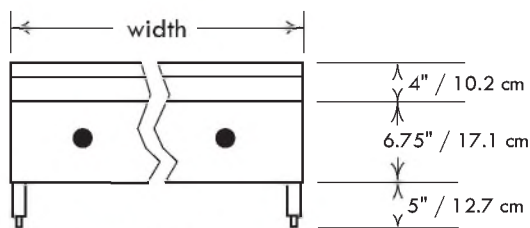
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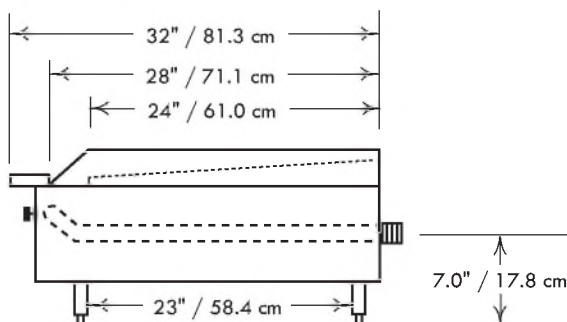
JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# 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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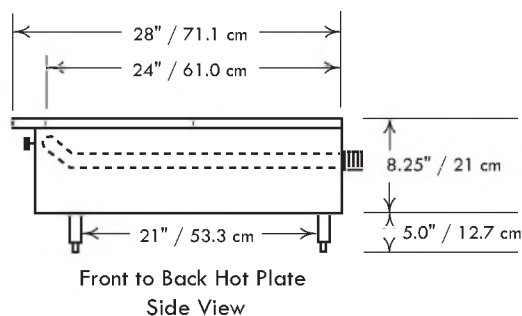
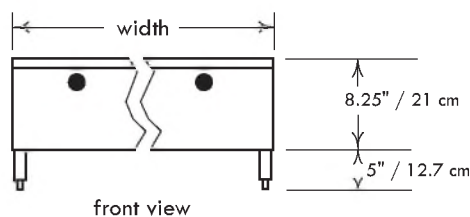
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# HOT PLATES

## 32 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.

**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<br>Number      | # of<br>burners | width<br>in./mm. | Total<br>BTU | Approx.<br>kg/lbs |
|----------------------|-----------------|------------------|--------------|-------------------|
| <b>FRONT TO BACK</b> |                 |                  |              |                   |
| 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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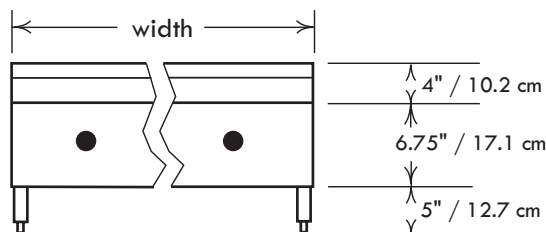




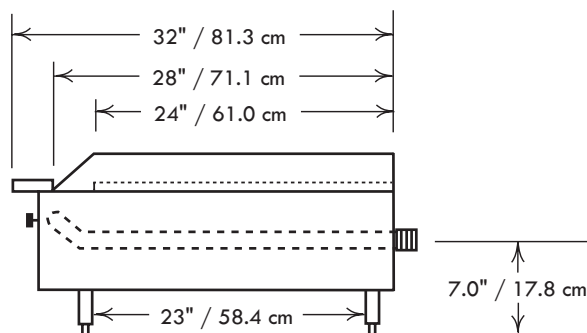
JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# Manual Control GRIDDLES

## 32 Series, 24" Cook Depth



front view



side view

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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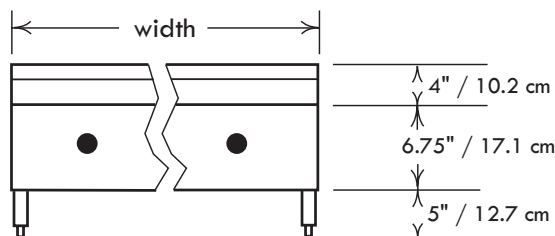




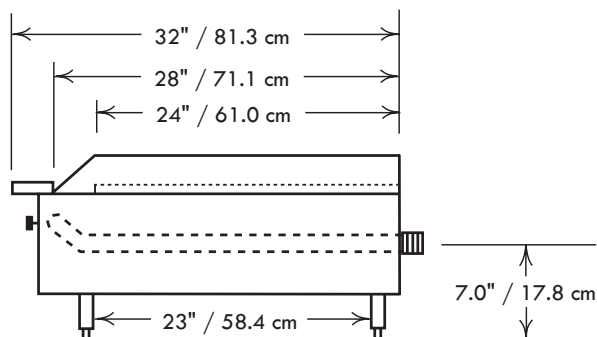
JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# 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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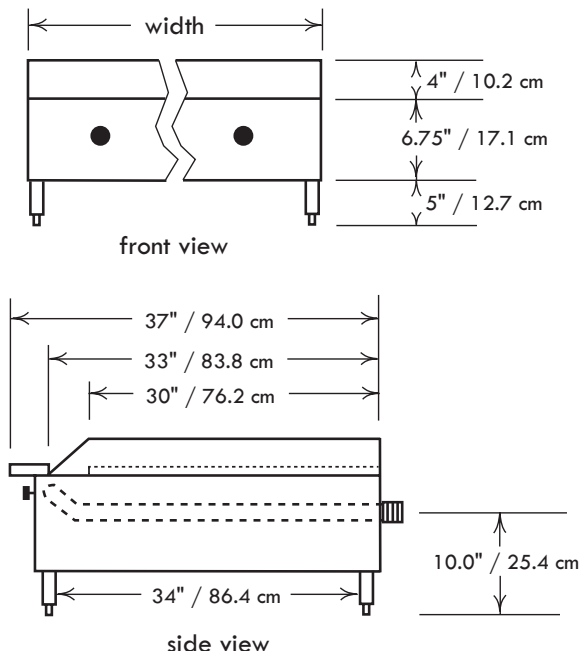




JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# Manual Control GRIDDLES

## 38 Series: 30" Cook Depth



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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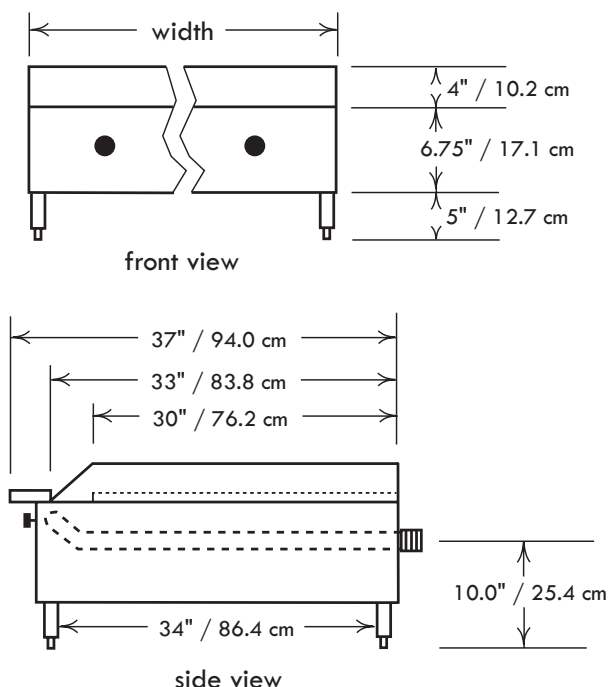


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# Thermostat Control GRIDDLES

## 38 Series, 30" Cook Depth



## 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      |

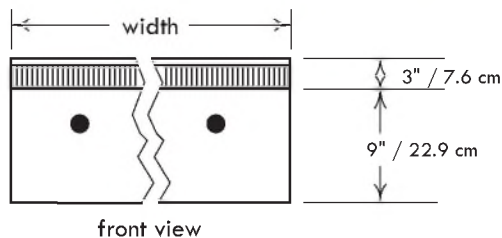
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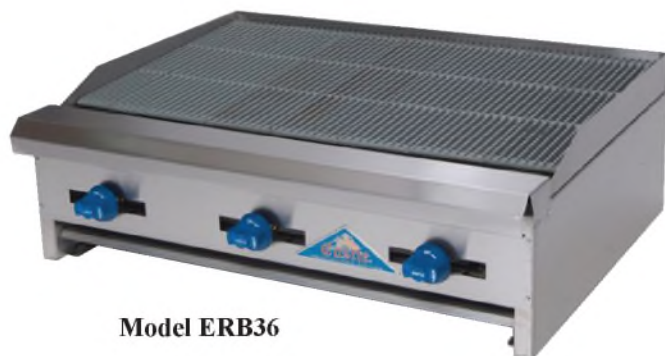
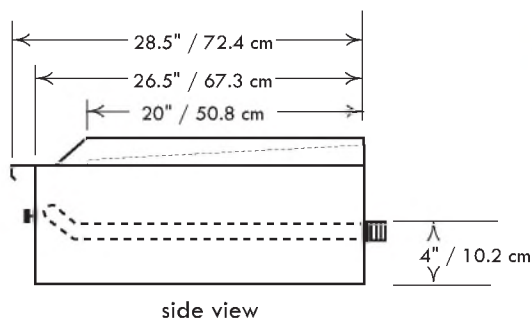
JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# 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.

**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.

**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.

### 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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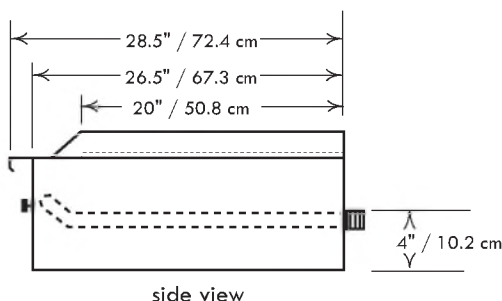
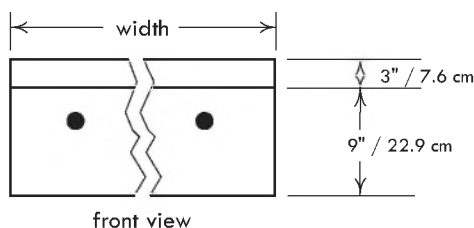
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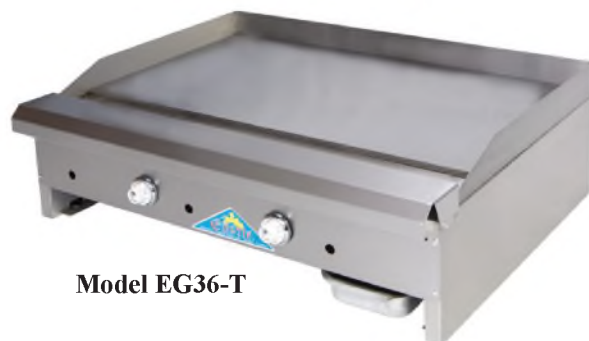


# GRIDDLES

**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

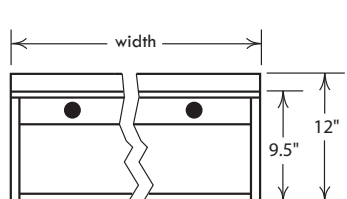
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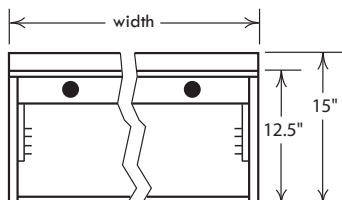
JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# GRIDDLES

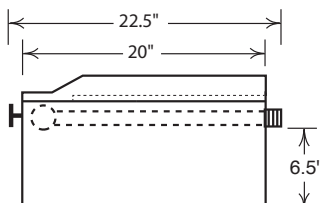
## 10 & 11 SERIES



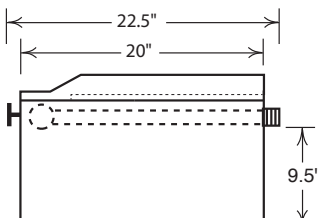
10 Series front view



11 Series front view



10 Series side view



11 Series side view



1030



11301B



## 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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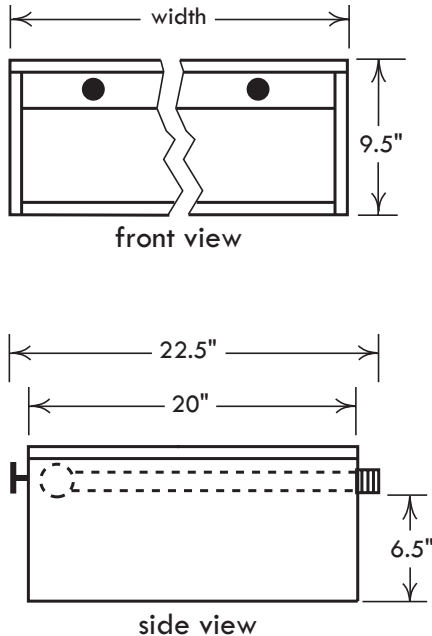


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# HOT PLATES

## 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.

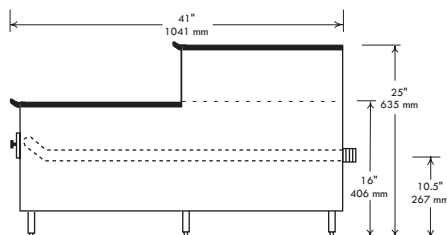
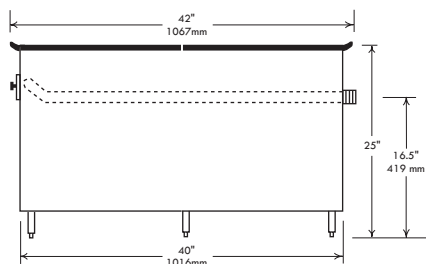
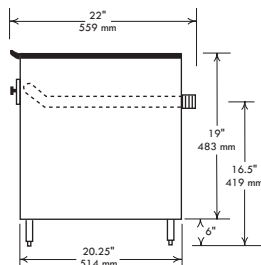
**ACCESSORIES:** Legs, lift off griddles, gas hoses, carrying handles, knob protectors, cleaning supplies and matching equipment stands.

### SPECIFICATIONS

| Number | brnrs | in./mm.   | BTU | Approx.<br>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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# 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.

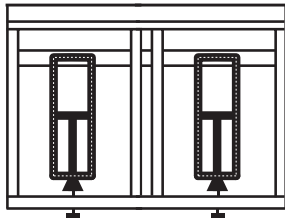
### SPECIFICATIONS

| 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       |

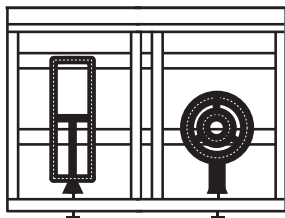
Prefix "2" signifies 42" depth, standard is 22".

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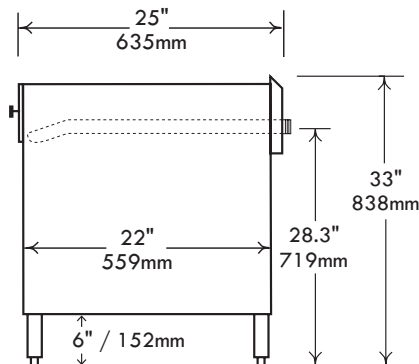
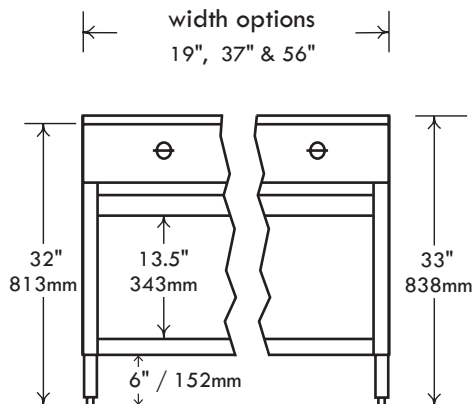
Shown with 2 military pan burners



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      |

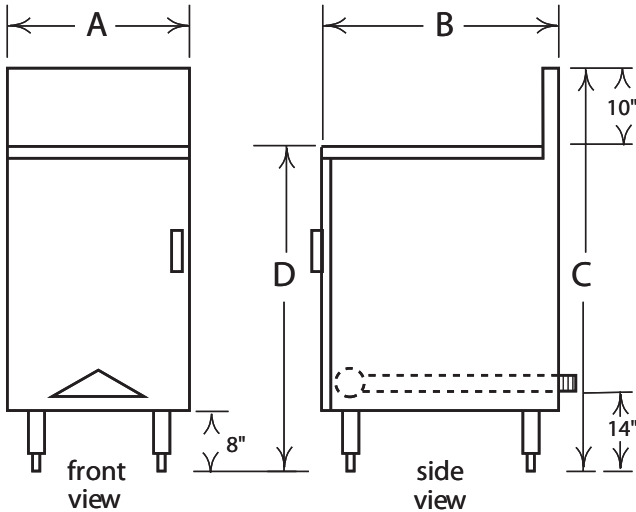
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JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# FLOOR FRYERS

## EFS-G Series



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 ¾" 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. 1¼" 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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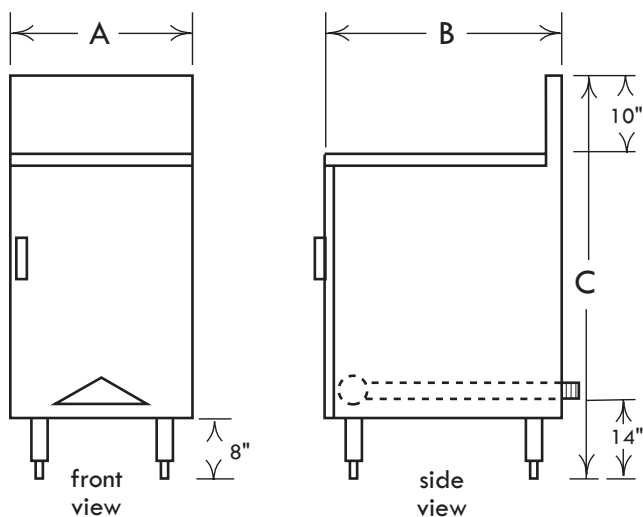


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# Heavy Duty Floor Models TUBE FRYERS

## 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.

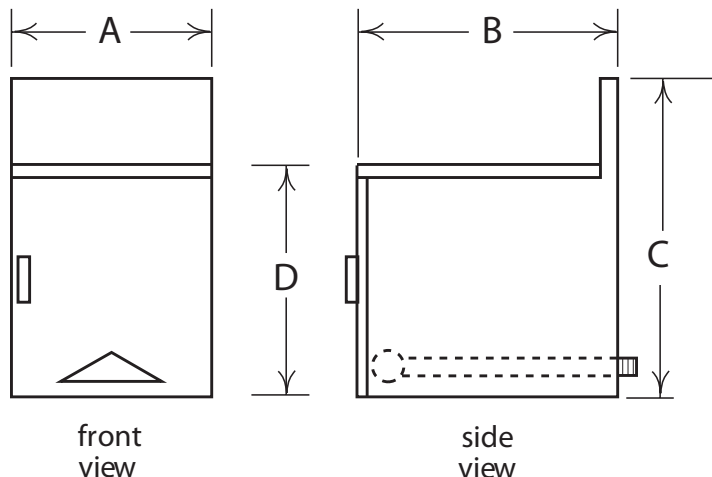
| SPECIFICATIONS              |      |               |        |         |
|-----------------------------|------|---------------|--------|---------|
| Model                       |      | 10HF          | 14HF   | 18HF    |
| Width "A"                   | in.  | 11            | 15     | 19      |
|                             | 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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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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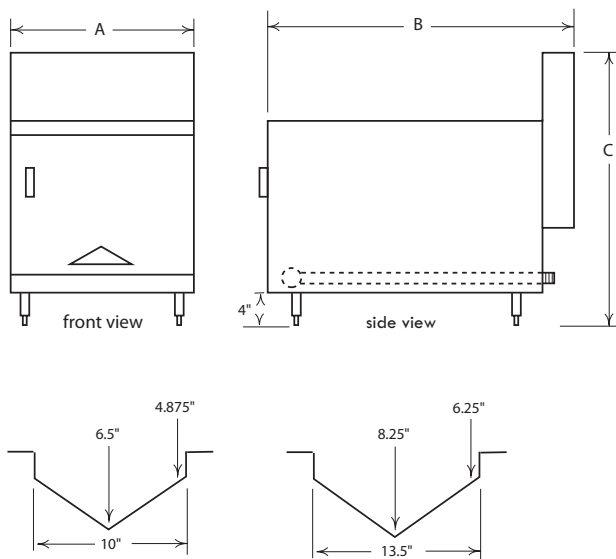




JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# 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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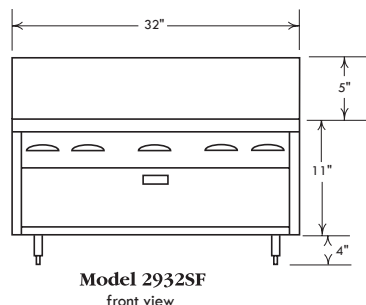
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JOB \_\_\_\_\_ Item # \_\_\_\_\_

# 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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JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# EQUIPMENT STANDS

| SPECIFICATIONS  |         |                |  |
|---|---------|----------------|--|
|   | Model # | Description    | Equipment Match                                  |
| 20" DEEP<br>for 10 & 11<br>Budget Series<br>cooking<br>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<br>for E Series &<br>FHP Series<br>cooking<br>equipment     | 42DS    | 42" w x 26½" d | FHP42-42, FHP42-42T,<br>FHP42-3.5LB, FHP42-3.5RB |
|   | 54DS    | 54" w x 26½" d | FHP54-54, FHP54-54T,<br>FHP54-4.5LB, FHP54-4.5RB |
| 30" DEEP<br>for most Castle<br>leg frame counter<br>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<br>for Ovens &<br>Counter<br>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.

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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