



America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

Base Models: FK430, FK43, 2FK430

Heavy Pot Ranges



FK43



FK430

Standard Features & Benefits

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

COOK TOPS: 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 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the buyer.

Optional Features

GRIDDLE PLATES: Available either 18" or 36". 18" griddles feature 2, "I" burners rated at 18,000 BTU each. 36" griddles feature 3, "H" burners rated at 20,000 BTU each. 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. Maximum rack clearance is 4 1/2".

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

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

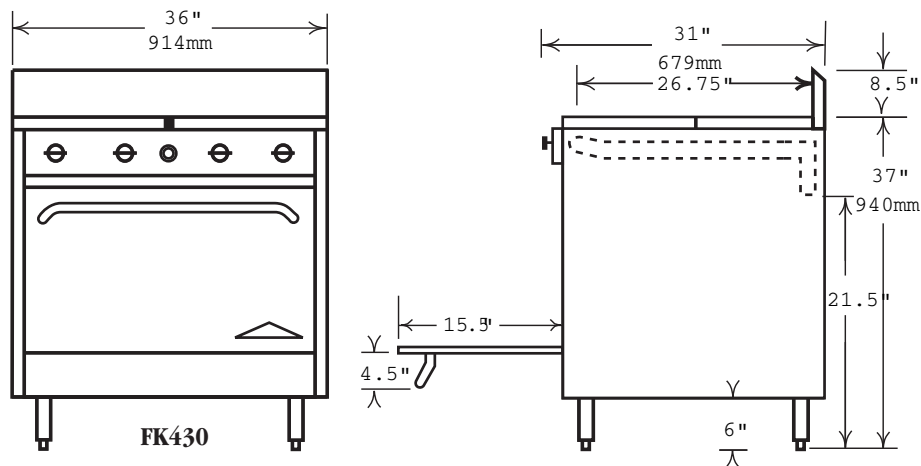
ACCESSORIES & OPTIONS: Casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage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



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FK430 SERIES MEASUREMENTS



Heavy Pot Range Series

Top Configuration	Model #	Description		Total B.T.U.	Approx. Ship Weight	
		Top	Base		(Kg)	(Lbs.)
	FK430	(4) Open Burners	- w/ (1) 31.5" Oven	130,000	193	425
	FK43	(4) Open Burners	- w/ (1) cabinet base	100,000	143	315
	FK430-18	(2) Open Burners & 18" Griddle	- w/ (1) 31.5" Oven	116,000	205	450
	FK43-18	(2) Open Burners & 18" Griddle	- w/ (1) cabinet base	86,000	155	340
	FK430-1.5RB	(2) Open Burners & 18" Radiant Broiler	- w/ (1) 31.5" Oven	120,000	193	425
	FK43-1.5RB	(2) Open Burners & 18" Radiant Broiler	- w/ (1) cabinet base	90,000	143	315
	2FK430	(8) Open Burners	- w/(2) 31.5" Ovens	260,000	398	875

Approximate Packaging Dimensions: 39" (991mm) 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.

Gas connection location as you look from the front: 21.5" from the floor, 3" from the left side.





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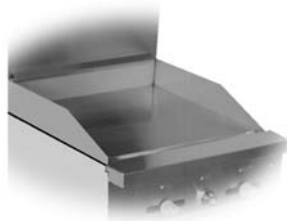
JOB _____ ITEM # _____

Base Models: F318, F32

24" Wide Ranges



F32



-24



-2RB



Log2
(lift off griddle)



F318

Standard Features & Benefits

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.

Optional Features

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.

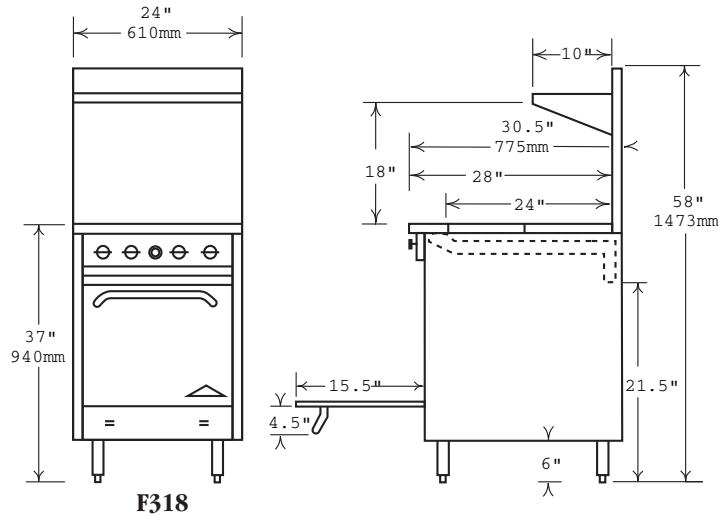
ACCESSORIES & OPTIONS: Casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage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



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24" WIDE SERIES MEASUREMENTS



F318

24" Restaurant Range Series

Top Configuration	Model #	Description		Total B.T.U.	Approx. Ship Weight	
		Top	Base		(Kg)	(Lbs.)
	F318	(4) Open Burners	- w/ (1) 19.5" Oven	121,000	143	315
	F32	(4) Open Burners	- w/ (1) cabinet base	96,000	102	225
	F318-12	(2) Open Burners	- w/ (1) 19.5" Oven	93,000	164	360
	F32-12	& (1) 12" Griddle	- w/ (1) cabinet base	68,000	118	260
	F318-12B*	(2) Open Burners & (1) 12" griddle, 9" cheesemelter	- w/ (1) 19.5" Oven	69,000	170	374
	F318-1RB	(2) Open Burners	- w/ (1) 19.5" Oven	98,000	159	350
	F32-1RB	& (1) 12" Radiant Broiler	- w/ (1) cabinet base	73,000	120	265
	F318-24	(0) Open Burners	- w/ (1) 19.5" Oven	65,000	182	400
	F32-24	& (1) 24" Griddle	- w/ (1) cabinet base	40,000	141	310
	F318-24B*	(0) Open Burners & (1) 24" griddle, 9" cheesemelter	- w/ (1) 19.5" Oven	55,000	180	396
	F318-2RB	(0) Open Burners	- w/ (1) 19.5" Oven	75,000	170	375
	F32-2RB	& (1) 24" Radiant Broiler	- w/ (1) cabinet base	50,000	132	290

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 the factory for details.

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.

Gas connection location as you look from the front: 21.5" from the floor, 3" from the left side.

* not ETL design listed





America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

Base Models: F330, F33

36" Wide Ranges



F330-12-1RB
(shown with optional casters)



F330-24B
(shown with optional casters)



F330

Standard Features & Benefits

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. Orifices and 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.

Optional Features

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

CHAR-BROILERS: 12" increments have 25,000 BTU cast iron burners replacing front to back open burner pairs. 18" & 30" sections feature 2 & 4 "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.

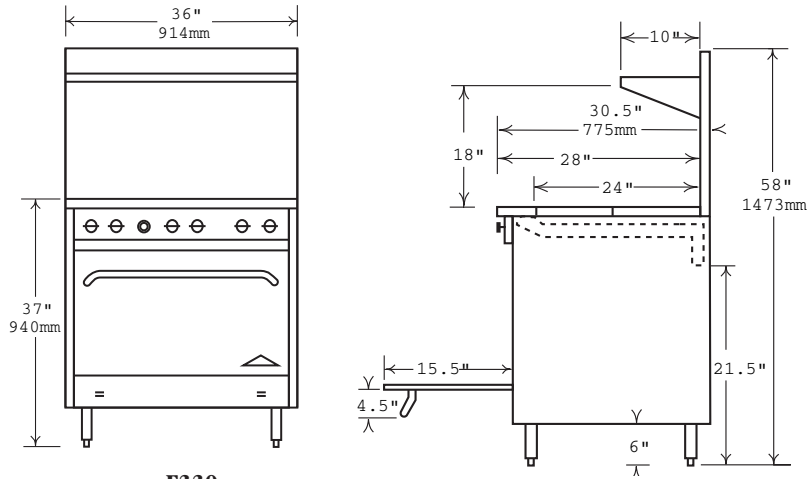
ACCESSORIES & OPTIONS: Casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage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



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36" WIDE SERIES MEASUREMENTS



F330

36" Restaurant Range Series

Top Configuration	Model #	Description		Total B.T.U.	Approx. Ship Weight	
		Top	Base		(Kg)	(Lbs.)
	F330	(6) Open Burners	- w/ (1) 31.5" Oven	174,000	205	450
	F33	(6) Open Burners	- w/ (1) cabinet base	144,000	155	340
	F330-12	(4) Open Burners	- w/ (1) 31.5" Oven	146,000	211	465
	F33-12	& (1) 12" Griddle	- w/ (1) cabinet base	116,000	167	365
	F330-12B*	(4) Open Burners	- w/ (1) 31.5" Oven	98,000	170	473
		& (1) 12" Griddle, 9" cheesemelter				
	F330-1RB	(4) Open Burners	- w/ (1) 31.5" Oven	151,000	209	460
	F33-1RB	& (1) 12" Radiant Broiler	- w/ (1) cabinet base	121,000	166	365
	F330-24	(2) Open Burners	- w/ (1) 31.5" Oven	118,000	243	535
	F33-24	& (1) 24" Griddle	- w/ (1) cabinet base	88,000	193	425
	F330-24B*	(2) Open Burners	- w/ (1) 31.5" Oven	108,000	240	528
		& (1) 24" Griddle, 18" cheesemelter				
	F330-2RB	(2) Open Burners	- w/ (1) 31.5" Oven	128,000	209	460
	F33-2RB	& (1) 24" Radiant Broiler	- w/ (1) cabinet base	98,000	161	355
	F330-12-1RB	(2) Open Burners	- w/ (1) 31.5" Oven	123,000	211	465
	F33-12-1RB	& (1) 12" Griddle	- w/ (1) cabinet base	93,000	170	375
		& (1) 12" Radiant Broiler				
	F330-36	(0) Open Burners	- w/ (1) 31.5" Oven	90,000	245	540
	F33-36	& (1) 36" Griddle	- w/ (1) cabinet base	60,000	195	430
	F330-36B*	(0) Open Burners	- w/ (1) 31.5" Oven	90,000	240	528
		& (1) 36" Griddle, 30" cheesemelter				
	F330-3RB	(0) Open Burners	- w/ (1) 31.5" Oven	105,000	209	460
	F33-3RB	& (1) Radiant Broiler	- w/ (1) cabinet base	75,000	168	370
	F330-18-1.5RB	(0) Open Burners	- w/ (1) 31.5" Oven	106,000	211	465
	F33-18-2RB	& (1) 18" Griddle	- w/ (1) cabinet base	76,000	170	375
		& (1) 18" Radiant Broiler				

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.
Approximate Packaging Dimensions: 39" (991mm) 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.

Gas connection location as you look from the front: 21.5" from the floor, 3" from the left side.

*not ETL design listed





America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

Base Models: F3218, F3430, F3218B, F318B

48" Wide Ranges

F3218-24B



F3218-18-1.5RB
(shown with extra racks
and optional casters)



F3218

-2RB



F3430-24
(shown with griddle on left)

Standard Features & Benefits

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 plastes 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.

Optional Features

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. 3/4" thick is standard. SS splash guards tapering to 4". Front grease trough and large capacity grease catch. Optional raised griddle-cheesemelters with rear trough are available up to 36". Maximum rack clearance is 4 1/2".

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

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

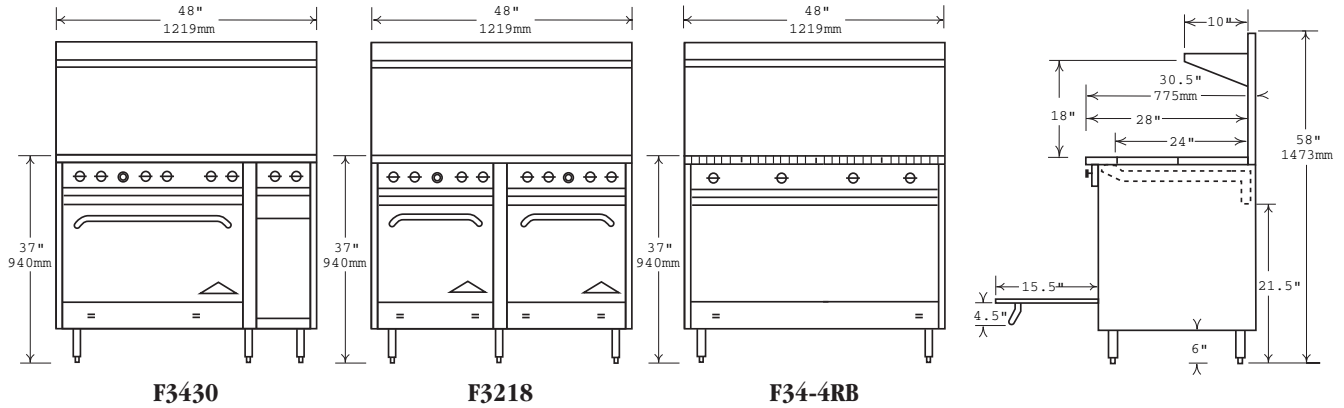
ACCESSORIES & OPTIONS: Casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage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



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48" WIDE SERIES MEASUREMENTS



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

Top Configuration	Model #	Description		Total B.T.U.	Approx. Ship Weight	
		Top	Base		(Kg)	(Lbs.)
	F3218	(8) Open Burners	- w/ (2) 19.5" Ovens	242,000	309	680
	F3430	(8) Open Burners	- w/ (1) 31.5" Oven & 10" storage space	222,000	291	640
	F3218-24	(4) Open Burners & (1) 24" Griddle	- w/ (2) 19.5" Ovens	186,000	302	665
	F3430-24	(4) Open Burners & (1) 24" Griddle	- w/ (1) 31.5" Oven & 10" storage space	166,000	293	645
	F3430-24B*	(4) Open Burners & (1) 24" Griddle, 18" cheesemelter	- w/ (1) 31.5" Oven & 10" storage space	156,000	291	640
	F31832-24B	(4) Open Burners & (1) 24" Griddle, 18" cheesemelter	- w/ (1) 19.5" Oven & 21" storage space	151,000	280	615
	F3218-24B	(4) Open Burners & (1) 24" Griddle, 18" cheesemelter	- w/ (2) 19.5" Ovens	176,000	316	695
	F3218-36	(2) Open Burners & (1) 36" Griddle	- w/ (2) 19.5" Ovens	158,000	318	700
	F3430-36	(2) Open Burners & (1) 36" Griddle	- w/ (1) 31.5" Oven & 10" storage space	138,000	277	610
	F31832-36B	(2) Open Burners & (1) 36" Griddle, 18" cheesemelter	- w/ (1) 19.5" Oven & 21" storage space	123,000	291	640
	F3430-36B*	(2) Open Burners & (1) 36" Griddle, 30" cheesemelter	- w/ (1) 31.5" Oven	138,000	272	598
	F3218-36B*	(2) Open Burners & (1) 36" Griddle, 30" cheesemelter	- w/ (2) 19.5" Ovens	158,000	312	686
	F3218-18-1.5RB	(2) Open Burners & (1) 18" Griddle & (1) 18" Radiant Broiler	- w/ (2) 19.5" Ovens	174,000	318	700
	F3430-18-1.5RB	(2) Open Burners & (1) 18" Griddle & (1) 18" Radiant Broiler	- w/ (1) 31.5" Oven	154,000	277	610

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.

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

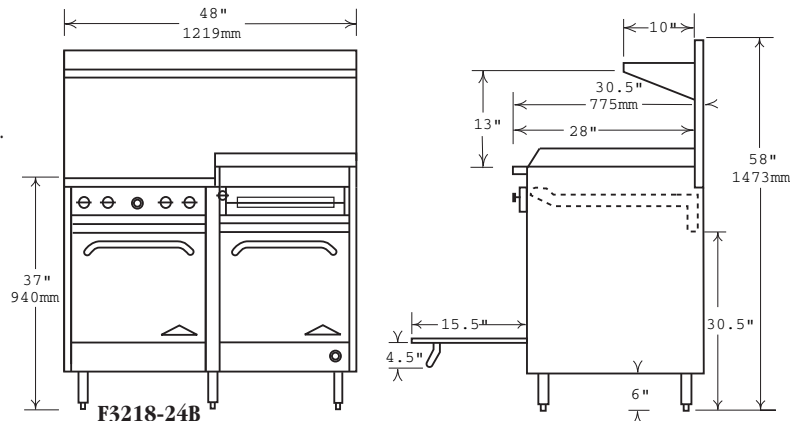
Gas connection location as you look from the front:

3430 series; 21.5" from the floor, 3" & 39" from the left side.

3218 & F31832 series; 21.5" from the floor, 3" & 27" from the left side.

F3218-24B series; 21.5" & 30.5" from the floor, 3" & 39" from the left side.

*not ETL design listed





America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

Base Models: F3226, F3226B, F330B, F33032

60" Wide Ranges



F3226-18-1.5RB



F3226

-2RB



F3226-36B

Standard Features & Benefits

OVENS: Medium ovens measure 26.5" w x 22" d x 14" h. Large oven measures 31" 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. Both ovens feature long life 30,000 BTU cast iron "H" pattern oven burners. 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 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the buyer.

Optional Features

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

CHAR-BROILERS: 12" increments have 25,000 BTU cast iron burners replacing front to back open burner pairs. 18" & 30" sections feature 2 & 4 "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.

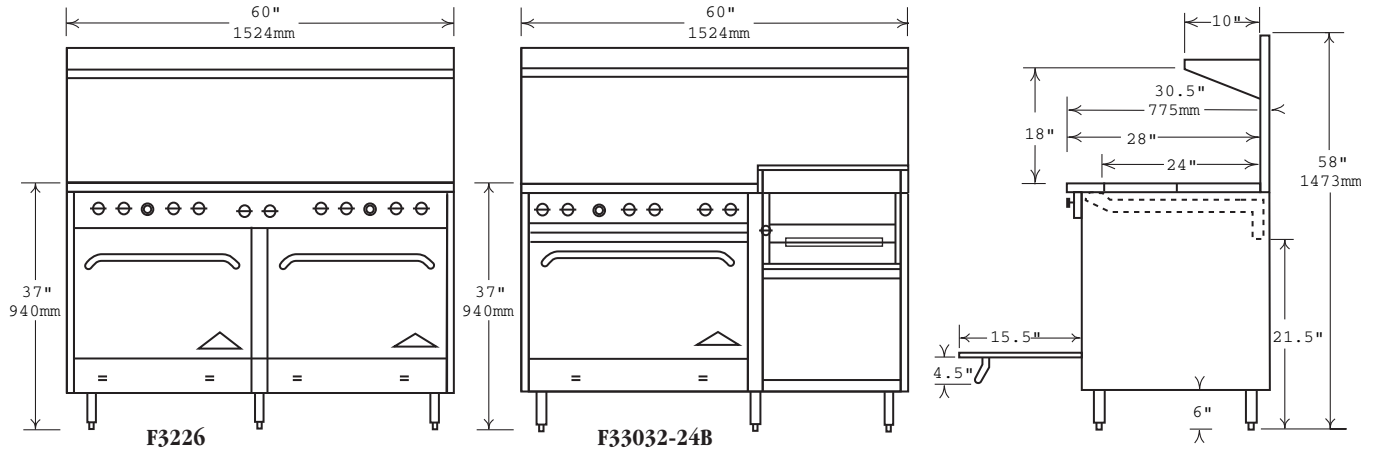
ACCESSORIES & OPTIONS: Casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage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



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60" WIDE SERIES MEASUREMENTS



60" Restaurant Range Series

Top Configuration	Model #	Description		Total B.T.U.	Approx. Ship Weight	
		Top	Base		(Kg)	(Lbs.)
	F3226	(10) Open Burners	- w/ (2) 26.5" Ovens	300,000	364	800
	F33032	(10) Open Burners	- w/ (1) 31.5" Oven & 22" storage space	270,000	325	715
	F3226-24	(6) Open Burners & (1) 24" Griddle	- w/ (2) 26.5" Ovens	244,000	400	880
	F33032-24	(6) Open Burners & (1) 24" Griddle	- w/ (1) 31.5" Oven & 22" storage space	214,000	350	770
	F33032-24B	(6) Open Burners & (1) 24" Griddle, 18" cheesemelter	- w/ (1) 31.5" Oven & 22" storage space	204,000	393	865
	F3226-24B	(6) Open Burners & (1) 24" Griddle, 18" cheesemelter	- w/ (2) 26.5" Ovens	234,000	398	875
	F3226-36	(4) Open Burners & (1) 36" Griddle	- w/ (2) 26.5" Ovens	216,000	436	960
	F33032-36	(4) Open Burners & (1) 36" Griddle	- w/ (1) 31.5" Oven & 22" storage space	186,000	377	830
	F33032-36B	(4) Open Burners & (1) 36" Griddle, 18" cheesemelter	- w/ (1) 31.5" Oven & 22" storage space	176,000	355	780
	F3226-36B*	(4) Open Burners & (1) 36" Griddle, 30" cheesemelter	- w/ (2) 26.5" Ovens	186,000	430	946
	F3226-60	(0) Open Burners & (1) 60" Griddle	- w/ (2) 26.5" Ovens	160,000	441	970
	F33032-60	(0) Open Burners & (1) 60" Griddle	- w/ (1) 31.5" Oven & 22" storage space	130,000	400	880
	F3226-18-1.5RB	(4) Open Burners & (1) 18" Griddle & (1) 18" Radiant Broiler	- w/ (2) 26.5" Ovens	232,000	436	960
	F3226-30-2.5RB	(0) Open Burners & (1) 30" Griddle & (1) 30" Radiant Broiler	- w/ (2) 26.5" Ovens	212,000	441	985

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

Approximate Packaging Dimensions: 67" (1702mm) Wide x 41" (1041mm) Deep x 40" (1016mm) High.

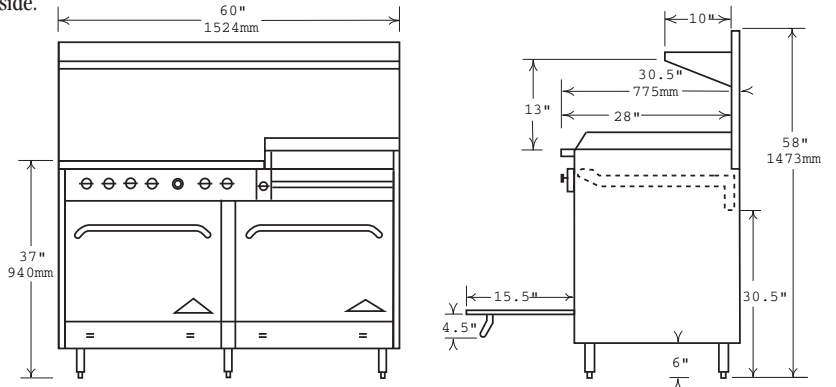
Gas connection location as you look from the front:

3226 series; 21.5" from the floor, 3" from the left side.

F33032 series; 21.5" from the floor, 3" & 27" from the left side.

F3226-B series; 21.5" & 30.5" from the floor, 3" & 39" from the left side.

* not ETL design listed



F3226-24B



America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

Base Models: 2F330, 2F33033

72" Wide Ranges



2F330-36



-2RB



LOG4
(lift off griddle)



2F330

Standard Features & Benefits

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

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

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

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

Optional Features

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

CHAR-BROILERS: 12" increments have 25,000 BTU cast iron burners replacing front to back open burner pairs. 18" & 30" sections feature 2 & 4 "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.

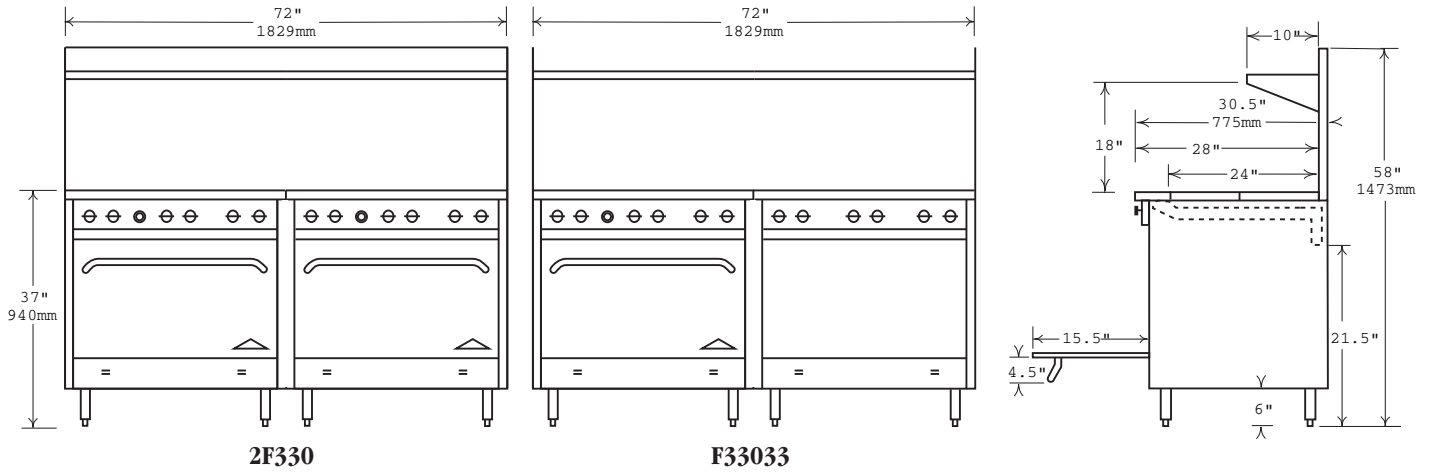
ACCESSORIES & OPTIONS: Casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage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



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72" WIDE SERIES MEASUREMENTS



72" Restaurant Range Series

Top Configuration	Model #	Description		Total B.T.U.	Approx. Ship Weight	
		Top	Base		(Kg)	(Lbs.)
	2F330	(12) Open Burners	- w/ (2) 31.5" Ovens	348,000	432	950
	F33033	(12) Open Burners	- w/ (1) 31.5" Oven & 34" storage space	318,000	383	840
	2F330-24	(8) Open Burners & (1) 24" Griddle	- w/ (2) 31.5" Ovens	292,000	439	965
	F33033-24	(8) Open Burners & (1) 24" Griddle	- w/ (1) 31.5" Oven & 34" storage space	262,000	399	875
	2F3226-24B	(8) Open Burners & (1) 24" Griddle, 18" cheesemelter	- w/ (2) 31.5" Ovens	282,000	435	957
	2F330-36	(6) Open Burners & (1) 36" Griddle	- w/ (2) 31.5" Ovens	264,000	455	1000
	F33033-36	(6) Open Burners & (1) 36" Griddle	- w/ (1) 31.5" Oven & 34" storage space	234,000	415	910
	2F3226-36B*	(6) Open Burners & (1) 36" Griddle, 30" cheesemelter	- w/ (2) 31.5" Ovens	264,000	450	990
	F33033-36B*	(6) Open Burners & (1) 36" Griddle, 30" cheesemelter	- w/ (1) 31.5" Ovens & 34" storage space	234,000	410	902
	2F330-60	(2) Open Burners & (1) 60" Griddle	- w/ (2) 31.5" Ovens	208,000	498	1095
	F33033-60	(2) Open Burners & (1) 60" Griddle	- w/ (1) 31.5" Oven & 34" storage space	178,000	458	1005
	2F330-72	(0) Open Burners & (1) 72" Griddle	- w/ (2) 31.5" Ovens	180,000	511	1125
	F33033-72	(0) Open Burners & (1) 72" Griddle	- w/ (1) 31.5" Oven & 34" storage space	150,000	471	1035
	2F330-18-1.5RB	(6) Open Burners & (1) 18" Griddle & (1) 18" Radiant Broiler	- w/ (2) 31.5" Ovens	280,000	436	960
	2F330-30-1.5RB	(4) Open Burners & (1) 30" Griddle & (1) 18" Radiant Broiler	- w/ (2) 31.5" Ovens	268,000	441	985

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 the factory for details.

Approximate Packaging Dimensions: 72" wide ranges have a minimum of 3 pieces. Two pieces are 39" (991mm) Wide x 37" (940mm) Deep x 37" (940mm) High, each and one piece is 75" (1650mm) x 38" (836mm) x 15" (330mm). There is a joiner strip for the frame front, but not the bull nose.

Gas connection location as you look from the front: 21.5" from the floor, 3" and 39" from the left side.

*not ETL design listed

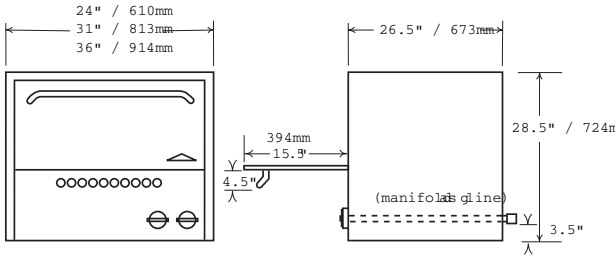




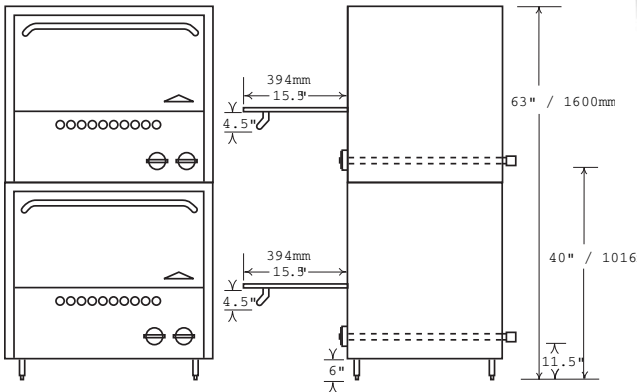
America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

PIZZA OVENS



Model P019N - 250 lbs. / 114 Kgs.
Model P026N - 300 lbs. / 136 Kgs.
Model P031N - 350 lbs. / 159 Kgs.



Model 2P019N - 520 lbs. / 236 Kgs.
Model 2P026N - 620 lbs. / 282 Kgs.
Model 2P031N - 720 lbs. / 327 Kgs.



P019



2P031
(shown with optional casters)



Standard Features & Benefits

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 6" on sides and 6" 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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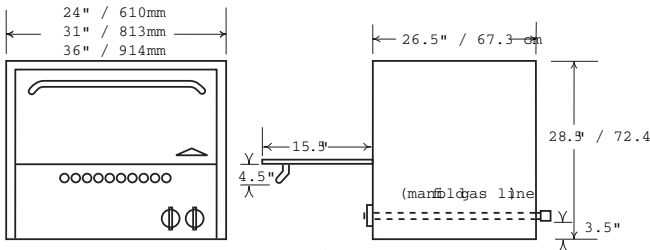




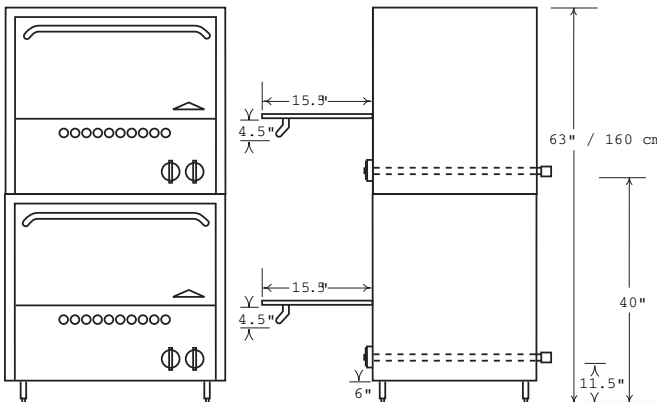
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JOB _____ ITEM # _____

BAKE OVENS



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



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



B31N

2B31N
(shown with optional casters)

Standard Features & Benefits

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 6" on sides and 6" 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 500° 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: 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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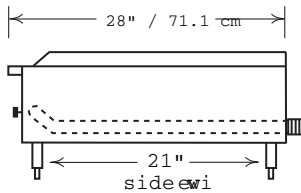
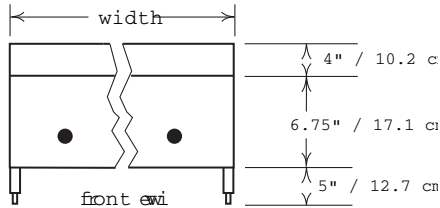


America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

GRIDDLES

FHP SERIES



FHP24-24



FHP36-36



Standard Features & Benefits

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 4" 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: Thermostats, 1" thick plates, chrome plating, 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. lbs/kg
FHP12-12	12/305	255	20K	115/52
FHP18-18	18/457	383	36K	160/73
FHP18-18T	18/457	383	36K	165/75
FHP24-24	24/610	510	40K	205/93
FHP24-24T	24/610	510	40K	210/95
FHP30-30	30/762	638	72K	275/125
FHP30-30T	30/762	638	72K	280/127
FHP36-36	36/914	765	60K	285/130
FHP36-36T	36/914	765	60K	290/132
FHP48-48	48/1219	1020	80K	355/161
FHP48-48T	48/1219	1020	80K	365/166
FHP60-60	60/1524	1275	100K	465/211
FHP60-60T	60/1524	1275	100K	465/211
FHP72-72	72/1829	1530	120K	600/273
FHP72-72T	72/1829	1530	120K	600/273



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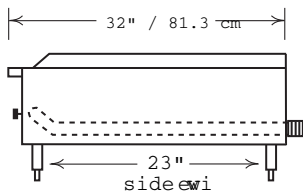
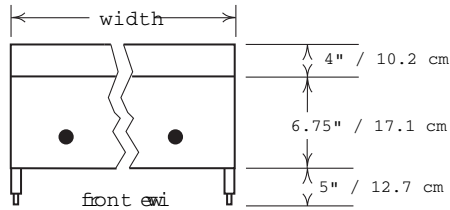


America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

GRIDDLES

32" deep, 32MG & 32TG Series



3236MG



3224MG



Standard Features & Benefits

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel. Welded frame with insulated side panels. Stainless steel front control panel. 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. 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.

GRIDDLE PLATE: Highly polished to minimize food sticking. 3/4" thick plate is standard, 1" thick plates available. 4" high stainless steel splash guard is standard, high sides are also available. 24 1/4" deep cooking surface with front cold zone grease trough. 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 and 10" WC for propane. Thermostats are available. 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: 12" incremental griddles feature 25,000 BTU cast iron "H" pattern burners, one for each 12" increment. 18" and 30" models feature 2 and 4 straight burners respectively, each rated at 18,000 BTU.

MATCH-UPS: All 32MG and 32TG series griddles match up with 32LB and 32RB series char-broilers as well as 32OB series hot plates. 32MG griddles are field convertible to 32LB or 32RB char-broilers.

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

SPECIFICATIONS

Model Number	Width in./mm.	Sq. in. surface	Total BTU	Approx. lbs/kg
3212MG	12/305	288	30K	150/68
3218MG	18/458	432	54K	200/91
3218TG	18/458	432	54K	200/91
3224MG	24/610	576	60K	250/114
3224TG	24/610	576	60K	250/114
3230 MG	30/762	720	90K	300/136
3230 TG	30/762	720	90K	300/136
3236MG	36/914	864	90K	325/148
3236TG	36/914	864	90K	325/148
3248MG	48/1219	1152	120K	400/182
3248TG	48/1219	1152	120K	400/182
3260MG	60/1524	1440	150K	500/227
3260TG	60/1524	1440	150K	500/227
3272MG	72/1829	1728	180K	600/273
3272TG	72/1829	1728	180K	600/273



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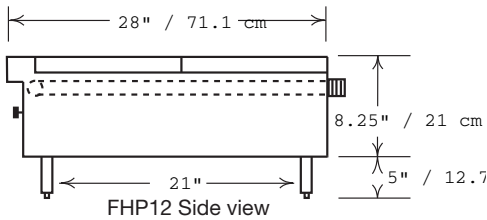
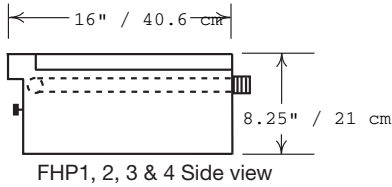


America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

HOT PLATES

FHP SERIES



Standard Features & Benefits

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 4" 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 "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. Cooks faster with less fuel consumption.

TOP GRATES: 12" x 12" solid cast iron with spillover bowl that also reflects heat to the cooking surface for added efficiency. Grates are flush with the front rail for tip & spill safety, more space and easy movement for pots & pans across the tops.

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

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

SPECIFICATIONS

Model Number	# of burnrs	width in./mm.	Total BTU	Approx. lbs/kg
FRONT TO BACK				
FHP12	2	12/305	48K	80/36
FKHP18*	2	18/457	80K	125/57
FHP24	4	24/610	96K	150/68
FKHP36*	4	36/914	160K	210/95
FHP36	6	36/914	144K	210/95
FHP48	8	48/1219	192K	340/155
FHP60	10	60/1524	240K	400/182
FHP72	12	72/1829	288K	450/205
SIDE BY SIDE (legs extra)				
FHP1	1	12/305	24K	40/19
FHP2	2	24/610	48K	90/41
FHP3	3	36/914	72K	105/48
FHP4	4	48/1219	96K	155/70
FHP2S	2	24/610	48K	105/48
FHP3S	3	36/914	72K	130/59
FHP4S	4	48/1219	96K	195/89

*not ETL design listed

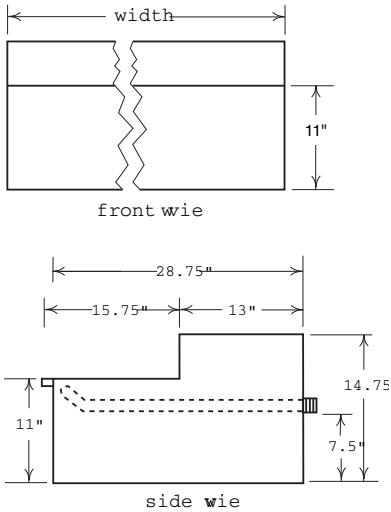


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STEP UP HOT PLATES

SUFHP SERIES



Standard Features & Benefits

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.

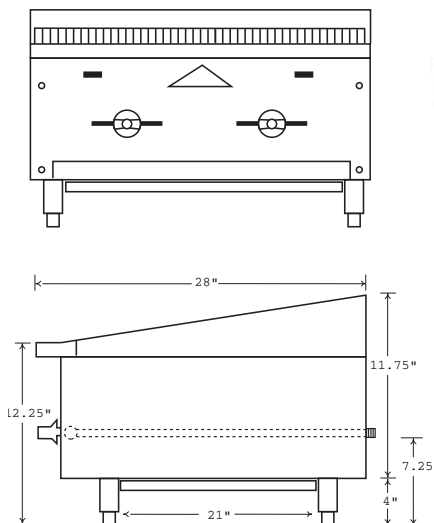
SPECIFICATIONS

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



CHAR-BROILERS

FHP SERIES



Standard Features & Benefits

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 4" 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 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 20,000 BTU. Optional 40,000 BTU "H" 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.

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

ACCESSORIES: 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. lbs/kg
FHP12-1LB	Lava	12/305	25K	100/45
FHP12-1RB	Radiant	12/305	25K	100/45
FHP18-1.5LB	Lava	18/457	40K	175/80
FHP18-1.5RB	Radiant	18/457	40K	175/80
FHP24-2LB	Lava	24/610	50K	185/84
FHP24-2RB	Radiant	24/610	50K	175/80
FHP30-2.5LB	Lava	30/762	80K	275/125
FHP30-2.5RB	Radiant	30/762	80K	275/125
FHP36-3LB	Lava	36/914	75K	260/118
FHP36-3RB	Radiant	36/914	75K	245/111
FHP48-4LB	Lava	48/1219	100K	360/164
FHP48-4RB	Radiant	48/1219	100K	360/164
FHP60-5LB	Lava	60/1524	125K	450/205
FHP60-5RB	Radiant	60/1524	125K	450/205
FHP72-6LB	Lava	72/1829	150K	600/273
FHP72-6RB	Radiant	72/1829	150K	600/273





America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

COUNTER TOP COMBINATIONS

FHP SERIES



FHP36-24B



FHP24-12-1RB



FHP48-18-1.5RB



Standard Features & Benefits

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 4" 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 40,000 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.

CHEESEMELTER-BROILER: 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" models have 2 burners. Adjustable heavy duty, nickel plated, cheesemelter racks measure 18" deep by 6" less than the width of the griddle

ACCESSORIES: 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	Description	Width in./mm.	Approx. lbs/kg
FHP24-12-1LB	12" griddle, 12" lava-broiler	24/610	195/89
FHP24-24B	24" griddle w/ cheesemelter-broiler	24/610	200/91
FHP36-36B	36" griddle w/ cheesemelter-broiler	36/610	200/91
FHP36-24	2 open burners, 24" griddle	36/914	265/120
FHP36-24 B	2 open burners 24" grill-cheesemelter-broiler	36/610	265/120
FHP36-2RB	2 open burners, 24" radiant-broiler	36/914	265/121
FHP36-18-1.5LB	18" griddle, 18" lava-broiler	36/914	280/127
FHP36-18-1.5RB	18" griddle, 18" radiant-broiler	36/914	280/127
FHP48-18-1.5LB	2 open burners, 18" griddle, 18" lava-broiler	48/1219	340/155
FHP48-18-1.5RB	2 open burners, 18" griddle, 18" radiant-broiler	48/1219	340/155
FHP48-30-1.5RB	30" griddle, 18" radiant char-broiler	48/1219	390/177
FHP48-24-2RB	24" griddle, 24" radiant-broiler	48/1219	365/166
FHP48-24-2LB	24" griddle, 24" lava-broiler	48/1219	400/182
FHP48-36	2 open burners, 36" griddle	48/1219	355/161
FHP60-24-2LB	2 burners, 24" griddle, 24" lava-broiler	60/1524	490/223
FHP60-30-1.5RB	2 burners, 30" grill, 18" radiant-broiler	60/1524	470/214
FHP60-18-2.5LB	2 burners, 18" grill, 30" lava-broiler	60/1524	470/214
FHP60-30-2.5RB	2 burners, 30" grill, 30" radiant-broiler	60/1524	500/227



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America's Oldest Stove Company
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JOB _____ ITEM # _____

ECONOMY GRIDDLES

10 & 11* SERIES



11301B



1030



1020



10301



Standard Features & Benefits

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
10T202	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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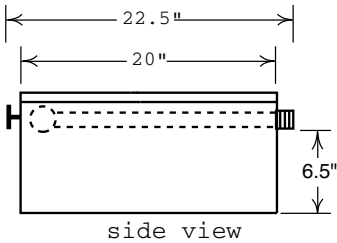
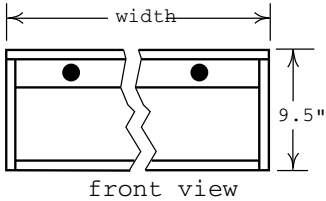




America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

ECONOMY HOT PLATES



1091



1092



1093



Standard Features & Benefits

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

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

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

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

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

SPECIFICATIONS

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



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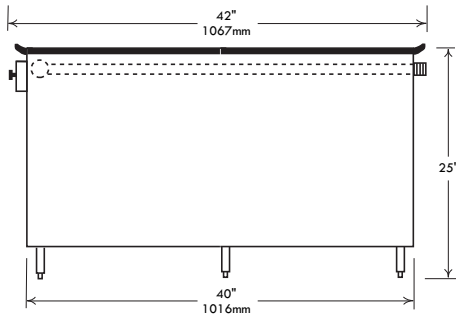
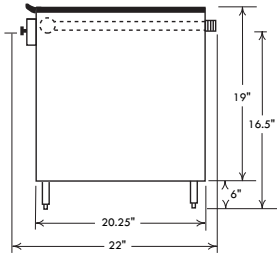
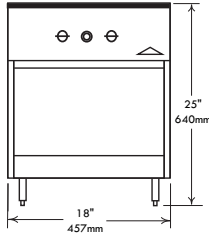




America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

STOCK POT STOVES



2CSP18



CSP18



SP54

Standard Features & Benefits

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 50,000 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: Tall frames, gas hoses, carrying handles, knob protectors and casters.

SPECIFICATIONS

Standard height is 25"

Model Number	Width in./mm.	Burner Sections	Total BTU	Approx. lbs/kgs
CSP-18	18/457	1	110K	130/59
SP-18	18/457	1	50K	120/55
2CSP-18	18/457	2	220K	275/125
2SP-18	18/457	2	100K	200/91
CSP-36	36/914	2	220K	250/114
SP-36	36/914	2	100K	180/82
2CSP-36	36/914	4	440K	550/250
2SP-36	36/914	4	220K	380/173
CSP-54	54/1372	3	330K	440/200
SP-54	54/1372	3	150K	270/123
2CSP-54	54/1372	6	660K	800/364
2SP-54	54/1372	6	300K	575/261

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



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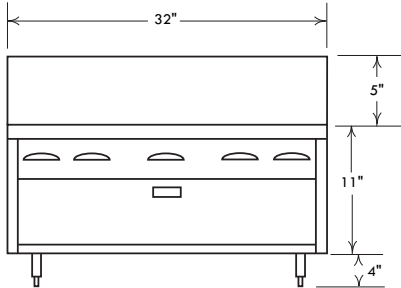




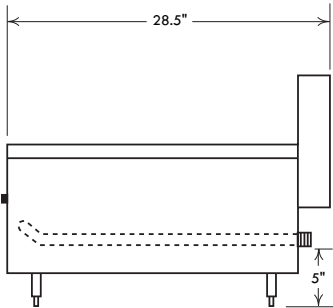
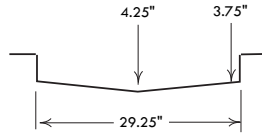
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JOB _____ ITEM # _____

FUNNEL CAKE FRYERS



Model 2932SF
front view



side view



Model 2932SF

Standard Features & Benefits

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
	mm.	584	813	1054
Depth	in.	28.5	28.5	28.5
	mm.	724	724	724
Height	in.	20	20	20
	mm.	508	508	508
Total BTU		60,000	90,000	120,000
Approx. Ship Weight	lbs.	125	150	175
	kgs.	57	68	80
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		3.5 - 4	5.5 - 6	7.5 - 8
Liters		16 - 18	25 - 27	34 - 36

[Based on Soybean Oil with a specific gravity of 0.927 at 15°C (59°F).]

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



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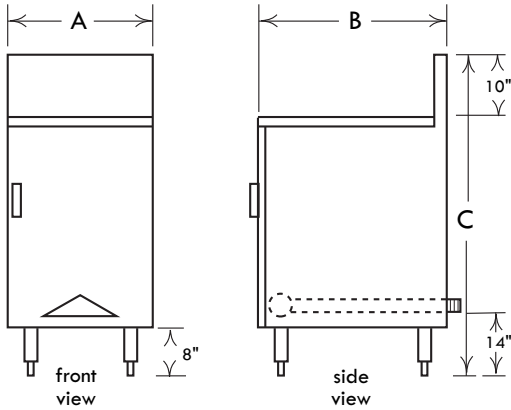




America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

HIGH VOLUME TUBE FRYERS



Standard Features & Benefits

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 are listed in the price list.

SPECIFICATIONS

Model		10HF	14HF/14HC	18HF
Width "A"	in.	11	15/15	19
	cm	27.9	38.1/38.1	48.3
Depth "B"	in.	21.75	26/26	30
	cm	55.2	66/66	48.3
Height "C"	in.	40	43.5/27.5	46
	cm	101.6	110.5/69.9	116.8
Approx. Ship Weight	lbs.	125	170	255
	kgs	56.7	78	116
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	6	10 (min.) & up to 12
Liters		13/15	23	38/45
Pounds		27/31	40	70
Kilograms		12/14	21	35/42

[Based on Soybean Oil with a specific gravity of 0.927 at 15°C (59°F).]

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



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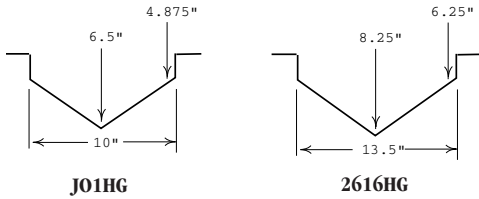
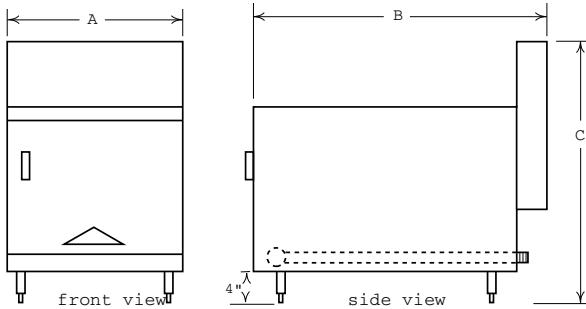




America's Oldest Stove Company
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JOB _____ ITEM # _____

COUNTER FRYERS



Standard Features & Benefits

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 JO1HG 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		JO1HG	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		2	5
Liters		8	19
Pounds		15	39
Kilograms		7	18

[Based on Soybean Oil with a specific gravity of 0.927 at 15°C (59°F).]

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



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America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

EQUIPMENT STANDS

SPECIFICATIONS

	Model #	Description	Equipment Match
20" DEEP for 9 & 10 Budget Series Cooking Equipment	20BS	20" w x 20" d	1020, 920B, 1092
	24BS	24" w x 20" d	1024
	30BS	30" w x 20" d	1030, 10201, 9201B, 930B, 1093
	36BS	36" w x 20" d	1036
	40BS	40" w x 20" d	1040, 10301, 9301B, 940B, 1094
	48BS	48" w x 20" d	1048
24" DEEP for New Economy Series & FHP Value Series Cooking Equipment	18ES	18" w x 24" d	ELB18, ERB18, EMB18, ETG18, FHP18-18, FHP18-18T, FHP18-1.5LB, FHP18-1.5RB
	24ES	24" w x 24" d	EOB24, ELB24, ERB24, EMB24, ETG24, FHP24, FHP24-24, FHP24-24T, FHP24-21LB, FHP24-2RB
	30ES	30" w x 24" d	ELB30, ERB30, EMB30, ETG30, FHP30-30, FHP30-30T, FHP30-3LB, FHP30-3RB
	36ES	36" w x 24" d	EOB36, ELB36, ERB36, EMG36, ETG36, FHP36, FHP36-36, FHP36-3T, FHP36-3LB, FHP36-3RB
	42ES	42" w x 24" d	ELB42, ERB42, EMB42, ETG42, FHP42-42, FHP42-42T, FHP42-4LB, FHP42-4RB
	48ES	48" w x 24" d	EOB48, ELB48, ERB48, EMB48, ETG48, FHP48, FHP48-48, FHP48-48T, FHP48-4LB, FHP48-4RB
60ES	60" w x 24" d	EOB60, ELB60, ERB60, EMB60, ETG60, FHP60, FHP60-60, FHP60-60T, FHP60-5LB, FHP60-5RB	
26" DEEP for Ovens, Counter Fryers	16DS	16" w x 26" d	2616HG
	24DS	24" w x 26" d	PO19
	31DS	31" w x 26" d	PO26
	32DS	32" w x 26" d	2932SF
	41DS	41" w x 26" d	PO31 2941SF
29" DEEP for New Castle Series Cooking Equipment	18CS	18" w x 30" d	3218LB, 3218RB, 3218MG, 3218TG
	24CS	24" w x 30" d	3224OB, 3224LB, 3224RB, 3224MG, 3224TG
	30CS	30" w x 30" d	3230LB, 3230RB, 3230MG, 3230TG
	36CS	36" w x 30" d	3236OB, 3236LB, 3236RB, 3236MG, 3236TG
	42CS	42" w x 30" d	3242LB, 3242RB, 3242MG, 3242TG
	48CS	48" w x 30" d	3248OB, 3248LB, 3248RB, 3248MG, 3248TG
60CS	60" w x 30" d	3260LB, 3260RB, 3260MG, 3260TG	



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. Optional hardware available for leg base equipment. All stands are shipped disassembled to save space.



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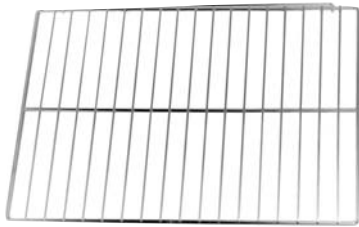




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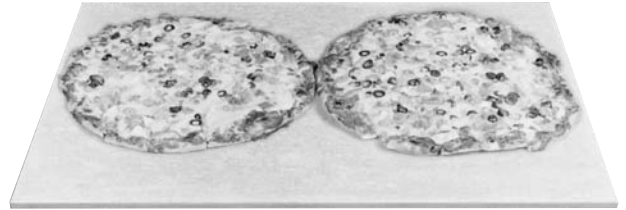
JOB _____ ITEM # _____

Castle Accessories



Oven Racks

Comstock-Castle features larger than usual ovens allowing for better air circulation and therefore good cooking results with multiple oven racks. Each Castle oven features 3 rack positions spaced 2.5" apart. Wire oven racks are chrome plated and feature 2 safety features that help prevent pans from sliding and spilling.



Pizza Decks

Hearth decks hold heat for superior pizza crust or bread browning. Bake directly on the deck, in pans or on screens. Pizza ovens are supplied with 2 decks per oven but can accommodate 4 when using the 3rd deck position and the oven bottom. Decks are interchangeable with range wire racks.

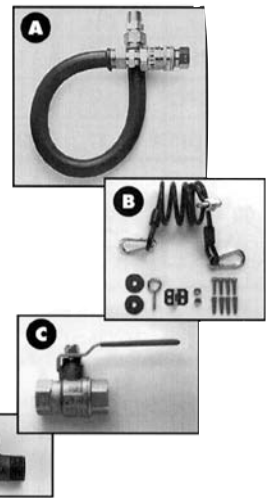


Lift Off Griddles

Designed to fit any commercial brand range. Perfect for eggs, pancakes, sandwiches, steaks, chops, etc. Ideal for quick jobs or peak period grilling. Unbreakable, hand polished, high quality seven gauge steel. Pre-seasoned with pure vegetable oil. Designed to fit 2 or 4 open top burners. Easy grip handles.

Deluxe Kits Contain:

- A. BPQ Series Stainless Steel Gas Connector with Push-to-Connect Quick Disconnect Coupling.
- B. Coiled Restraining Device with Installation Mounting Hardware and Installation Instructions.
- C. Full Port Gas Ball Valve.
- D. 90° Street Elbow.



Gas Hoses with Quick Disconnect

Heavy duty 48" long flexible gas hose with quick disconnect. Other gas line accessories include restraining devices and swivel connections.

550° & 650° FD Oven Thermostats

Super accurate Robertshaw thermostats for high heat.

Griddle Thermostats

Available for range griddles in 12" increments for superior temperature accuracy. Temperature range from 150° to 450°.

Griddle Thermostats with Safety Pilot Controls

Because the gas flame can not be seen under the griddle plate, this popular accessory automatically shuts off the gas to the burner in the event the pilot goes out.



Caster Wheels

For easy movement to clean and keep appliances maintained. Zinc plated, heavy weight capacity with easy to install, rigid pipe thread stem. 4" diameter, moldon polyurethane wheel. 5.25" overall height. Casters are interchangeable in the field on most appliances. Caster sets of 4 include 2 with break locks and 2 without. Break lock casters go on the front of the appliance. Some appliances require sets of 6 casters.



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