

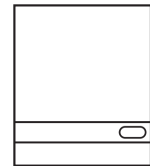
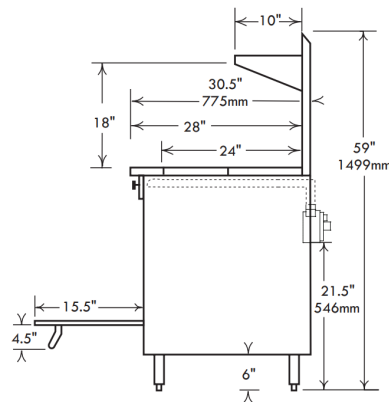
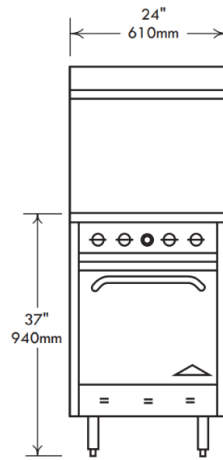


# Model # F318-24B

## 24" WIDE RANGE



**Model F318-24B**  
\*Image not identical



\*Actual cook top configuration shown



**WARNING:** This product can expose you to certain chemicals, which are known to the State of California to cause cancer or birth defects or other reproductive harm. For more information go to: [www.P65Warnings.com](http://www.P65Warnings.com)



\*See website for details

## 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, 24,000 BTU cast iron "H" pattern oven burner combined with special "V" shaped baffle directs heat for excellent air circulation.

**COOK TOPS:** Model F318-24B features a 24" **Raised Griddle**, rated at 48,000 total BTU's. 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:** All **Raised Griddles**, including Model F318-24B, are equipped with (2) gas connections. Easy cleaning, corrosion resistant stainless steel finish, welded with aluminized inner framing. Sturdy 6" heavy duty stainless pipe legs with adjustable feet. Double wall construction with heavy insulation for operation. Ranges with char-broilers come standard with low/stub backsplash & no over shelf for sanitation purposes. Installation clearances for non-combustible surfaces are 0" on sides and 0" in the rear, combustible surface clearances are 2" and 2".

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

**GRIDDLES:** Model F318-24B features a 24" **Raised Griddle**, 3/4" thick plate with stainless steel mesh flame spreader, & 18" x 18" warming rack below the griddle, (2) manual controls. 12" increments have 24,000 BTU cast iron burners. SS splash guards tapering to 4", front grease trough and large capacity grease catch.

**ACCESSORIES & OPTIONS:** Convection fan, casters, extra racks, pizza decks, FD oven thermostats, chrome griddle plates, safety pilot griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage base in lieu of oven and hish back with shelf are some of the standard options and accessories available.

Model #	Top	Base	Total BTU	Approx. Wgt. Kg. / Lbs.
F318-24B	24" Raised Griddle	- w/ (1) 19.5" Oven	72,000	159 / 350

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

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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