



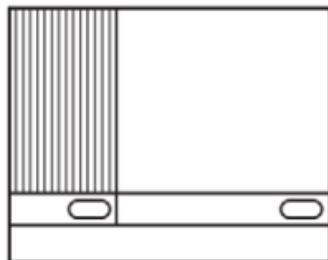
Model # F330-24-1RB

36" WIDE RANGE

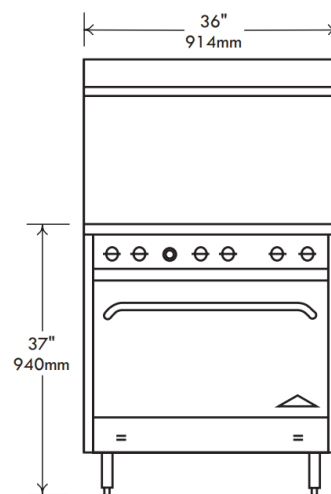


Model F330-24-1RB

*Picture shown with optional casters



*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



*See website for details

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 2¾" 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.

CONSTRUCTION: Model F330-12-1RB features (2) "star" pattern top burners, (front burners are 24,000 BTU's, rear burners are 30,000 BTU's). 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 ¾" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the buyer.

GRIDDLE PLATE: 12" increments have 24,000 BTU cast-iron burners replacing front to back open burner pairs. This model features a 24,000 BTU griddle plate with cast-iron burners replacing front to back open burner pairs. ¾" thick is standard. SS splash guards tapering to 4". Front grease trough and large capacity grease catch.

CHAR-BROILER: This model features a 12" wide char-broiler, rated at 30,000 total BTU's. 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 4". Char-broilers are approved for use in non-combustible locations only.

ACCESSORIES & OPTIONS: Convection fan, casters, extra racks, pizza decks, FD oven thermostats, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage base in lieu of oven and high back with shelf are some of the standard options and accessories available. Optional raised griddle-cheesemelters with rear trough are available up to 36". Maximum rack clearance is 4½".

Model #	Top	Base	Total BTU	Approx. Wgt. Kg. / Lbs.
F330-24-1RB	(1) 24" Griddle & (1) 12" Radiant Broiler	- w/ (1) 31.5" Oven	108,000	239 / 525

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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