



America's Oldest Stove Company
(Est. 1838)



*Model may differ from image shown

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 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 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. Calibrations and adjustments are the responsibility of the installer.

BURNERS: Models feature cast-iron "H" patterned burners, one for each 12" increments; Griddles are rated at 25,000 BTU ea. & char-broilers at 33,000 BTU ea. This unit features 6 total burners.

RADIANTS: Char-broiler radiants are heavy duty angle iron, inverted "V" type for superior uniform heating temperature. "V" type radiance are easily removable for cleaning.



* See website for full warranty



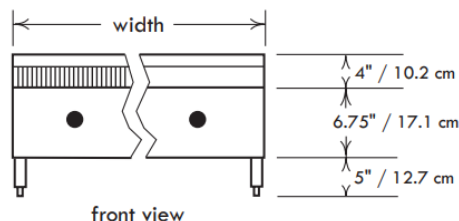
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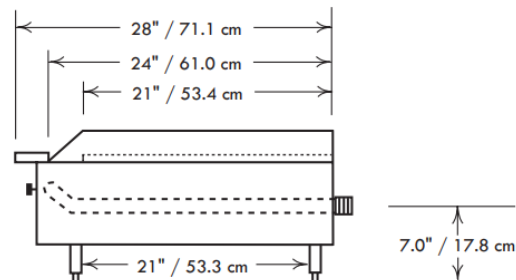
NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.

Countertop Combination

Model: FHP72-36T-3RB



front view



side view

GRIDDLE PLATE: Thermostat controlled griddle plate. Highly polished to minimize food sticking. 3/4" thick griddle plate is standard, 1" thick is available. 4" high splash guard is standard. 21 1/4" deep cooking surface with front cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds in to a seamless, deep, removeable grease drawer.

CHAR-BROILERS: Cast-iron top grate sections measure 20.5" deep x 12" wide, designed with cast-in grease trough on each blade to allow grease run off in to the front cold zone grease trough and reduces flare up. Each section is reversible for sloped or level grilling.

ACCESSORIES & OPTIONS: Manual griddle options, 1" thick griddle plates, chrome and grooved griddle plates, safety pilot controls, gas hose and quick disconnects, knob protectors, and matching equipment stands are some of the standard options available.

SPECIFICATIONS					
Model #	Width	Depth	Height	Griddle BTU	Char. BTU
FHP72-36T-3RB	72"	28"	16"	75,000	99,000
				Total BTU:	174,000

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