



America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

Base Models: F330, F33

36" Wide Ranges



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



-24



-2RB



LOG4
(lift off griddle)



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.

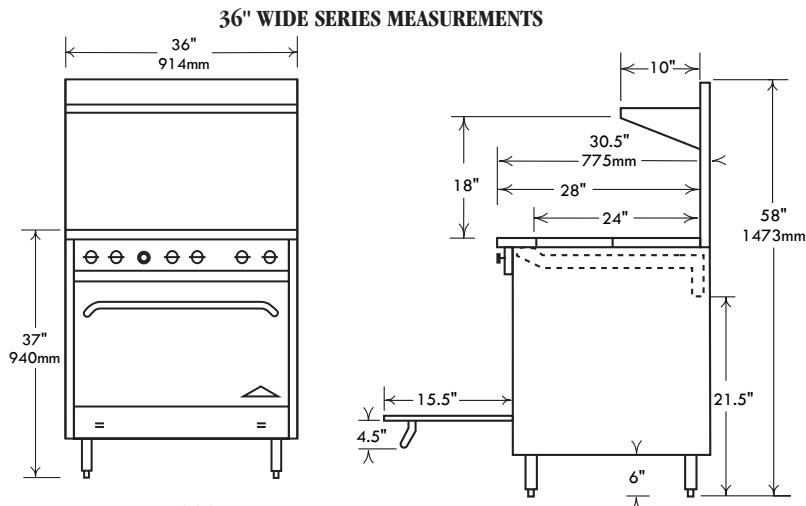
HOT TOPS: Available in 12" width increments in lieu of open top burners. 3/4" thick to hold heat from long life, even heating 20,000 BTU cast iron "H" pattern burners.

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.



Comstock-Castle Stove Co. • 119 W. Washington • Quincy, IL 62301 USA
Tel.: 217-223-5070 • Telefax: 217-223-0007 • www.castlestove.com





36" Restaurant Range Series

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

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