



America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

36" WIDE RANGES

Base Model: F330, F33



Model F330-24B



Model F330-18-1.5RB



Model F330

All pictured with optional casters & extra rack

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 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.

GRIDDLE PLATES: 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.

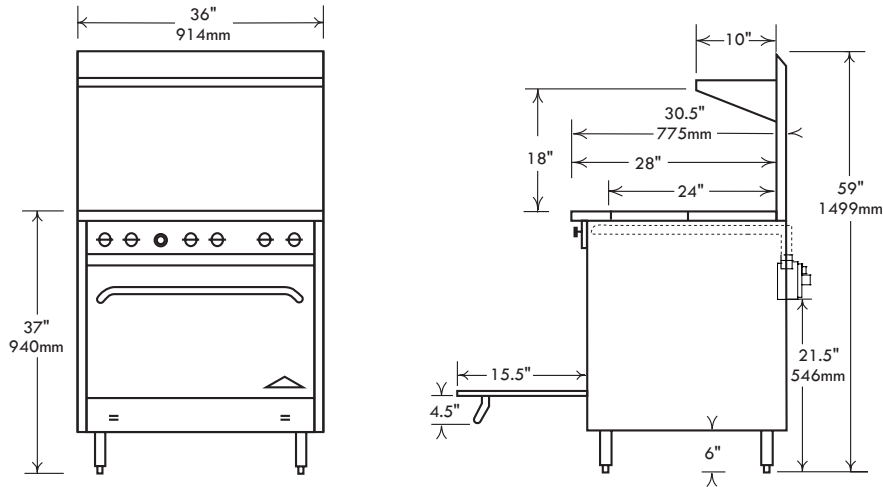
ACCESSORIES & OPTIONS: Convection fan, casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection 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 St. • Quincy, IL. 62301
Tel.: 217-223-5070 • Fax: 217-223-0007 • www.castlestove.com



36" RANGES MEASUREMENTS



36" Ranges (Popular models shown below. Call factory for other model details.)

Cooktop Configuration	Model #	Description		Total B.T.U.	Approx. Wgt. Kg. / Lbs.
		Top	Base		
	F330	(6) Open Burners	- w/ (1) 31.5" Oven	174,000	227 / 500
	F33	(6) Open Burners	- w/ (1) cabinet base	144,000	170 / 375
	F330-12	(4) Open Burners	- w/ (1) 31.5" Oven	146,000	239 / 525
	F33-12	& (1) 12" Griddle	- w/ (1) cabinet base	116,000	180 / 395
	F330-12B*	(4) Open Burners	- w/ (1) 31.5" Oven	98,000	241 / 530
	*not ETL design listed	& (1) 12" Griddle, 9" cheesemelter			
	F330-1RB	(4) Open Burners	- w/ (1) 31.5" Oven	151,000	234 / 515
	F33-1RB	& (1) 12" Radiant Broiler	- w/ (1) cabinet base	121,000	175 / 385
	F330-24	(2) Open Burners	- w/ (1) 31.5" Oven	118,000	264 / 580
	F33-24	& (1) 24" Griddle	- w/ (1) cabinet base	88,000	205 / 450
	F330-24B*	(2) Open Burners	- w/ (1) 31.5" Oven	108,000	268 / 590
	*not ETL design listed	& (1) 24" Griddle, 18" cheesemelter			
	F330-24-1RB	(0) Open Burners	- w/ (1) 31.5" Oven	95,000	239 / 525
	F33-24-1RB	& (1) 24" Griddle & (1) 12" Radiant Broiler	- w/ (1) cabinet base	65,000	180 / 395
	F330-12-1RB	(2) Open Burners	- w/ (1) 31.5" Oven	123,000	255 / 560
	F33-12-1RB	& (1) 12" Griddle & (1) 12" Radiant Broiler	- w/ (1) cabinet base	93,000	195 / 430
	F330-36	(0) Open Burners	- w/ (1) 31.5" Oven	90,000	273 / 600
	F33-36	& (1) 36" Griddle	- w/ (1) cabinet base	60,000	214 / 470
	F330-36B*	(0) Open Burners	- w/ (1) 31.5" Oven	90,000	277 / 610
	*not ETL design listed	& (1) 36" Griddle, 30" cheesemelter			
	F330-3RB	(0) Open Burners	- w/ (1) 31.5" Oven	105,000	259 / 570
	F33-3RB	& (1) Radiant Broiler	- w/ (1) cabinet base	75,000	200 / 440
	F330-18-1.5RB	(0) Open Burners	- w/ (1) 31.5" Oven	106,000	264 / 580
	F33-18-1.5RB	& (1) 18" Griddle & (1) 18" Radiant Broiler	- w/ (1) cabinet base	76,000	205 / 450

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 burners are located on the right as viewing from the front. Special locations may require custom work, please call for pricing.

Approximate Packaging Dimensions: 39" (991mm) Wide x 37" (940mm) Deep x 37" (940mm) High.

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.