



Base Models: F3226, F3226B, F330B, F33032

60' Wide Ranges



F330B



F3226



F3226B



-2RB

Standard Features & Benefits

OVENS: Medium ovens measure 26.5" w x 22" d x 14" h. Large oven measures 31" .5w 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 2.5" between rack positions. Both ovens feature long life 30,000 BTU cast iron "H" pattern oven burners. Special "V" shaped baffle directs heat for excellent air circulation.

COOK TOPS: 24,000 BTU "star" pattern top burners offer 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. Wide, stainless steel bull nose landing across the front is a functional work area for service plates and work utensils 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: Include 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 installer.

Optional Features

GRIDDLE PLATES: Available in 12" width increments. 3/4" thick to hold heat from long life, 20,000 BTU cast iron "H" pattern burners. Plates also feature a front "cold zone" grease trough and large capacity grease catch. Thermostats, safety pilots, chrome and thicker plates are also available. Cheesemelter-broiler griddles feature one "H" burner with stainless steel mesh radiants, 18" x 18" broiler rack and a rear drain.

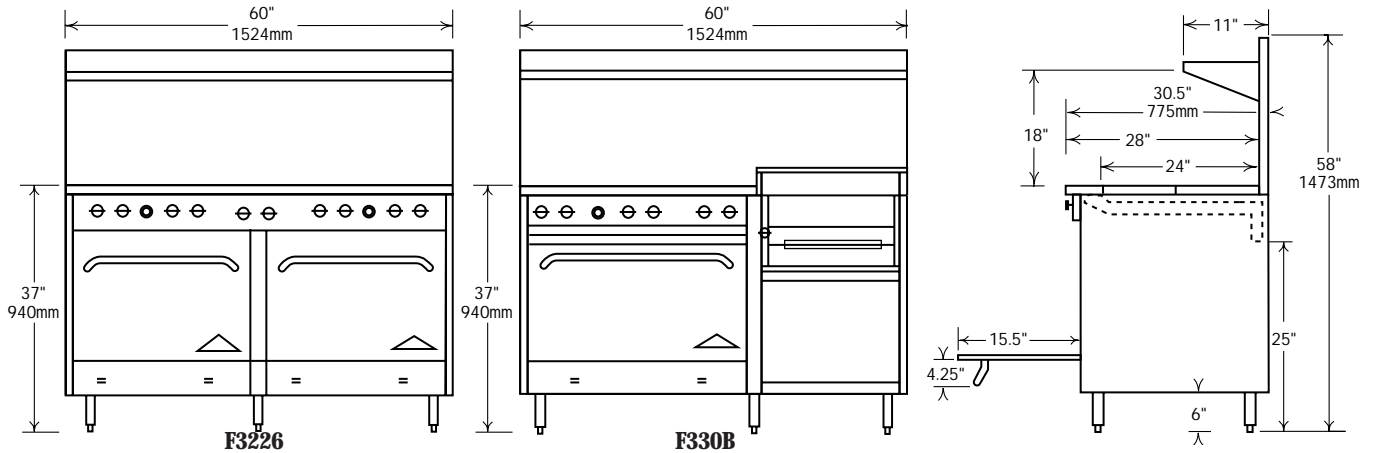
RADIANT CHAR-BROILERS: 25,000 BTU cast iron "H" pattern burners. Cast iron top grate sections fit into 12" width increments. A cast-in trough on each blade channels grease into the front cold zone grease trough reducing flare up. Each section is reversible for sloped or level cooking. Stainless steel splash guards on 3 sides graduating up to 4" high. Grease slot is 3.5" x 1" and feeds into a large, removable grease drawer. 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.



60" WIDE SERIES MEASUREMENTS



60" Restaurant Range Series

Top Configuration	Model #	Description		Total B.T.U.	Approx. Ship Weight	
		Top	Base		(Kg)	(Lbs.)
	F3226	(10) Open Burners	- w/ (2) 26.5" Ovens	300,000	364	800
	F33032	(10) Open Burners	- w/ (1) 31.5" Oven & 22" storage space	270,000	325	715
	F3226-12	(8) Open Burners & (1) 12" Griddle	- w/ (2) 26.5" Ovens	272,000	377	830
	F33032-12	(8) Open Burners & (1) 12" Griddle	- w/ (1) 31.5" Oven & 22" storage space	242,000	336	740
	F3226-24	(6) Open Burners & (1) 24" Griddle	- w/ (2) 26.5" Ovens	244,000	400	880
	F33032-24	(6) Open Burners & (1) 24" Griddle	- w/ (1) 31.5" Oven & 22" storage space	214,000	350	770
	F330B	(6) Open Burners & (1) 24" Griddle, 18" Broiler	- w/ (1) 31.5" Oven & 22" storage space	204,000	393	865
	F3226B	(6) Open Burners & (1) 24" Griddle/Broiler	- w/ (2) 26.5" Ovens	234,000	398	875
	F3226-36	(4) Open Burners & (1) 36" Griddle	- w/ (2) 26.5" Ovens	216,000	436	960
	F33032-36	(4) Oven Burners & (1) 36" Griddle	- w/ (1) 31.5" Oven & 22" storage space	186,000	377	830
	F330B-36	(4) Open Burners & (1) 36" Griddle, 18" Broiler	- w/ (1) 31.5" Oven & 22" storage space	176,000	355	780
	F3226-48	(2) Open Burners & (1) 48" Griddle	- w/ (2) 26.5" Ovens	188,000	416	915
	F33032-48	(2) Open Burners & (1) 48" Griddle	- w/ (1) 31.5" Oven & 22" storage space	158,000	416	825
	F330B-48	(2) Open Burners & (1) 48" Griddle, 18" Broiler	- w/ (1) 31.5" Oven & 22" storage space	148,000	425	935
	F3226-60	(0) Open Burners & (1) 60" Griddle	- w/ (2) 26.5" Ovens	160,000	441	970
	F33032-60	(0) Open Burners & (1) 60" Griddle	- w/ (1) 31.5" Oven & 22" storage space	130,000	400	880
	F330B-60	(0) Open Burners & (1) 60" Griddle, 18" Broiler	- w/ (1) 31.5" Oven & 22" storage space	120,000	450	990

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 the factory for details. Product improvement is a Comstock-Castle policy and may result in design and specification change without notice.

Crated Dimensions: 67" (1702mm) Wide x 41" (1041mm) Deep x 40" (1016mm) High.

