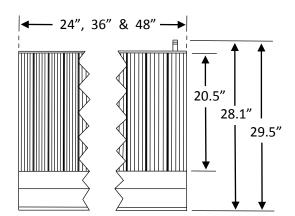


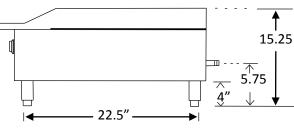
Est.1838 • Commercial Cooking Equipment





Radiant Style BR Series 24", 36" & 48" widths





Standard Features, Benefits & Options

CONSTRUCTION: 24", 36" & 48" wide models available. Easy cleaning, corrosion resistant stainless steel finish. Double wall construction, insulated for energy efficiency. 5¹/₄" bull-nose landing. 4" tall adjustable legs. 3¹/₄" grease trough. Stainless steel drip tray.

CONTROLS: Castle griddles are equipped with brass gas valves, front accessible automatic standing pilots, pressure regulators and cool to the touch control knobs with securing set screws.

BURNERS: Efficient stainless steel "U" shaped burners are rated at 35,000 BTU's each provide even heating across the cooking surface. 1 burner per 12" increment.

BROILER: Heavy 6" wide cast iron tilt-able top grates. 10 gauge stainless steel radiants cover the burners.

TESTING: Optimal pressure is 5" WC for natural gas, 10" WC for propane. ETL design & ETL Sanitation (ANSI-NSF4) certified.

	Width x Depth		Burners	Ship Wgt.	
Model #	in.	mm	Total BTU	lbs.	kg.
	24.03″	610	2		
BR24	Х	Х		150	68
	29.5 ″	749	70,000		
	35.84 ″	910	3		
BR36	Х	Х		218	99
	29.5 ″	749	105,000		
	47.65 ″	1210	4		
BR48	Х	Х		300	136
	29.5 ″	749	140,000		



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