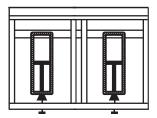
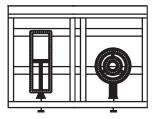
(Est.1838)

## TACO RANGES

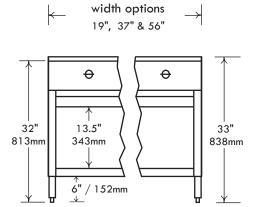
**MODELS:** T-1, T-2, T-3



Shown with 2 military pan burners



Shown with 1 optional stock pot burne





## Standard Features, Benefits & Options

**CONSTRUCTION:** Easy cleaning, corrosion resistant stainless steel finish. Sturdy cabinet frame. Installation clearances for non combustible surfaces are 0" on the side and 0" in the rear, combustible surfaces are 6" on the sides and 6" in the rear.

**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. Calibration and adjustments are the responsibility of the installer.

**BURNERS:** 35,000 BTU, long life cast iron "H" pattern burners to accommodate military field pans. Optionaly 45,000 BTU cast iron round burners to accommodate stock pots and pressure cookers.

**OPTIONS & ACCESSORIES:** Casters, military pans, safety pilots, gas hoses, storage shelves and round burners to accommodate stock pots.

## **SPECIFICATIONS**

Number	Burners	in./mm.		Approx.
			BTU	lbs/kg
T-1	1	19 / 48	35K	120 / 55
T-2	2	37/94	70K	200/91
T-3	3	56 / 142	105K	300 / 136

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.



