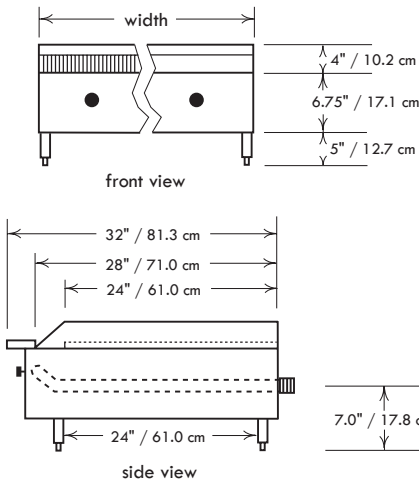




JOB _____ ITEM # _____

COUNTER TOP COMBINATIONS

32 SERIES



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" heavy duty stainless pipe legs with adjustable feet. Stainless steel bullnose-rail is functional on which to set plates or utensils and also serves as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 4" in the rear. Char-broilers are approved for use in non-combustible locations only.

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: 12" incremental griddle & char-broiler models feature cast iron "H" pattern burners, one for each 12" increment; griddles are rated at 25,000 BTU ea. & char-broilers at 30,000 ea. Optional 35,000 BTU "H" char-broiler burners available. 18" and 30" griddle & char-broiler sections feature 2 and 4 straight burners respectively; griddles are rated at 18,000 BTU ea. & char-broilers at 20,000 ea. Open burners are cast iron without gaskets, rated at 24,000 BTU's and feature a large 7" "star" flame pattern.

CHAR-GRATES: Cast iron top grate sections measure 23.75" deep, designed with cast-in grease trough on each blade to allow grease run off into the front cold zone grease trough and reduces flare up. Each section is reversible for sloped or level grilling. Stainless steel splash guards on 3 sides graduating up to 4" high. Grease drain slot is 3.5" x 1" and feeds into a large, removable grease drawer.

RADIANTS: Char-broiler radiants are either lava rock or heavy duty angle iron, inverted "V" type for superior uniform heating temperature. "V" type radiants are easily removable for cleaning.

OPEN TOP GRATES: Open burner grates are 12" x 12" solid cast iron with spillover bowl that also reflects heat to the cooking surface for added efficiency and designed for easy movement of pots across top sections.

GRIDDLE PLATE: Highly polished to minimize food sticking. 1" thick plate is standard. 4" high splash guard is standard. 24" deep cooking surface with front cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

ACCESSORIES & OPTIONS: Thermostats, safety pilots, grill scrapers, spatulas, cleaning supplies, chrome & grooved griddle plates, gas hoses, knob protectors and matching equipment stands.

SPECIFICATIONS

Model Number	Width Description	Approx. in./mm.	lbs./kg
3224-12-1RB	12" griddle, 12" radiant broiler	24 / 610	275 / 125
3230-18-1RB	18" griddle, 12" radiant broiler	30 / 762	350 / 159
3236-18-1.5RB	18" griddle, 18" radiant broiler	36 / 914	400 / 182
3236-24	2 open burners, 24" griddle	36 / 914	415 / 189
3242-24-1.5RB	24" griddle, 18" radiant broiler	42 / 1067	440 / 200
3242-30-1RB	30" griddle, 12" radiant broiler	42 / 1067	450 / 205
3248-30-1.5RB	30" griddle, 18" radiant broiler	48 / 1219	525 / 239
3248-36	2 open burners, 36" griddle	48 / 1219	465 / 211
3254-36-1.5RB	36" griddle, 18" radiant broiler	54 / 1372	615 / 280
3260-24-2RB	24" griddle, 24" radiant broiler	60 / 1524	615 / 280
3260-30-1.5RB	30" griddle, 18" radiant broiler	60 / 1524	595 / 270
3260-36-2RB	36" griddle, 24" radiant broiler	60 / 1524	685 / 311
3272-36-2RB	2 burners, 36" griddle, 24" radiant broiler	72 / 1829	760 / 345
3272-42-2.5RB	42" griddle, 30" radiant broiler	72 / 1829	820 / 373
3272-48-2RB	48" griddle, 24" radiant broiler	72 / 1829	825 / 375

Popular models listed above, many other combinations available call factory for info.

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.



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