



America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

Base Models: F3226, F3226B, F330B, F33032

60" Wide Ranges



F3226-18-1.5RB



F3226

-2RB



F3226-36B

Standard Features & Benefits

OVENS: Medium ovens measure 26.5" w x 22" d x 14" h. Large oven measures 31" 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. 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 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: 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 buyer.

Optional Features

GRIDDLES: 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.

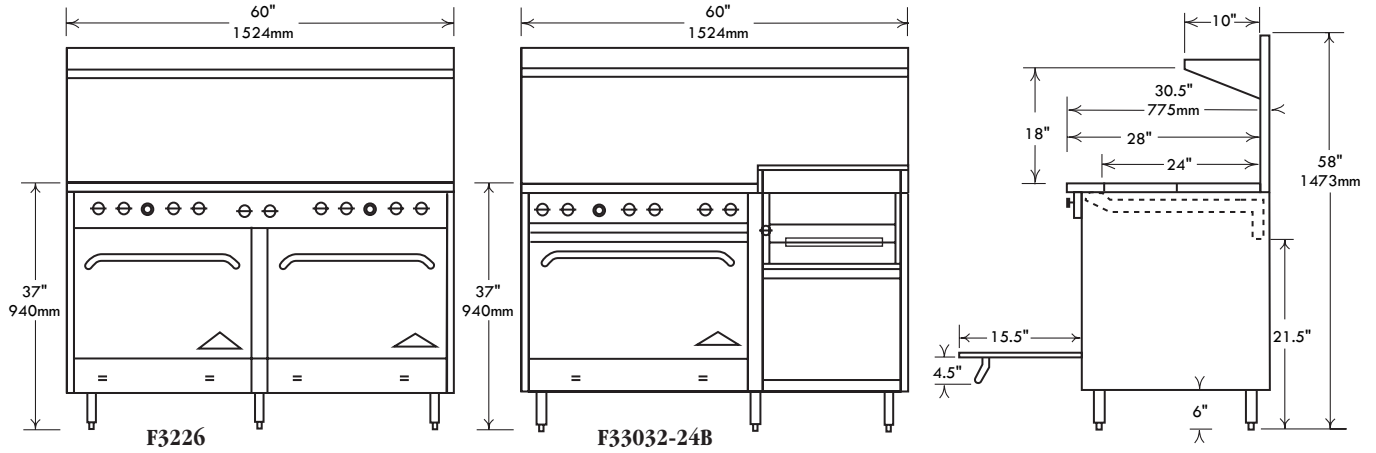
ACCESSORIES & OPTIONS: Casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage base in lieu of oven and low backs are some of the standard options and accessories available.



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60" WIDE SERIES MEASUREMENTS



60" Restaurant Range Series

Top Configuration	Model #	Description	Total B.T.U.	Approx. Ship Weight (Kg) (Lbs.)	
		Top	Base		
	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
	F3226-24	(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
	F33032-24B	(6) Open Burners & (1) 24" Griddle, 18" cheesemelter	- w/ (1) 31.5" Oven & 22" storage space	204,000	393 865
	F3226-24B	(6) Open Burners & (1) 24" Griddle, 18" cheesemelter	- 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) Open Burners & (1) 36" Griddle	- w/ (1) 31.5" Oven & 22" storage space	186,000	377 830
	F33032-36B	(4) Open Burners & (1) 36" Griddle, 18" cheesemelter	- w/ (1) 31.5" Oven & 22" storage space	176,000	355 780
	F3226-36B*	(4) Open Burners & (1) 36" Griddle, 30" cheesemelter	- w/ (2) 26.5" Ovens	186,000	430 946
	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
	F3226-18-1.5RB	(4) Open Burners & (1) 18" Griddle & (1) 18" Radiant Broiler	- w/ (2) 26.5" Ovens	232,000	436 960
	F3226-30-2.5RB	(0) Open Burners & (1) 30" Griddle & (1) 30" Radiant Broiler	- w/ (2) 26.5" Ovens	212,000	441 985

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.

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

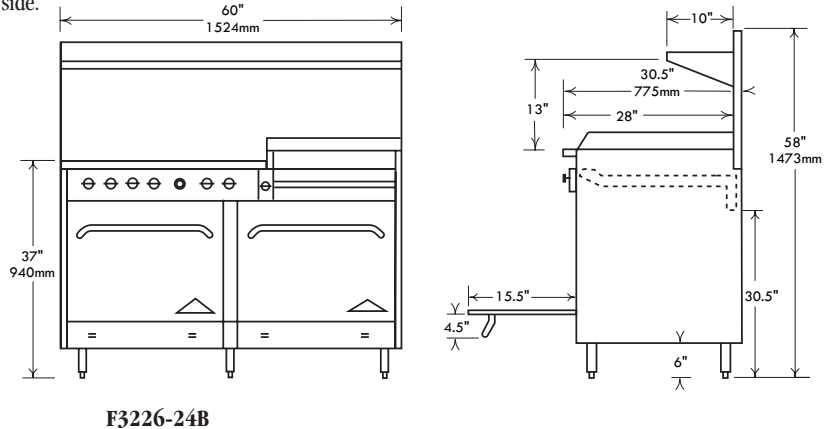
Gas connection location as you look from the front:

3226 series; 21.5" from the floor, 3" from the left side.

F33032 series; 21.5" from the floor, 3" & 27" from the left side.

F3226-B series; 21.5" & 30.5" from the floor, 3" & 39" from the left side.

* not ETL design listed



F3226-24B