



INSTALLATION • OPERATION MANUAL *for* **COMSTOCK-CASTLE FOOD SERVICE EQUIPMENT**

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

Improper installation, adjustment, alteration, service, operation or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment.

NOTICE

Instructions must be posted in a prominent location that will provide the user of this equipment with procedures, in the event he/she smells and/or detects gas. This information must be obtained by consulting the local gas utility.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE!



NOTE: The equipment for which this Installation • Operation Manual is provided may be certified, have certification pending or not be certified under the standards of one or more of the following organizations: Intertek Testing Services (ETL) Please refer to the chart on page 3 for the status of each specific unit.

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Comstock-Castle Stove Co. suggests that the user read this Installation/Operation Manual in its entirety before installing this equipment.

REMEMBER

Follow the instruction manual steps for installation.

Use a qualified gas technician for installation.

Check the unit every time you move for loose fittings and for being level.

Call the factory if you have any questions about installation or need the name of a qualified service/installation agent.

COMSTOCK-CASTLE STOVE COMPANY
 119 WEST WASHINGTON
 QUINCY, ILLINOIS 62301
 217-223-5070 (Voice)
 217-223-0007 (Fax)

www.castlestove.com

IN THE EVENT YOU SMELL GAS: Turn off gas supply. Open Windows, Do Not Touch Electrical Switches, Extinguish All Open Flame, and IMMEDIATELY CALL Your Gas Utility.

DEFINITIONS

QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL

Qualified or authorized operating personnel are those who have carefully read this manual and are familiar with the functions of the equipment. Those who have had previous experience with the functions and operations of similar equipment should also read this manual to acquaint themselves with the unique characteristics of this equipment.

QUALIFIED INSTALLATION OR SERVICE PERSONNEL

Qualified Installation and/or Service Personnel are defined as those who, either in person or through a representative, are engaged in and are responsible for:

The installation or replacement of gas piping from the outside of the meter, (or service regulator when a meter is not provided), and the connection, installation, repair, or servicing of the equipment. Qualified personnel must be experienced in such work, be familiar with all precautions required, and be able to comply with all requirements of state or local authorities having jurisdiction. Reference: National Fuel Gas Code ANSI Z223.1-latest edition (NFPA Code 54).

SHIPPING DAMAGE CLAIM PROCEDURE

UNPACKING:

Inspect the crating for possible damage. Carefully remove the gas appliance from the crate and inspect the unit for concealed damage. (Perform applicable steps.)

1. Remove top grates and the range griddle plate if applicable.
2. Open oven door, remove rack(s), and oven bottom.
3. All packing material and burner tie down wire, if applicable, must be removed.
4. If stainless steel, remove the protective covering.
5. Properly install the legs or casters on the range.

NOTE: For proper operation and combustion, the legs or casters MUST be installed. 10 series, 11 series, & CFHP FHP1-2-3-4. SUFHP counter units do not have legs.

6. Locate the oven door handle and associated screws. Before mounting handle, clear the insulation around the mounting holes on the oven door. Using the two screws, mount handle to oven door.

Upon receipt and during installation of your new Comstock-Castle equipment, inspect it thoroughly for damage that may have incurred during shipment. If damage is evident, contact the carrier immediately.

FOR YOUR PROTECTION, IF SHIPMENT ARRIVES DAMAGED:

NOTE: FILE CLAIM FOR DAMAGES IMMEDIATELY, regardless of the extent of the damage. Time limits are in effect.

1. **VISIBLE LOSS OR DAMAGE** - Be certain this is noted on the freight bill or express receipt and signed by the person making the delivery.

2. **CONCEALED LOSS OR DAMAGE** - If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file a "concealed damage" claim with them. This should be done within 15 days of the date delivery is made to you. Be sure to retain container for inspection.

Comstock-Castle cannot assume responsibility for damage or loss incurred in transit. Comstock-Castle will, however, be glad to assist you and furnish you with any necessary documentation to support your claim.

GENERAL INFORMATION

TO AVOID POSSIBLE INJURY, FIRE, and/or EXPLOSION, the following precautions must be read, understood, and followed explicitly.

CERTIFICATION STATUS * MINIMUM CLEARANCE

Model	Combustible Back	Combustible Side	Non-combustible Back	Non-combustible Side
OVENS & RANGES				
F3 Series (ETL)	2"	2"	0"	0"
FK4 Series (ETL)	6"	6"	0"	0"
P Series (ETL)	6"	6"	0"	0"
B Series (ETL)	6"	6"	0"	0"
HOT PLATES				
FHP Series (ETL)	5"	4"	0"	0"
SUFHP Series (ETL)	6"	6"	2"	2"
KFHP Series (ETL)	6"	6"	2"	2"
CSP Series (ETL)	6"	6"	4"	0"
SP Series (ETL)	6"	6"	4"	0"
GRIDDLES				
FHP Series (ETL)	5"	4"	0"	0"
10 Series (ETL)	6"	6"	0"	0"
9 Series	6"	6"	0"	0"
BROILERS				
FHP Series (ETL)	5"	4"	0"	0"
9 Series (ETL)	6"	6"	0"	0"
FRYERS				
2932SF (ETL)	6"	6"	6"	2"
J01HG (ETL)	6"	6"	6"	2"
2616HG (ETL)	6"	6"	6"	2"
H Series	6"	6"	6"	2"

All F3 and FK4 Series Ranges of this series are suitable for installation on combustible floors. Counter equipment is for use on non-combustible counters.