America's Oldest Stove Company
(Est.1838)

JOB _____ ITEM # _____

RAISED GRIDDLE RANGES

Model F330-12B
(shown w/ optional casters)

Model F330-24B
(shown w/ optional casters)

Model 2F330-1.5RB-30B
(shown w/ optional casters)

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, stainless steel finish, sturdily welded with angle iron and corrosion resistant aluminized steel framing. High back splash and shelf is standard. Sturdy 6″ stainless steel pipe legs with adjustable feet. Double wall construction with heavy fiberglass insulation assures heat retention for daily money saving fuel efficiency and offers the best installation clearances in the industry. Non-combustible surfaces are 0″ on the sides and 0″ in the rear, combustible surfaces are 2″ on the sides and 2″ in the rear.

OVENS: 3 widths from which to choose; 31½″, 26½″ & 19½″ All ovens measure 20½″ deep x 14″ high. One heavy duty chrome plated wire rack is standard with 3 rack positions spaced approximately 2¾″ apart with 5¾″ between the top rack position and the ceiling. Easy cleaning porcelain coated and aluminized steel oven linings are standard. The ovens feature a durable cast iron "H" pattern burner; 31½″ & 26½″ ovens are rated at 30,000 BTUH, the 19½″ oven is rated at 25,000 BTUH. A special designed baffle directs heat for superior air circulation. Convection option is available, add prefix "C" or "CC" to the model number.

GRIDDLEPLATES: Available in 12″, 18″, 24″, 30″, 36″, 42″ and 48″. Highly polished to minimize food sticking. 3/4″ thick plate is standard, 1″ thick is available. 4″ high splash guard is standard. Higher sides are also available. 21¼″ deep cooking surface. Grease drain slot is 3.5″ x 1″ and feeds into a seamless, deep, removable grease drawer at the back of the griddle to avoid cross contamination with the cheesemelter rack.

CHEESEMELTER-BROILER: Adjustable heavy duty, nickel plated, cheesemelter racks measure 18″ deep by 6″ less than the width of the griddle.

OTHERBURNERS: 12″ incremental char-broiler models feature cast iron "H" pattern burners, one for each 12″ increment, rated at 25,000 BTU's ea. 18″, 30″and 42″ griddle & char-broiler sections feature 2, 4 and 6 straight burners respectively; char-broilers rated at 20,000 BTU's ea., griddles rated at 18,000 BTU's ea. Open burners are cast iron without gaskets, rated at 24,000 BTU's and feature a large 7″ "star" flame pattern.

RAISEDGRIDDLEBURNERS: Cast iron "H" pattern burners feature an attached stainless steel flame spreader to radiate heat downward combined with aluminized steel side panels for superior heat reflection. One burner BTU inputs are: 12″-20K, 18″-25K, 24″-30K. Two burner BTU inputs are: 30″-50K, 36″-60K. Three burner BTU inputs are: 42″-75K, 48″-90K.

OPENBURNERGRATES: 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.

OPTIONS & ACCESSORIES: Convection fan, 1″ thick plates, char-broilers, safety pilots, grill scrapers, spatulas, cleaning supplies, chrome plating, safety pilot controls, gas hoses, carrying handles, knob protectors and matching equipment stands.

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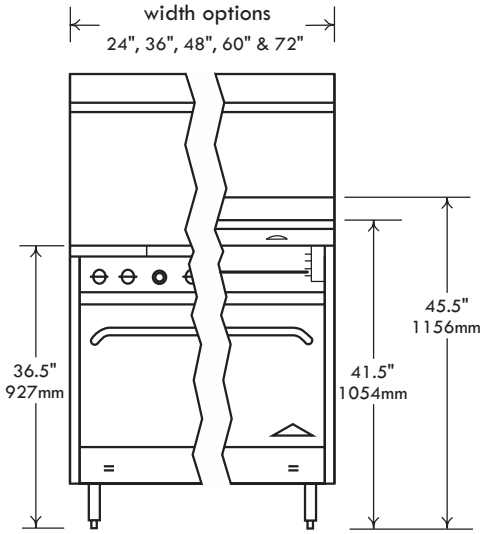
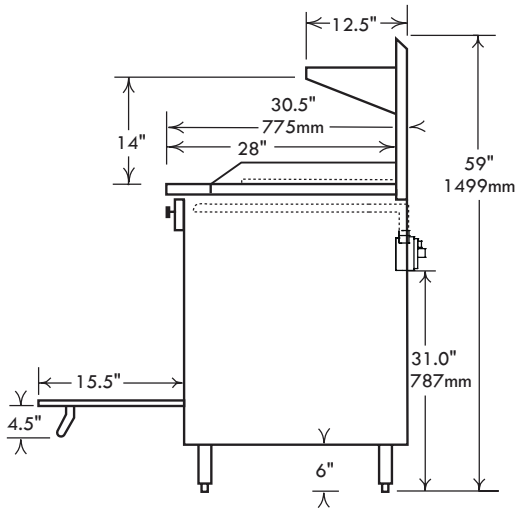
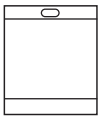
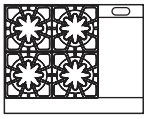
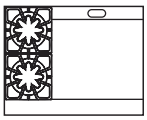
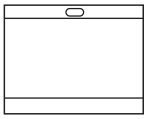
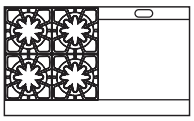
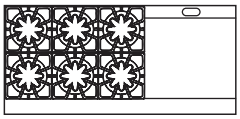
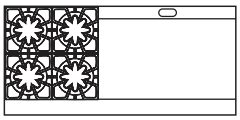
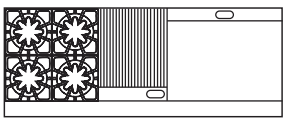
RAISEDGRIDDLERANGESMEASUREMENTS





RaisedGriddleRanges (Popular models shown below. Call factory for other model details.)

Cooktop Configuration	Model#	Description Top	Description Base	Total B.T.U.	Approx.Wgt. Kg./Lbs.
	F318-24B	(0) Open Burners & (1) 24″ Raised Griddle	- w/ (1) 19.5″ Oven	55,000	182 / 400
	F330-12B	(4) Open Burners & (1) 12″ Raised Griddle	- w/ (1) 31.5″ Oven	146,000	241 / 530
	F330-24B	(2) Open Burners & (1) 24″ Raised Griddle	- w/ (1) 31.5″ Oven	108,000	268 / 590
	F330-36B	(0) Open Burners & (1) 36″ Raised Griddle	- w/ (1) 31.5″ Oven	90,000	277 / 610
	F3218-24B	(4) Open Burners & (1) 24″ Raised Griddle	- w/ (2) 19.5″ Ovens	176,000	327 / 720
	F3430-24B	(4) Open Burners & (1) 24″ Raised Griddle	- w/ (1) 31.5″ Oven - & 10″ storage space	156,000	320 / 705
	F3226-24B	(6) Open Burners & (1) 24″ Raised Griddle	- w/ (2) 26.5″ Ovens	234,000	400 / 880
	F3226-36B	(4) Open Burners & (1) 36″ Raised Griddle	- w/ (2) 26.5″ Ovens	216,000	427 / 940
	2F330-1.5RB-30B	(4) Open Burners & (1) 18″ Radiant Broiler & (1) 30″ Raised Griddle	- w/ (2) 31.5″ Ovens	246,000	536 / 1180

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America's Oldest Stove Company
(Est.1838)

JOB _____ ITEM # _____

48″ WIDE RANGES

Base Model: F3430, F3218, F31832

Model F3218-24-1RB

Model F3218

Standard Features, Benefits & Options

OVENS: Large oven measures 31.5″w x 22″d x 14″h for superior baking characteristics and results. Small ovens measure 19.5″w x 22″d x 14″h. Heavy insulation for fuel efficiency. Easy cleaning porcelain and aluminized linings with one nickel plated rack. 3 rack positions with 2¾″ between rack positions. Large oven features long life, 30,000 BTU cast iron "H" pattern oven burner. Small ovens are rated at 25,000 BTU. 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: Includes 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 ¾″ NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the buyer.

GRIDDLEPLATES: 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. ¾″ 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 4½″.

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. ¾″ thick to hold heat from long life, even heating 20,000 BTU cast iron "H" pattern burners.

ACCESSORIES & OPTIONS: Convection fan, 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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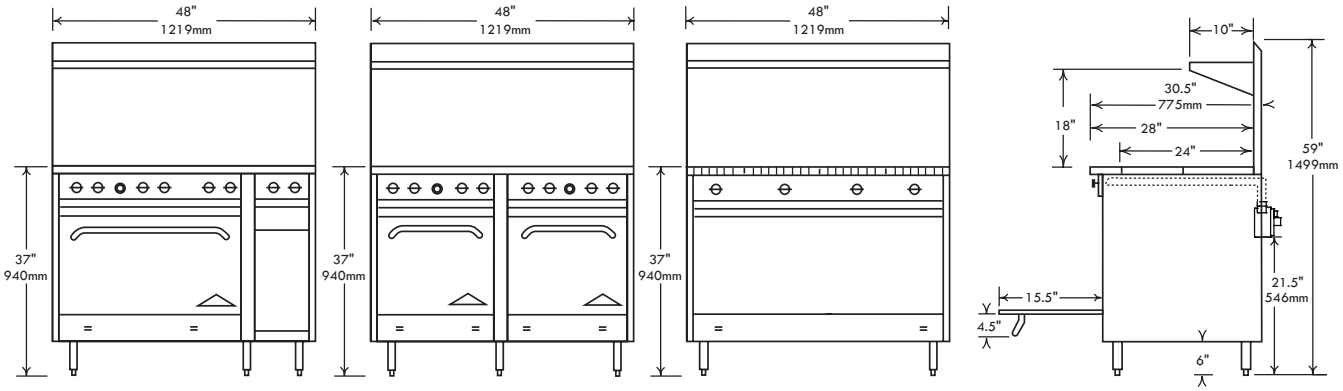
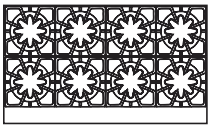
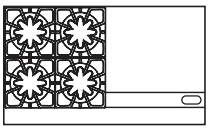
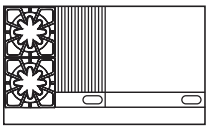
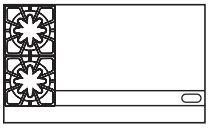
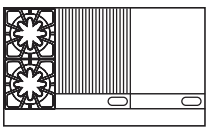
48″RANGESMEASUREMENTS



48″Ranges (Popular models shown below. Call factory for other model details.)

Cooktop Configuration	Model#	Description Top	Description Base	Total B.T.U.	Approx.Wgt. Kg./Lbs.
	F3218	(8) Open Burners	- w/ (2) 19.5″ Ovens	242,000	295 / 650
	F3430	(8) Open Burners	- w/ (1) 31.5″ Oven - & 10″ storage space	222,000	286 / 630
	F3218-24	(4) Open Burners & (1) 24″ Griddle	- w/ (2) 19.5″ Ovens	186,000	323 / 710
	F3430-24	(4) Open Burners & (1) 24″ Griddle	- w/ (1) 31.5″ Oven - & 10″ storage space	166,000	320 / 705
	F3430-24B*	(4) Open Burners & (1) 24″ Griddle, 18″ cheesemelter	- w/ (1) 31.5″ Oven - & 10″ storage space	156,000	320 / 705
	F31832-24B	(4) Open Burners & (1) 24″ Griddle, 18″ cheesemelter	- w/ (1) 19.5″ Oven - & 21″ storage space	151,000	307 / 675
*not ETL design listed	F3218-24B	(4) Open Burners & (1) 24″ Griddle, 18″ cheesemelter	- w/ (2) 19.5″ Ovens	176,000	327 / 720
	F3218-24-1RB	(2) Open Burners & (1) 24″ Griddle & (1) 12″ Radiant Broiler	- w/ (2) 19.5″ Ovens	143,000	352 / 775
	F3430-24-1RB	(2) Open Burners & (1) 24″ Griddle & (1) 12″ Radiant Broiler	- w/ (1) 31.5″ Oven - & 10″ storage space	123,000	336 / 740
	F3218-36	(2) Open Burners & (1) 36″ Griddle	- w/ (2) 19.5″ Ovens	158,000	352 / 775
	F3430-36	(2) Open Burners & (1) 36″ Griddle	- w/ (1) 31.5″ Oven - & 10″ storage space	138,000	336 / 740
	F31832-36B	(2) Open Burners & (1) 36″ Griddle, 18″ cheesemelter	- w/ (1) 19.5″ Oven - & 21″ storage space	123,000	334 / 735
	F3430-36B*	(2) Open Burners & (1) 36″ Griddle, 30″ cheesemelter	- w/ (1) 31.5″ Oven - & 10″ storage space	138,000	336 / 740
*not ETL design listed	F3218-36B*	(2) Open Burners & (1) 36″ Griddle, 30″ cheesemelter	- w/ (2) 19.5″ Ovens	158,000	355 / 780
	F3218-18-1.5RB	(2) Open Burners & (1) 18″ Griddle & (1) 18″ Radiant Broiler	- w/ (2) 19.5″ Ovens	174,000	327 / 720
	F3430-18-1.5RB	(2) Open Burners & (1) 18″ Griddle & (1) 18″ Radiant Broiler	- w/ (1) 31.5″ Oven - & 10″ storage space	154,000	327 / 720

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 for details. Approximate Packaging Dimensions: 55″ (1397mm) Wide x 41″ (1041mm) Deep x 40″ (1016mm) High.

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