



JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

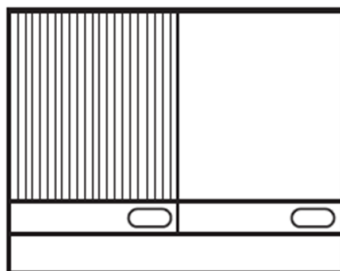
# Model # F330-18-1.5RB

36" WIDE RANGE

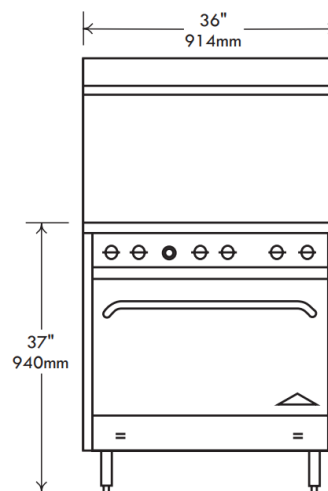


**Model F330-18-1.5RB**

\*Image not exact



\*Actual cook top configuration shown



**WARNING:** This product can expose you to certain chemicals, which are known to the State of California to cause cancer or birth defects or other reproductive harm. For more information go to: [www.P65Warnings.com](http://www.P65Warnings.com)



\*See website for details

## Standard Features, Benefits & Options

**OVEN:** 31.5" 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 2¾" between rack positions. Long life, 30,000 BTU cast iron "H" pattern oven burner combined with special "V" shaped baffle directs heat for excellent air circulation.

**CONSTRUCTION:** Easy cleaning, corrosion resistant stainless steel finish, welded with aluminized inner framing. Sturdy 6" heavy duty stainless pipe legs with adjustable feet. Double wall construction with heavy insulation for operation. Ranges with char-broilers come standard with low/stub backsplash & no over shelf for sanitation purposes. 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.

**GRIDDLE PLATE:** 18" increments have (2) 18,000 BTU string burners. This model features an 18" wide griddle rated at 36,000 total BTU's. ¾" thick is standard. SS splash guards tapering to 4". Front grease trough and large capacity grease catch.

**CHAR-BROILER:** This model features an 18" wide char-broiler, rated at 40,000 total BTU's. 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 4". Char-broilers are approved for use in non-combustible locations only.

**ACCESSORIES & OPTIONS:** Convection fan, casters, extra racks, pizza decks, FD oven thermostats, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage base in lieu of oven and high back with shelf are some of the standard options and accessories available. Optional raised griddle-cheesemelters with rear trough are available up to 36". Maximum rack clearance is 4½".

| Model #       | Top                                        | Base                | Total BTU | Approx. Wgt. Kg. / Lbs. |
|---------------|--------------------------------------------|---------------------|-----------|-------------------------|
| F330-18-1.5RB | (1) 18" Griddle<br>(1) 18" Radiant Broiler | - w/ (1) 31.5" Oven | 106,000   | 239 / 525               |

This chart is intended to be a guide. Adjustments may be made to accommodate the cooking demands of various establishments.

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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