



America's Oldest Stove Company
(Est. 1838)



Pizzaovens.com

1.877.FOR.OVEN
367.6836

Since 1999

Base Models: F330, F33

36" Wide Ranges



F330-12-1RB
(shown with optional casters)



F330-24B
(shown with optional casters)



F330

Standard Features & Benefits

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 2 3/4" 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.

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. Orifices and 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".

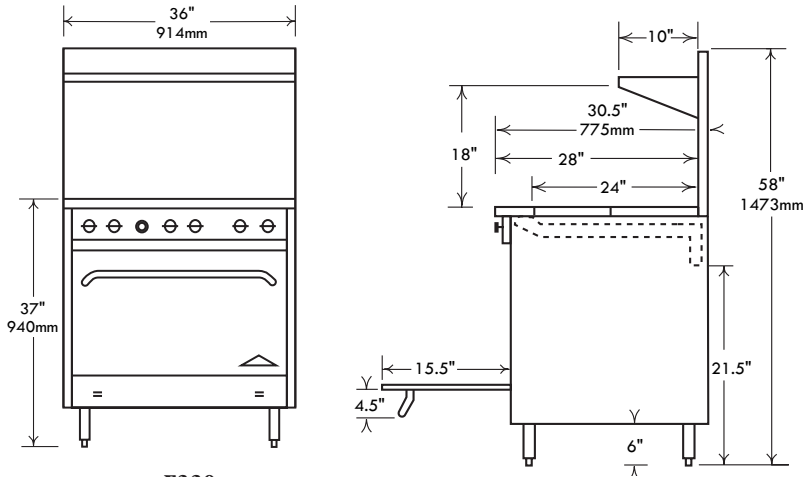
CHAR-BROILERS: 12" increments have 25,000 BTU cast iron burners replacing front to back open burner pairs. 18" & 30" sections feature 2 & 4 "I" burners respectively, rated at 20,000 BTU each, available only when matched together with 18" or 30" griddles. Flare up reducing cast iron top grates and radiants 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.



36" WIDE SERIES MEASUREMENTS



F330

36" Restaurant Range Series

Top Configuration	Model #	Description		Total B.T.U.	Approx. Ship Weight	
		Top	Base		(Kg)	(Lbs.)
	F330	(6) Open Burners	- w/ (1) 31.5" Oven	174,000	205	450
	F33	(6) Open Burners	- w/ (1) cabinet base	144,000	155	340
	F330-12	(4) Open Burners & (1) 12" Griddle	- w/ (1) 31.5" Oven	146,000	211	465
	F33-12	(4) Open Burners & (1) 12" Griddle, 9" cheesemelter	- w/ (1) cabinet base	116,000	167	365
	F330-12B*	(4) Open Burners & (1) 12" Griddle, 9" cheesemelter	- w/ (1) 31.5" Oven	98,000	170	473
	F330-1RB	(4) Open Burners & (1) 12" Radiant Broiler	- w/ (1) 31.5" Oven	151,000	209	460
	F33-1RB	(4) Open Burners & (1) 12" Radiant Broiler	- w/ (1) cabinet base	121,000	166	365
	F330-24	(2) Open Burners & (1) 24" Griddle	- w/ (1) 31.5" Oven	118,000	243	535
	F33-24	(2) Open Burners & (1) 24" Griddle, 18" cheesemelter	- w/ (1) cabinet base	88,000	193	425
	F330-24B*	(2) Open Burners & (1) 24" Griddle, 18" cheesemelter	- w/ (1) 31.5" Oven	108,000	240	528
	F330-2RB	(2) Open Burners & (1) 24" Radiant Broiler	- w/ (1) 31.5" Oven	128,000	209	460
	F33-2RB	(2) Open Burners & (1) 24" Radiant Broiler	- w/ (1) cabinet base	98,000	161	355
	F330-12-1RB	(2) Open Burners & (1) 12" Griddle & (1) 12" Radiant Broiler	- w/ (1) 31.5" Oven	123,000	211	465
	F33-12-1RB	(2) Open Burners & (1) 12" Griddle & (1) 12" Radiant Broiler	- w/ (1) cabinet base	93,000	170	375
	F330-36	(0) Open Burners & (1) 36" Griddle	- w/ (1) 31.5" Oven	90,000	245	540
	F33-36	(0) Open Burners & (1) 36" Griddle, 30" cheesemelter	- w/ (1) cabinet base	60,000	195	430
	F330-36B*	(0) Open Burners & (1) 36" Griddle, 30" cheesemelter	- w/ (1) 31.5" Oven	90,000	240	528
	F330-3RB	(0) Open Burners & (1) Radiant Broiler	- w/ (1) 31.5" Oven	105,000	209	460
	F33-3RB	(0) Open Burners & (1) Radiant Broiler	- w/ (1) cabinet base	75,000	168	370
	F330-18-1.5RB	(0) Open Burners & (1) 18" Griddle & (1) 18" Radiant Broiler	- w/ (1) 31.5" Oven	106,000	211	465
	F33-18-2RB	(0) Open Burners & (1) 18" Griddle & (1) 18" Radiant Broiler	- w/ (1) cabinet base	76,000	170	375

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 for details.
Approximate Packaging Dimensions: 39" (991mm) Wide x 37" (940mm) Deep x 37" (940mm) High.
 Product improvement is a Comstock-Castle policy and may result in design and specification change without notice.

Gas connection location as you look from the front: 21.5" from the floor, 3" from the left side.

*not ETL design listed



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