

Raised Griddle Cheesemelter-Broiler Ranges



Model F3226-36B
shown with optional casters



Model F3218-24B
shown with optional
extra rack and casters

Available 12", 18", 24", 30" & 36"...

Space saving ranges with a dual function cheesemelter-"broiler"-griddle combination. When using 18" or 30" griddles, they must be combined with an 18" or 30" char-broiler. Griddle plates measure 21 $\frac{1}{4}$ " deep by $\frac{3}{4}$ " thick, 4 $\frac{1}{2}$ " high back and side splashes taper to the front. The burners feature an attached stainless steel flame spreader to radiate heat downward combined with insulated aluminized steel side panels for superior heat reflection and fuel efficiency. Adjustable heavy duty, nickel plated, cheesemelter racks measure 18" deep by 6" less than the width of the griddle. Open top burners are cast iron featuring a large 7" star pattern for excellent efficiency. Open burner top grates are 12" x 12" cast iron with a cast in bowl to direct heat to the cooking surface. These top grates lay flush with the front rail, reducing the risk of pots tipping, thus allowing for safe utilization. 3 oven widths to choose; 31 $\frac{1}{2}$ ", 26 $\frac{1}{2}$ " and 19 $\frac{1}{2}$ "

Find us in:



COMSTOCK-CASTLE STOVE CO.
Quincy, IL. 62301 Tel: 217-223-5070
web: www.castlestove.com



America's Oldest Stove Co., Est. 1838