



Castle 36" Wide 6 Open Burner Range 1 Oven

Model Number: F330

America's Oldest Stove Company.,(Est.1838)

High Volume Oven without a convection fan

The extra large 31 ½" wide oven is nearly 25% larger than the industry standard 26" ovens. The resulting superior air circulation allows additional volume or menu variety. Combined with the industry's best clearance rating, 2" from combustible surfaces, CASTLE 6-burners are THE BEST VALUE commercial range on the market. Additional features include: sturdy welded frame, efficient gasket free 7" star pattern open flame burners, easy cleaning stainless steel finish, porcelain linings, safe flush top grates with rail and aesthetic and sanitary finished (welded & polished) corners.

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 2.5" 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 offer 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. Wide, stainless steel bull nose landing across the front is a functional work area for service plates and work utensils 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 ¾" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

Certifications: ETL, ETL Sanitations



*Bakery Equipment & Supplies Bar Supplies Beverage Equipment
& Supplies Cooking Equipment Cookware & Ovenware Concession
Equipment Furniture Glassware Holding & Serving Equipment
Ice Machines Janitorial & Brushes Kitchen Utensils Pizza Supplies
Preparation Equipment Refrigeration Safety Sanitation Scales
Smallware Storage & Transport Tabletop & Service Textiles
Walk-In Coolers & Freezers Work Tables & Sinks*



*Bakery Equipment & Supplies Bar Supplies Beverage Equipment
& Supplies Cooking Equipment Cookware & Ovenware Concession
Equipment Furniture Glassware Holding & Serving Equipment
Ice Machines Janitorial & Brushes Kitchen Utensils Pizza Supplies
Preparation Equipment Refrigeration Safety Sanitation Scales
Smallware Storage & Transport Tabletop & Service Textiles
Walk-In Coolers & Freezers Work Tables & Sinks*

*Bakery Equipment & Supplies Bar Supplies Beverage Equipment
& Supplies Cooking Equipment Cookware & Ovenware Concession
Equipment Furniture Glassware Holding & Serving Equipment
Ice Machines Janitorial & Brushes Kitchen Utensils Pizza Supplies
Preparation Equipment Refrigeration Safety Sanitation Scales
Smallware Storage & Transport Tabletop & Service Textiles
Walk-In Coolers & Freezers Work Tables & Sinks*

Ph: (305) 325-8888 Fax: (305) 325-9760

sales@abamaster.com • 2170 N.W. 19 Ave. Miami, Florida 33142-7452