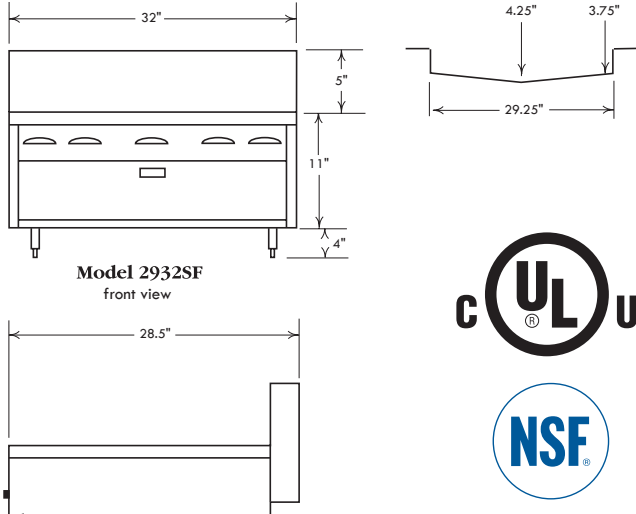




JOB _____ Item # _____

FUNNEL CAKE FRYERS



model 2932SF



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with aluminized inner framing. Double wall construction with heavy insulation combined with a special flue design for cooler operation. Adjustable 4" stainless steel legs for easy leveling. Installation clearances for non-combustible surfaces are 2" on sides and 6" in the rear, combustible surface clearances are 6" and 6". Hinged front door panel protects controls.

BURNERS: Long life, cast iron "H" pattern burners combined with a special "V" shaped tank design directs heat for excellent air circulation.

CONTROLS: Snap Action thermostat for fast recovery, 100% safety shut off, high limit control for back-up safety, automatic standing pilot and brass burner valves. Pressure regulators are set at the factory for natural gas and easily convertible to propane. 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 installer.

TANK: Easy cleaning, corrosion resistant stainless steel with angled bottom 3/4" gate valve for rapid draining.

ACCESSORIES: Single large baskets, stainless steel tank covers, gas hoses, cleaning supplies, equipment stands and casters are listed in the price list.

FLOOR MODELS: Tubular stainless steel legs and stainless steel stabilizing under shelf to bring the tank surface to 36".

SPECIFICATIONS				
Model		2923SF	2932SF	2941SF
Width	in.	23	32	41
	cm	584	813	1054
Depth	in.	28.5	28.5	28.5
	cm	724	724	724
Height	in.	20	20	20
	cm	508	508	508
Approx. Ship	lbs.	125	150	175
Weight	kgs.	57	68	80
Total BTU		50,000	75,000	100,000
TANK INTERIOR				
Width	in.	20.25	29.25	38.25
Height	in.	4.25	4.25	4.25
Length	in.	21	21	21
FRYER TANK FILL CHART GUIDE				
Gallons		2.5 - 3	3.5 - 4.75	4.75 - 6
Liters		10 - 11.5	13 - 17	18 - 23
Pounds		20 - 24	27 - 36	38 - 48
Kilograms		9 - 11	12 - 16	17 - 22

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.



Comstock-Castle Stove Co. • 119 W. Washington St. • Quincy, IL. 62301
 Tel.: 217-223-5070 • Fax: 217-223-0007 • www.castlestove.com





America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____
EQUIPMENT STANDS

SPECIFICATIONS			
	Model #	Description	Equipment Match
20" DEEP for 10 & 11 Budget Series cooking equipment	20BS	20" w x 20" d	1020, 920B, 1092
	24BS	24" w x 20" d	1024
	30BS	30" w x 20" d	1030, 10201, 9201B, 930B, 1093
	36BS	36" w x 20" d	1036
	40BS	40" w x 20" d	1040, 10301, 9301B, 940B, 1094
	48BS	48" w x 20" d	1048
26½" DEEP for E Series & FHP Series cooking equipment	42DS	42" w x 26½" d	FHP42-42, FHP42-42T, FHP42-3.5LB, FHP42-3.5RB
	54DS	54" w x 26½" d	FHP54-54, FHP54-54T, FHP54-4.5LB, FHP54-4.5RB
30" DEEP for most Castle leg frame counter cooking equipment	12FS-G	12" w x 30" d	12" wide FHP & 32 Series models
	18FS-G	18" w x 30" d	18" wide FHP & 32 Series models
	24FS-G	24" w x 30" d	24" wide FHP & 32 Series models
	30FS-G	30" w x 30" d	30" wide FHP & 32 Series models
	36FS-G	36" w x 30" d	36" wide FHP & 32 Series models
	48FS-G	48" w x 30" d	48" wide FHP & 32 Series models
	60FS-G	60" w x 30" d	60" wide FHP & 32 Series models
72FS-G	72" w x 30" d	72" wide FHP & 32 Series models	
OTHER STANDS for Ovens & Counter Fryers	16DS	16" w x 23½" d	2616HG
	24PS	24" w x 26" d	PO19, B19N
	31PS	31" w x 26" d	PO26, B26N
	32DS	32" w x 26" d	2932SF
	36PS	36" w x 26" d	PO31, B31N
41DS	41" w x 26" d	2941SF	



Model 36DS
(shown with side and corner tabs)



Model 24FS-G



ECONO STANDS include stainless steel top shelf with aluminized steel lower shelf and legs. **STAINLESS STANDS** include stainless steel top shelf, lower shelf and legs. All stands are equipped with raised side and back corner flanges to secure cabinet base equipment. 29.5" deep CS Series stands come with optional three side edges turned up. Optional hardware available for leg base equipment. Optional casters available. All stands are shipped disassembled to save space.

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