



America's Oldest Stove Company  
(Est. 1838)

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

Base Models: 2F330, 2F33033

# 72" Wide Ranges



2F330-36



-2RB



LOG4  
(lift off griddle)



2F330

## Standard Features & Benefits

**OVENS:** 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. 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.

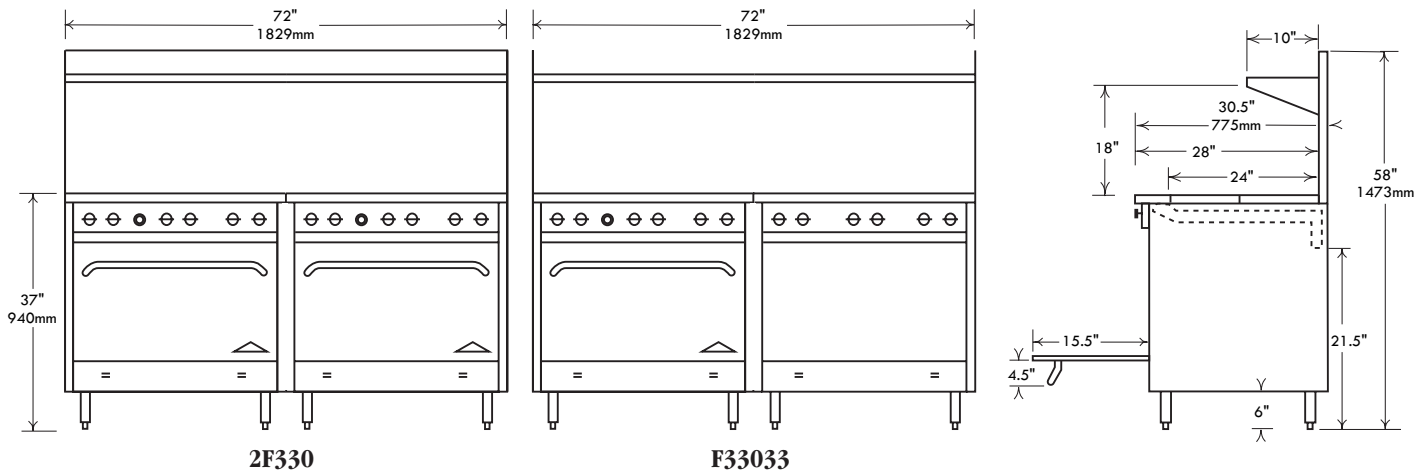
**ACCESSORIES & OPTIONS:** Casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage base in lieu of oven and low backs are some of the standard options and accessories available.



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72" WIDE SERIES MEASUREMENTS



72" Restaurant Range Series

Top Configuration	Model #	Description		Total B.T.U.	Approx. Ship Weight	
		Top	Base		(Kg)	(Lbs.)
	2F330	(12) Open Burners	- w/ (2) 31.5" Ovens	348,000	432	950
	F33033	(12) Open Burners	- w/ (1) 31.5" Oven & 34" storage space	318,000	383	840
	2F330-24	(8) Open Burners & (1) 24" Griddle	- w/ (2) 31.5" Ovens	292,000	439	965
	F33033-24	(8) Open Burners & (1) 24" Griddle	- w/ (1) 31.5" Oven & 34" storage space	262,000	399	875
	2F3226-24B	(8) Open Burners & (1) 24" Griddle, 18" cheesemelter	- w/ (2) 31.5" Ovens	282,000	435	957
	2F330-36	(6) Open Burners & (1) 36" Griddle	- w/ (2) 31.5" Ovens	264,000	455	1000
	F33033-36	(6) Open Burners & (1) 36" Griddle	- w/ (1) 31.5" Oven & 34" storage space	234,000	415	910
	2F3226-36B*	(6) Open Burners & (1) 36" Griddle, 30" cheesemelter	- w/ (2) 31.5" Ovens	264,000	450	990
	F33033-36B*	(6) Open Burners & (1) 36" Griddle, 30" cheesemelter	- w/ (1) 31.5" Ovens & 34" storage space	234,000	410	902
	2F330-60	(2) Open Burners & (1) 60" Griddle	- w/ (2) 31.5" Ovens	208,000	498	1095
	F33033-60	(2) Open Burners & (1) 60" Griddle	- w/ (1) 31.5" Oven & 34" storage space	178,000	458	1005
	2F330-72	(0) Open Burners & (1) 72" Griddle	- w/ (2) 31.5" Ovens	180,000	511	1125
	F33033-72	(0) Open Burners & (1) 72" Griddle	- w/ (1) 31.5" Oven & 34" storage space	150,000	471	1035
	2F330-18-1.5RB	(6) Open Burners & (1) 18" Griddle & (1) 18" Radiant Broiler	- w/ (2) 31.5" Ovens	280,000	436	960
	2F330-30-1.5RB	(4) Open Burners & (1) 30" Griddle & (1) 18" Radiant Broiler	- w/ (2) 31.5" Ovens	268,000	441	985

**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 the factory for details.

**Approximate Packaging Dimensions:** 72" wide ranges have a minimum of 3 pieces. Two pieces are 39" (991mm) Wide x 37" (940mm) Deep x 37" (940mm) High, each and one piece is 75" (1650mm) x 38" (836mm) x 15" (330mm). There is a joiner strip for the frame front, but not the bull nose.

**Gas connection location** as you look from the front: 21.5" from the floor, 3" and 39" from the left side.

\*not ETL design listed