



# Counter Combo

## Model FHP42-24-1.5RB



### Standard Features & Benefits

**CONSTRUCTION:** Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" heavy duty stainless pipe legs with adjustable feet. Stainless steel bullnose rail is functional on which to set plates or utensils and also serves as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 4" in the rear. Char-broilers are approved for use in non-combustible locations only.

**CONTROLS:** Equipped with brass gas valves and automatic standing pilots. 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 installer. Gas connection is located 1" from the right rear side.

**BURNERS:** Two (2) efficient "H" pattern griddle burners are rated at 20,000 BTU's each. Two (2) "I" pattern char-broiler are rated at 20,000 BTU's each.

**GRIDDLE PLATE:** Highly polished to minimize food sticking. 3/4" thick plate is standard. 4" high splash guard is standard. 24" wide by 21 1/4" deep cooking surface with front cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

**CHAR-BROILER COMPONENTS:** Cast iron top grate sections measure 6" wide by 20.5" deep, with cast-in grease trough on each blade to allow grease draining to reduce flare up. Char-broiler radiants are heavy duty angle iron, inverted "V" type for uniform, high heating temperatures.

**ACCESSORIES & OPTIONS:** Safety pilots, 1" thick plates, chrome & grooved griddle plates, tall or short griddle splash guards, thermostats, gas hoses, flanged feet, under appliance gas connection, carrying handles, knob protectors grill scrapers, spatulas, cleaning supplies, and matching equipment stands.

Model		FHP42-24-1.5RB
Width	in.	42
	mm	1067
Depth	in.	28
	mm	711
Height	in.	15.75
	mm	400
Approx. Ship Wgt.	lbs.	365
	kgs.	166
Total BTU		80,000

**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 • Web: [www.castlestove.com](http://www.castlestove.com)**

