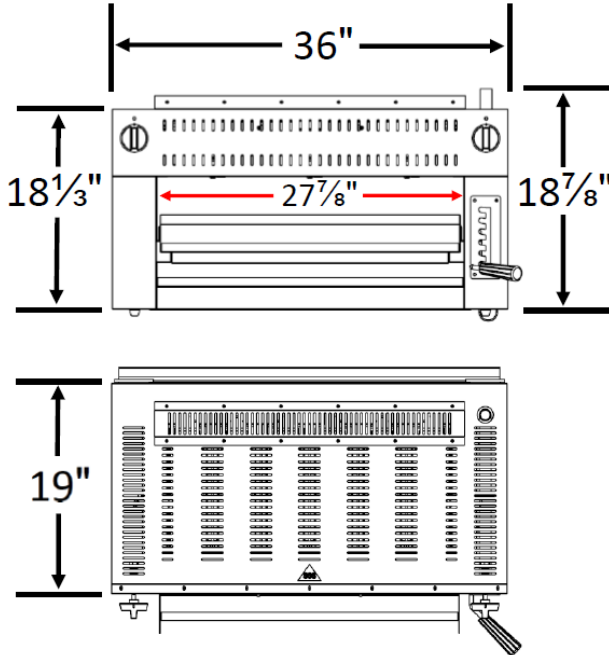




SALAMANDER

Gas Model CCSB-36-N

counter, wall or range mount options



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, heavy gauge, corrosion resistant stainless-steel finish. Optional footers included and must be used for proper ventilated countertop use. Wall mounting kit also included.

BROILER DRAWER: Easy rolling broiler drawer with cool to the touch handle. Heavy duty, well-balanced broiler rack lift mechanism with 6 positions provides flexibility of heat control. 27" x 15 $\frac{3}{4}$ " heavy chrome plated broiler rack, removable for easy cleaning. Removable grease drip pan.

CONTROLS: Reliable brass gas valves with low to high temperature settings. Cool to the touch valve knobs. Three pilot lighters. $\frac{3}{4}$ " top rear gas connection. Pressure regulator and gas conversion kit included.

BURNERS: Two separate heat zones; left & right. Six, 8,000 BTU cast iron burners with stainless steel radiant mesh gives powerful, instant & even heat coverage.

GAS SETTINGS: This appliance is set for use with natural gas only. Optimal pressure is 4" WC for natural gas. LP gas field conversion should only be done professionally. Optimal pressure for LP gas is 10" WC.

TESTING: ETL design & ETL Sanitation (ANSI-NSF4) certified.

OPTIONAL ACCESSORIES: Range mounting reinforcement parts available for both R & F Series Ranges. High altitude gas options available, call factory.

Model #	Packing size	Total BTU	Net Wgt. lbs. / kg.	Gross Wgt. lbs. / kg.
CCSB-36	39" x 26" x 28"	48,000	104 / 48	140 / 64



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