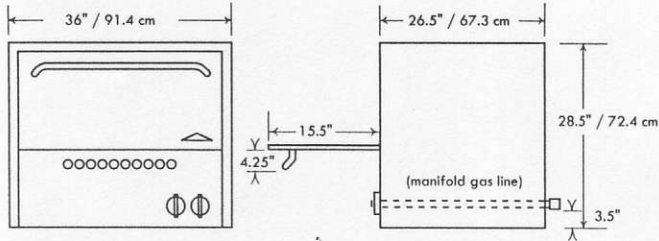




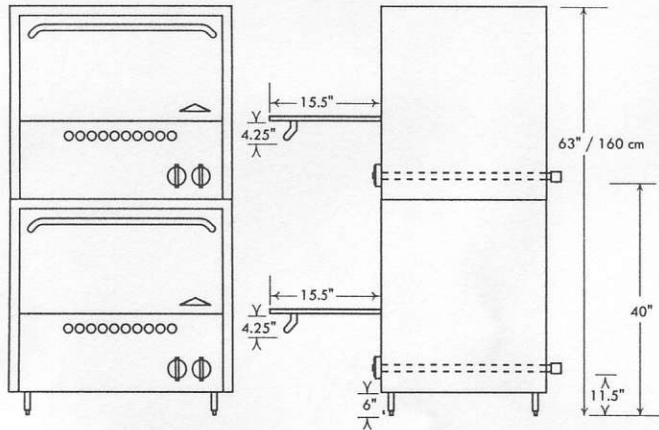
America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

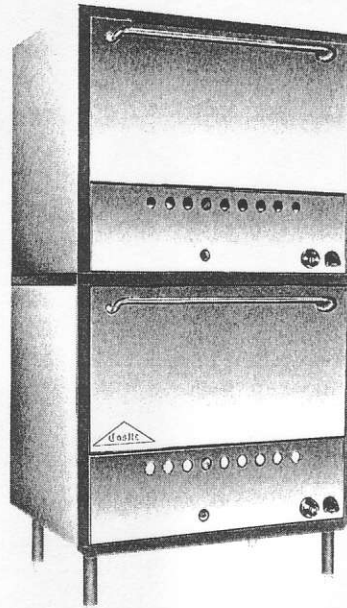
BAKE OVENS



Model B31N
Shipping Weight 275 lbs. / 125 Kgs.



Model 2B31N
Shipping Weight 575 lbs. / 261 Kgs.



Standard Features & Benefits

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 6" on sides and 6" in the rear, combustible surface clearances are 6" and 6".

OVEN: Oven measures 31.5" w x 22" d x 14" h for the best baking characteristics and results, the largest standard oven in the industry. Easy cleaning porcelain and aluminized oven linings. Heavy insulation for fuel efficiency, porcelain and aluminized linings for easy cleaning. 2 nickel plated wire racks per oven with 3 positions.

BURNERS: Long life, 30,000 BTU cast iron "H" pattern burner is combined with a special "V" shaped baffle directing heat for excellent air circulation.

CONTROLS: Includes 500° thermostat, 100% safety shut off, automatic standing pilot and brass 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.

ACCESSORIES: Gas hoses, flue adapters, draft diverters, carrying handles, knob protectors, matching stands and casters are listed in the price list.

VERSATILITY: Castle bake ovens are stackable in the field or from the factory. Factory ordered stacking ovens come with a 6" high leg base. Leg base is required when stacking in the field.