

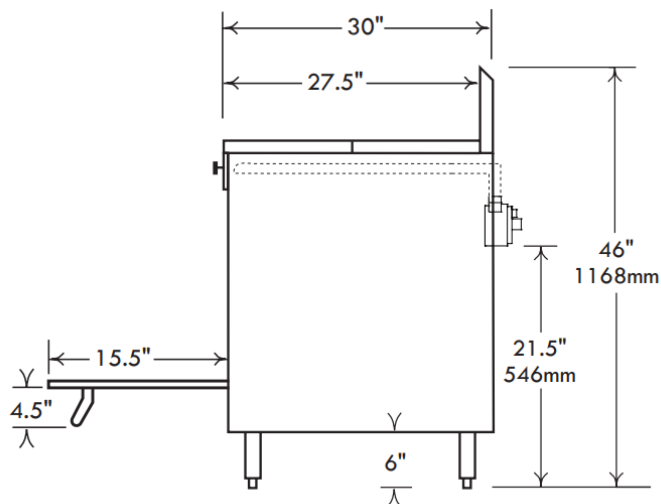
# Model # FK430-18

## HEAVY POT RANGES



**Model FK430-18**

\*Image not exact



\*See website for details

## Standard Features, Benefits & Options

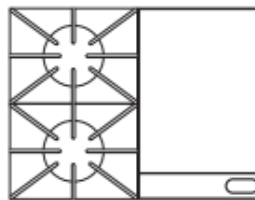
**OVENS:** 31.5" w x 22" d x 14" h for superior baking characteristics and results around common 26" x 18" sheet pans. Heavy insulation for fuel efficiency. Easy cleaning porcelain and aluminized linings with one nickel plated rack. 3 rack positions with 2 $\frac{3}{4}$ " between rack positions. Long life, 30,000 BTU cast iron "H" pattern oven burner combined with special "V" shaped baffle directs heat for excellent air circulation.

**COOK TOPS:** (2) Two, 8" diameter, cast iron round burners, each rated at 40,000 BTU with raised jet ports for added power and efficiency Combined with large open burners. Complementing the large burners are (2) two, cast iron top grates, each measuring approximately 18" wide by 14" deep, designed to accommodate large diameter sauce pots and pressure cookers. Model FK430-18 also features an 18" wide x 21 $\frac{1}{4}$ " griddle with two (2) straight burners rated at 18,000 BTU's each. The griddle also features 3" tapering splash guards, a wide grease trough across the front of the griddle and a grease slot to channel grease to the drip pan below the cooktop.

**CONSTRUCTION:** Easy cleaning, corrosion resistant stainless-steel finish, welded with 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 6" and 6".

**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  $\frac{3}{4}$ " NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the buyer.

**ACCESSORIES & OPTIONS:** Casters, extra oven racks, pizza decks, higher temperature oven thermostats, griddle thermostats, griddle safety valves, thicker and / or chrome griddle plates, gas hoses & quick disconnects, control panel protection, storage space in lieu of oven and high back with shelf are popular options & accessories.



\*Actual cook top configuration shown



**WARNING:** This product can expose you to certain chemicals, which are known to the State of California to cause cancer or birth defects or other reproductive harm. For more information go to: [www.P65Warnings.com](http://www.P65Warnings.com)

Model #	Width	Top	Base	Total BTU	Approx. Wgt. Kg. / Lbs.
FK430-18	36"	(2) Open Burners & 18" Griddle	- w/ (1) 31.5" Oven	146,000	239 / 525

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.



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