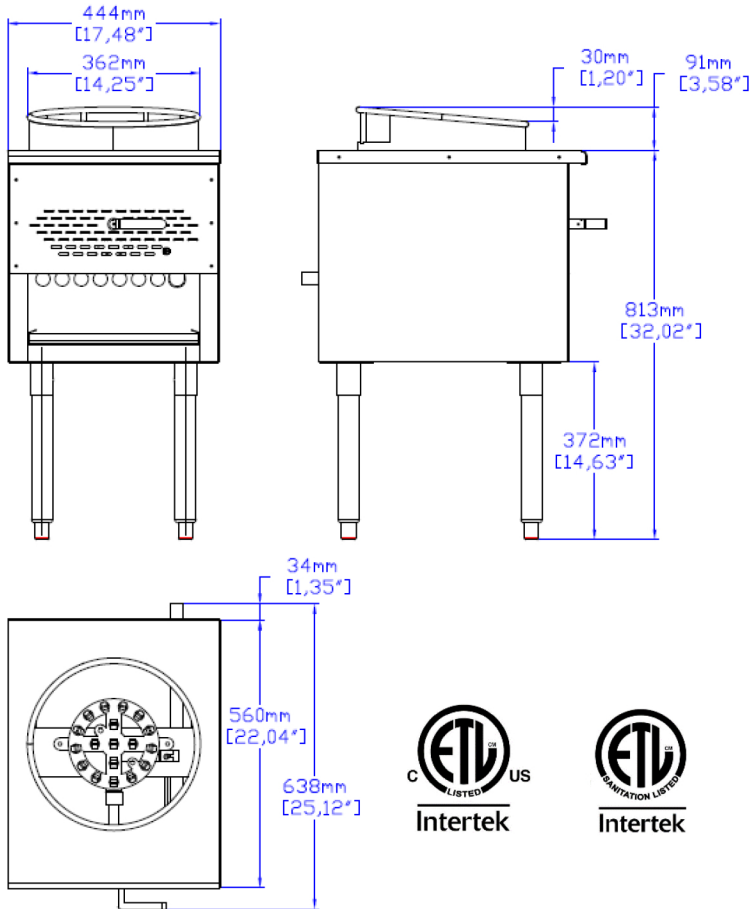




Wok Range



Model CS-WOK-1



Standard Features & Benefits

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish. Adjustable legs for easy leveling. A spillage pan is provided. Heavy gauge 13" diameter wok ring.

BURNER: Cast iron burner with anti-clog brass jets produce up to 95,000 BTU. 13" diameter wok ring.

CONTROLS: Reliable brass gas valves with large width handle Standing pilot ignition. Gas valves and pressure regulators are set at the factory for natural gas at sea level.

INSTALLATION: Optimal pressures are 5" 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. Clearances are on the 10" sides and rear.

SPECIFICATIONS		
Model		CS-WOK-1
Width	in.	17.5
	mm	444
Depth	in.	25.25
	mm	641
Height	in.	36
	mm	914
Approx. Ship Weight	lbs.	130
	kgs.	59
Jet Burner Total BTU		95,000



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

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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