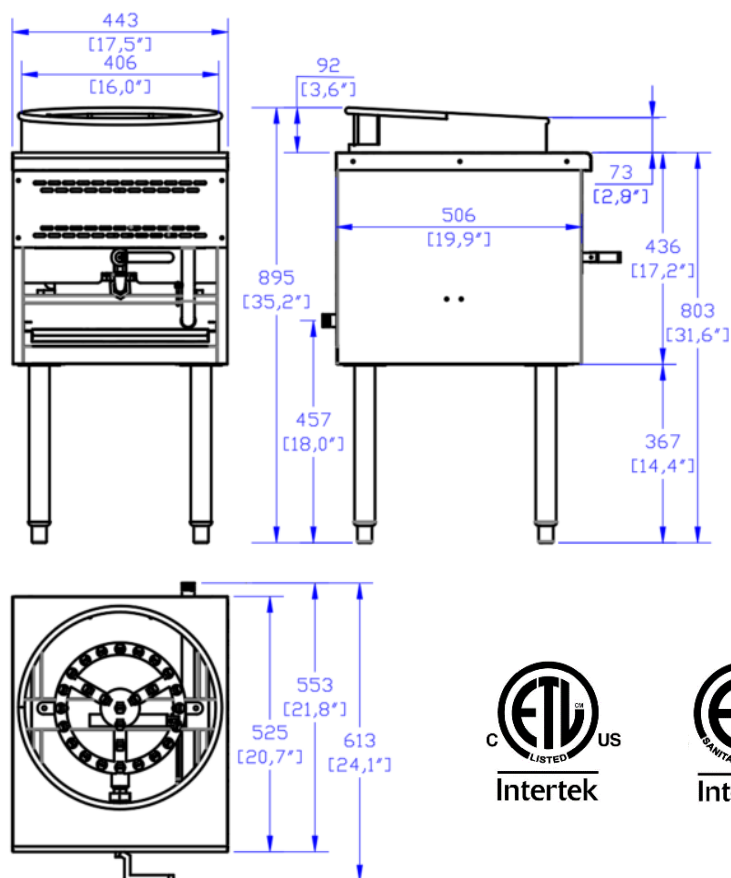




JOB _____ ITEM # _____

Wok Ranges

Model CS-WOK-16



See website
for info

Standard Features & Benefits

CONSTRUCTION: Easy cleaning, corrosion resistant stainless-steel finish. Adjustable legs for easy leveling. A spillage pan is provided. Heavy gauge 16" diameter wok ring.

BURNER: Cast iron burner with anti-clog duck-mouth brass jets produce up to 125,000 BTU. 16" diameter wok ring.

CONTROLS: Reliable brass gas valves with large "L" handle Standing pilot ignition. Gas valves and pressure regulators are set at the factory for natural gas at sea level. LP gas conversion kits are not available.

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			
MODELS		CS-WOK-1	CS-WOK-16
Ring diameter		13"	16"
Width	in.	17.5	17.5
	mm.	444	444
Depth	in.	24.1	24.1
	mm.	613	613
Height	in.	35	35
	mm.	895	895
Approx. Ship Weight	lbs.	85	95
	Kgs.	39	44
Total BTU		95,000	125,000



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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