



America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

Base Models: FK430, FK43, 2FK430

Heavy Pot Ranges



FK43



FK430

Standard Features & Benefits

OVENS: 31.5" w x 22" d x 14" h for superior baking characteristics and results. Heavy insulation for fuel efficiency. Easy cleaning porcelain and aluminized linings with one nickel plated rack. 3 rack positions with 2 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: 25,000 BTU "star" pattern top burners offer a more efficient burn pattern for small to large pots. Optional 40,000 BTU burners available. Full width crumb trays catch all spillage. Four cast iron top grates measuring approximately 18" x 14" are designed to accommodate and more easily move large diameter pots across top sections.

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and 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 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the buyer.

Optional Features

GRIDDLE PLATES: Available either 18" or 36". 18" griddles feature 2, "I" burners rated at 18,000 BTU each. 36" griddles feature 3, "H" burners rated at 20,000 BTU each. 3/4" thick is standard. SS splash guards tapering to 4". Front grease trough and large capacity grease catch. Optional raised griddle-cheesemelters with rear trough are available. Maximum rack clearance is 4 1/2".

CHAR-BROILERS: Available either 18" or 36". 18" char-broilers feature 2, "I" burners rated at 20,000 BTU each. 36" char-broilers feature 3, "H" burners rated at 25,000 BTU each. Flare up reducing cast iron top grates and radiants for superior heat retention. Front grease trough and large capacity grease catch. SS splash guards tapering to 4". Char-broilers are approved for use in non-combustible locations only.

HOT TOPS: Available either 18" or 36". 18" hot tops feature 2, "I" burners rated at 18,000 BTU each. 36" hot tops feature 3, "H" burners rated at 20,000 BTU each. 3/4" thick is standard.

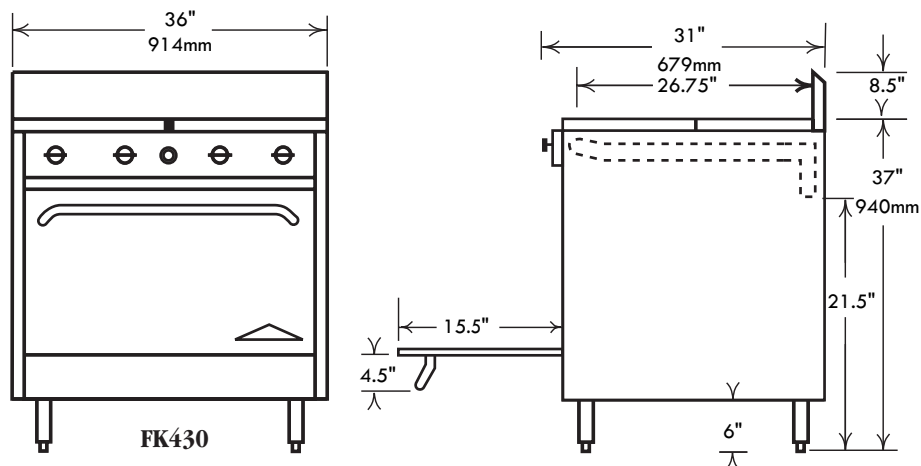
ACCESSORIES & OPTIONS: Casters, extra racks, pizza decks, FD oven thermostats, oven spark pilots, chrome griddle plates, 1" thick griddle plates, griddle thermostats, safety pilot griddles, lift off griddles, grill scrapers, cleaning supplies, hose and quick disconnects, control protection bars, storage base in lieu of oven and low backs are some of the standard options and accessories available.



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FK430 SERIES MEASUREMENTS



Heavy Pot Range Series

Top Configuration	Model #	Description		Total B.T.U.	Approx. Ship Weight	
		Top	Base		(Kg)	(Lbs.)
	FK430	(4) Open Burners	- w/ (1) 31.5" Oven	130,000	193	425
	FK43	(4) Open Burners	- w/ (1) cabinet base	100,000	143	315
	FK430-18	(2) Open Burners & 18" Griddle	- w/ (1) 31.5" Oven	116,000	205	450
	FK43-18	(2) Open Burners & 18" Griddle	- w/ (1) cabinet base	86,000	155	340
	FK430-RB1	(2) Open Burners & 18" Radiant Broiler	- w/ (1) 31.5" Oven	120,000	193	425
	FK43-RB1	(2) Open Burners & 18" Radiant Broiler	- w/ (1) cabinet base	90,000	143	315
	2FK430	(8) Open Burners	- w/(2) 31.5" Ovens	260,000	398	875

Approximate Packaging Dimensions: 39" (991mm) Wide x 37" (940mm) Deep x 37" (940mm) High.

Product improvement is a Comstock-Castle policy and may result in design and specification change without notice.

Gas connection location as you look from the front: 21.5" from the floor, 3" from the left side.