



Waterless Wok Table

The K+ waterless wok cooker is constructed on a solid mild steel frame complete with a thick mild steel plate, ensuring prolonged life.

This unit does not require any water deck cooling and is powered by either an 105Mj 24 jet chimney burner or 126Mj 18 jet duck burner which are fitted with flame failure as standard.

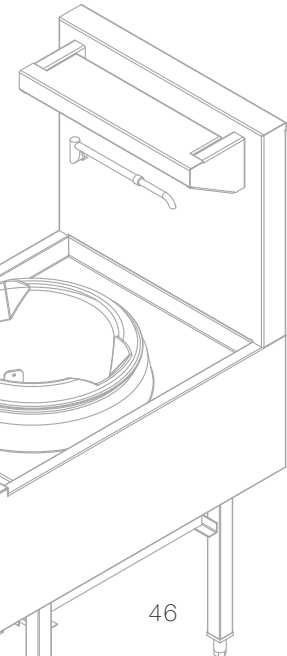
All external surfaces are made of AISI 304 stainless steel that is strong and durable. The deck is a 1.2mm pressed top which allows for ease of cleaning around the ring area. A lever handle gas control allows for greater regulation of flame setting which is essential during peak periods.

Front waste gutter allows for greater ease in cleaning while a heavily insulated long skirt unflued cast iron ring eliminates radiant heat.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)			
				CB		DB	
				NG	LPG	NG	LPG
UFWWK-1	600	900	1300	105	75	126	90
UFWWK-2	1200	900	1300	210	150	252	180
UFWWK-2SB2	1550	900	1300	250	190	292	220
UFWWK-3	1800	900	1300	315	225	378	270

Options

- Duck burners (DB)
- Chimney burners (CB)
- Flame failure device for the side burners



APPROVED

CERTIFIED

AUSTRALIAN MADE

WARRANTY