

Cod: 21620318

Ethnic Chinese Japanese wok cooker 10 burners 2500x1000x275h mm



Description

Special cooker for oriental catering with high-relief burners: the vertical flame developed heats the entire pan uniformly, allowing very rapid and total cooking of food; Burners (from no. 1 to no. 12) to choose from: cast-iron atmospheric burners with vertical expansion flame (C KW 9.5 - T KW 14.0 - S KW 21.0) equipped with valve taps, pilot flame and thermocouple; Infrared pre-mixed radiant burner (B KW 23.0 Watt 110 Ac230V/50Hz) equipped with electronic flame control unit, adjustable flame KW 23.0 - KW 18.0. Removable burners for easy cleaning and maintenance; Structure entirely made of AISI 304 18/10 stainless steel and cooking surface made of AISI 304 18/10 stainless steel, thickness mm. 2.5 reinforced: smooth in the standard version other variants also available: with or without automatic flushing system, which, in wall-mounted kitchens, consists of a front or rear row of water jets and a recovery channel with drain; in centre-mounted kitchens, the automatic flushing system consists of two rows of opposing water jets and a central recovery channel; wall-mounted or centre-mounted versions counter-top models, on an open base, closed with doors or sliding doors, with no.1 or no. 2 ovens (not pass-through); Removable drip pan under burners ; Static gas oven GN 2/1 equipped with thermostatic valve, pilot flame, piezo ignition, timer and thermometer 0°-280°C; Electric convection ventilated oven , Wok support rims (RIM/CC) for C-T-S-B burners, made of polished black porcelain enamelled cast iron; Round

grills (GRID/CC) for C-T-S burners, made of polished black porcelain enamelled cast iron;
Accessories taps, water columns, tank application on the top, shelves, Adjustable feet stainless
steel AISI 304 18/10 Certification of conformity CE/IMQ.

Dimensions

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