

NEWWAY

Professional Commercial Catering Equipment

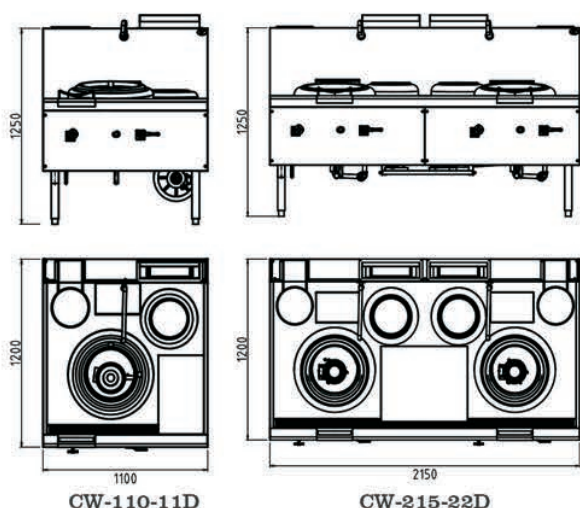
Diamond Series

Chinese Wok Range

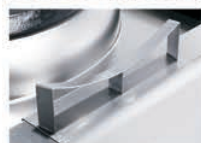


Product Features:

- Extra safe operating system: equipped with electromagnetic valve flame failure device on each individual burner
- Main flame will cut off in less than 2 seconds when pilot light goes off or air blower malfunctions
- Equipped with pre-mix high quality quiet burner, operational noise level at approximately 70dB compare with Traditional wok range at approximately 90dB
- Higher thermal efficiency to save more on gas consumption and shorten on cooking time.
- Lower CO emission provide more health working environment for the chefs



STANDARD ACCESSORIES



Wok holder



Fryer tray holder

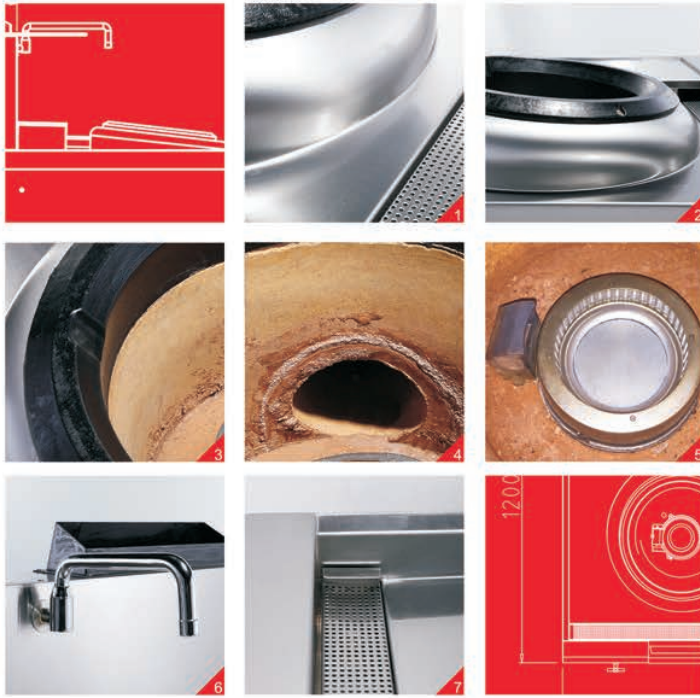


Water basin



Sauce pan

| MODEL NO. | DESCRIPTION | DIMENSION | |
|-------------|---|---------------------|--------------------|
| CW-110-11D | Gas Chinese Wok Range Single Burner w / Single Rear Pot | 1100*1200*800+450mm | |
| CW-215-22D | Gas Chinese Wok Range Double Burners w / Double Rear Pots | 2150*1200*800+450mm | |
| GAS SOURCE | GAS RATED PRESSURE | BURNER RATING | |
| LPG/NG | 2.8KP / 2.0KPa | 40KW/Burner | |
| VOLTAGE | FREQUENCY | RATED POWER | INGRESS PROTECTION |
| 220V | 50Hz | 0.25KW/blower | IP24 |
| WATER INLET | DRAINAGE PIPE | GAS INLET | |
| 1/2"(DN15) | 2"(DN50) | 3/4"(DN20) | |



DETAILS HIGHLIGHT

- 1.Extruded seamless table top
- 2.Slanted table top & chamber ring for ergonomics
- 3.One piece mold fire brick for durable usage
- 4.Heat recovery system
- 5.High quality pre-mix quiet burner to reduce combustion noise and enhance efficiency
- 6.Swing faucet for operation convenience
- 7.Removable perforated drainage for hygiene

