

The B&S Black waterless wok cooker is constructed on a solid stainless steel frame complete with a thick stainless steel plate, ensuring prolonged life. This unit is complete with an air gap located between the ring and the cooking deck eliminating the need for water deck cooling. This ensures that exposed surface temperatures are kept to a minimum and buckling does not occur.

This unit does not require any water deck cooling and is powered by 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 1.5mm 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 rings eliminates radiant heat.

	MODEL	LENGTH	DEPTH	HEIGHT	GAS CONSUMPTION (Mj/h)			
		(mm)	(mm)	(mm)	CB		DB	
					NG	LPG	NG	LPG
~	UFWWD-1	600	900	1300	105	75	126	90
	UFWWD-1L	650	900	1300	105	75	126	90
	UFWWD-2	1200	900	1300	210	150	252	180
	UFWWD-2SB2	1550	900	1300	250	190	292	220
	UFWWD-3	1800	900	1300	315	225	378	270

Options

- 430mm dia. heavily insulated long skirt unflued cast iron ring (UFWWD-1L)
- Chimney burners (CB)
- · Flame failure device for
- Duck burners (DB)
- the side burners



- AISI 304 grade stainless steel
- Choice of Chimney or Duck Bill burners fitted with flame failure
- No water deck cooling required
- Heavy duty lever action gas control
- Manual operated laundry arm
- Perforated gutter insert
- Spillage tray
- Pressed top allows for easy cleaning around ring area
- Front waste gutter allows for greater ease in cleaning
- 340mm dia. heavily insulated long skirt unflued cast iron rings eliminates radiant heat.
- Heavy duty stainless steel frame construction throughout
- 1.5mm thick top ensuring prolonged life

33