

## HI PRESSURE GAS WOK

- The Hi Pressure Wok is specially designed for use in commercial kitchens such as Asian restaurants such as Thai, Chinese, Vietnamese, Japanese and Korean restaurants. These commercial waterless wok burners are ideal for cooking Asian fusion foods including stir frying, steaming, deep frying, braising, stewing, smoking and soups.
- Those wok burners are available in powerful chimney burners or duckbill burners and are use friendly.
- Italian made gas controls and pilots with flame failure device for operational safety and durability.
- Body construction is made of high quality SS#304, 1,2 mm thickness with strong frame reinforcement.
- Our gas wok ranges boasts an industry leading output of 155 Mj/hr making it the most powerful wok burner in the market without use of fans or blowers thus less maintenance required.
- Knee operated water faucet



**Powerfull High Pressure Burner  
w/ Italian Gas Valve Control and Pilot**

CONSTRUCTION & FEATURES

## HI PRESSURE GAS WOK SERIES

Model	THW-S900W1	THW-S900W2	THW-S900W3
Dimension (mm)	600 x 900 x 1200H	1200 x 900 x 1200H	2100 x 900 x 1200H
Power (BTU)	151,533.81	303,067.62	454,601.43
Gas Type	LPG, NG	LPG, NG	LPG, NG
LPG Gas Pressure (pa)	2400	2400	2400
NG Gas Pressure (pa)	1000	1000	1000
Gas Inlet size (in)	3/4"	3/4"	3/4"
Water Inlet /Outlet (mm)	12/40	12/40	12/40

SPECIFICATIONS