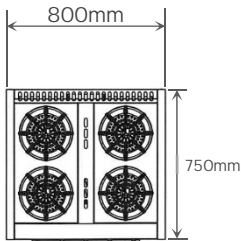




KITCHEN WORKS is registered trademark of Kitchen Works Co. Ltd.

Burner Stations (BS) – Recommendation 1



← Burner station →

List of item(s)

GR40-GB 4-burner range w/ oven

10KW @ 2-RING BURNER COMES W/ FLAT TOP AND WOK GRATES THAT ARE INTERCHANGABLE

FLAT TOP GRATE



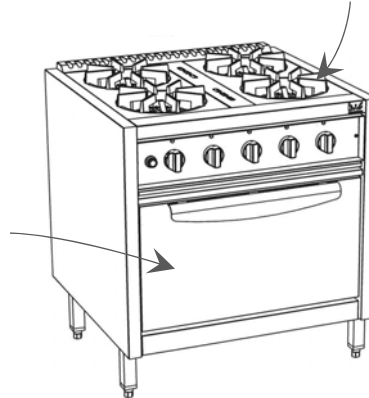
WOK GRATE



WOK COOKING



GN 2/1 GAS OVEN W/ TEMP. RANGE 150°C-290 °C. ITS S/S DOOR HINGE STRENGTHENS THE OVEN DOOR THAT IT CAN BE A PERFECT LANDING AREA FOR FOOD PAN



KWS'S NOTES

- 4-burner range with oven is the most popular model of KWS. Its compact design with an optimal size of 800 mm width and 750 mm depth suits for any type of kitchen, from a small to high production kitchen by using more units. It is also ideal for Asian & Western cuisines.
- The rating of each signature powerful 2-ring gas burner is 10kW and equipped with individual gas valve and flame failure device. The 2-ring burner allows the chef to adjust the burner in order to fit pots and pans of different sizes.
- Electric spark ignition to burner is more energy saving comparing with constant burning pilot light.
- Front, side and adjustable legs of the range are made of AISI 304 stainless steel which make it extremely robust and durable.
- Front work rail can be added as optional item, when space is allowed. It can hold GN 1/9 pans for garnish, cooking tweezer, towel etc, and use as an extended work surface to support cooking.
- Backsplash can be added as optional item. It allows 120 mm piping space between the wall and the back of cooking range for running E&M services, if necessary.

KWS/BSR1/201706

Copyright @ 2017 Kitchen Works Co. Ltd.