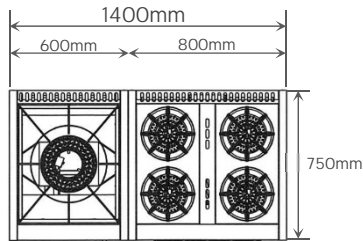


## Burner Stations (BS) – Recommendation 3



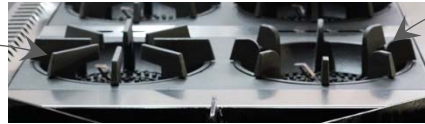
← Burner station →

List of item(s)

- GR101 Bulk cooking range
- GR40-GB 4-burner range w/ oven

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

FLAT TOP  
GRATE

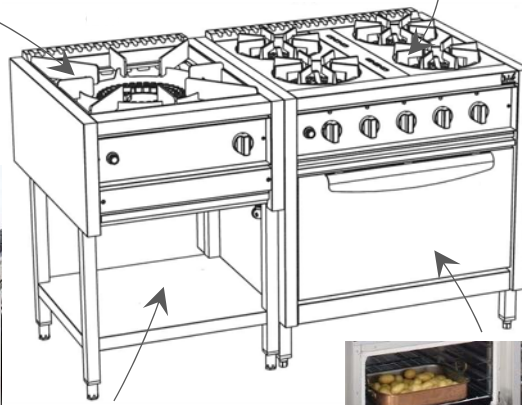


WOK GRATE

32KW SUPER  
POWERFUL BURNER



BIG PAN, POT  
AND WOK CAN  
BE USED FOR  
BULK COOKING



WOK COOKING

STORAGE  
SPACE FOR  
UTENSILS



GN 2/1 GAS OVEN  
W/ TEMP. RANGE  
150°C-290 °C.

KWS'S NOTES

- This set up is ideal for preparing and cooking foods for large scale catering, e.g. canteen kitchen.
- Bulk cooking range is used for big wok frying, braising, boiling, steaming etc.
- 4-burner range comes with 3 nos. of flat top grate and 1 no. of wok grate that can be interchangeable to fit for any cooking requirement.
- Electric spark ignition to burner is more energy saving comparing with constant burning pilot light.
- Front, side and adjustable legs of both ranges are made of AISI 304 stainless steel which make it extremely robust and durable.
- Front work rail can be added as optional item, if 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 also 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.