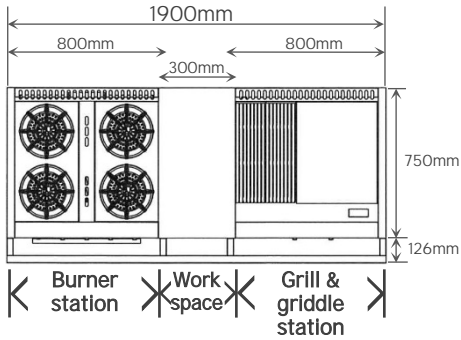




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Burner + Grill & Griddle Stations (BGLGS) – Recommendation 1



List of item(s)

- GR40-GB** 4-burner range w/ oven
- SP2** S/S spreader unit w/ shelves
- GRGL/G27** Grill/griddle range

Optional Item(s)

- S/S front work rail



SPREADER TOP AND FRONT WORK RAIL ARE USED TO EXTEND WORK SURFACE TO SUPPORT COOKING ON BOTH SIDES

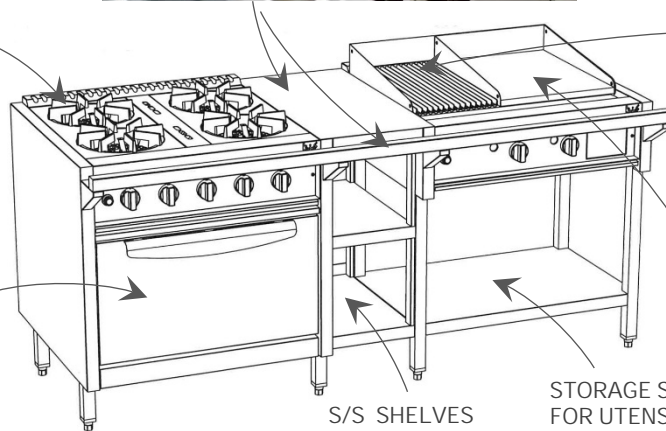
10KW @ 2-RING BURNER COMES W/ FLAT TOP AND WOK GRATES THAT ARE INTERCHANGABLE



CERAMIC TUBES ARE USED FOR GRILL RANGE



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



KWS'S NOTES

- This is the basic combination of burner and grill stations that suits for all kinds of small kitchen.
- 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 is highly recommended to 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.

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