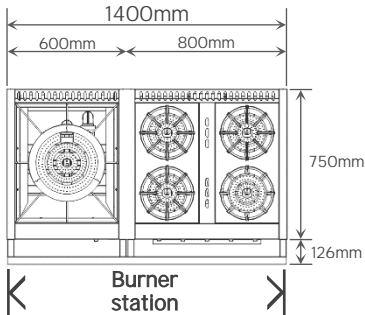




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## Burner Stations (BS) – Recommendation 3



### List of item(s)

- GR101** Bulk cooking range
- SP1** S/S grease stopper
- GR40-GB** 4-burner range w/ oven

### Optional Item(s)

- SF-1400W** S/S front working rail

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



### 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 garnish pans, 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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