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Burner Stations (BS) – Recommendation 2

1200mm

750mm

Burner station

List of item(s)
GR60-GCB 6-burner range w/
convection oven

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

FLAT TOP
GRATE

WOK GRATE

GN 2/1 CONVECTION
OVEN COMPLETED W/
BLOWER FOR FAST
AND EVEN COOKING

WOK COOKING

8KW S/S
U-BURNER
IS USED

SERVICE
COMPARTMENT
FOR FINAL
CONNECTION &
MAINTENANCE

KWS'S NOTES

- This 6-burner range with convection oven is the only model that have convection oven. It is suitable for medium sized kitchen for preparing 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.
- The convection oven was built with a blower which facilitates the even distribution of heat throughout the oven so as to speed up the cooking time.
- Front, side and adjustable legs of the range are made of AISI 304 stainless steel which make it extremely robust and durable.
- Bulk cooking range can be added for large scale catering, if necessary.
- 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.

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