

B+S Black Waterless HiPac Wok

GET SIZZLING



B+S
BLACK



The B+S Black Waterless HiPac Wok is the most potent wok cooker in Australia, able to deliver the intensity of heat needed to achieve wok hei, that unique charred aroma.

It's proudly designed by B+S Commercial Kitchens and is constructed using only the finest quality materials, all on a heavy-duty stainless-steel frame designed to prolong the appliance's life span.

Loved by chefs, the unit is easy to operate and cooks food much quicker than other systems.

It's ideal for high output kitchens servicing large venues.

WOK HEI, OR 'BREATH OF A WOK'

Wok hei literally translates to 'breath of a wok', and refers to the complex, charred aroma that results from stir frying in woks under intense heat only achievable from commercial equipment. The wok becomes so hot that it gives its own unique flavour to the food.

Through 65 years of experience and innovation, we have gained enough knowledge and expertise to create our specialty Waterless HiPac Woks that all chefs love to cook with. With simple operation and on demand power food will be cooked in approximately half the time of other units and systems.

FEATURES

- * ASI 304 Grade Stainless Steel
- * Heavy duty complete stainless steel frame
- * Durable cast iron ring - 335mm Diameter
- * Powered by an efficient stainless steel low noise air forced burner
- * Removable twist off burner allows for easy cleaning
- * Ceramic lined combustion chamber increases cooking speed
- * Multi layered insulated pressed top deck - 1.5mm Thick
- * Waterless feature eliminates the need for deck cooling
- * German manufactured pilot and self-diagnostic system

OPTIONS

- * Automatic ignition system with flame failure status indicators
- * Heavy duty (Lifetime warranty) lever action gas control allowing flame modulation
- * Manually operated laundry arm and spindle
- * Front waste gutter allows for greater ease in cleaning
- * Front access to all components makes service easy
- * 12L capacity rear warming pot (1+1, 2+1, 2+2)
- * 2+1 Preparation table - 630mm W x 405mm D
- * 24 Month Warranty
- * Low Splashback
- * Plinth Model
- * Natural Gas (NG) and Propane (LPG) available





BENEFITS

ENERGY EFFICIENT

- High efficiency optimization through research and development
 - Energy optimisation at all times
 - No energy loss as residual heat travels to the pot warmer through the internal steel pipe
 - No energy loss as it is directly captured in the wok
- Powered by an efficient stainless steel low noise air forced burner
- Maximise the energy of the wok itself:
 - Flame is so powerful it makes the wok hot in a matter of seconds

INNOVATIVE

- Modern design to look good at any kitchen
- Clever engineering and intelligent design to optimise energy

USER FRIENDLY

- Water incorporated to make the chef's life easy
- Powered by an efficient stainless steel low noise air forced burner
- Automatic ignition system with flame failure status indicators

FUNCTIONAL

- Chefs love it because it is designed to make their lives easy
- Guaranteed Wok Hei: the authentic smoky, charred flavour that combi ovens and other kitchen equipment can't compete with
- Ideal for high output kitchens, such as large dining venues, or small kitchens where space is tight, as this unit can do the work of 2-3 Hole Wok Cookers
- Automatic ignition system
- Working status indicator



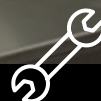
AISI 304 grade stainless steel



Safety flame failure device



Cost-effective



Customisable System



24-month warranty

SPECIFICATION

CCF Waterless HiPac Woks	Model	Length	Depth	Height	Gas Consumption*	
		(mm)	(mm)	(mm)	NG	LPG
	CCF-HP1S	800	840	1030	135	165
	CCF-HP1	800	950	1300	135	165
	CCF-HP1+1R	1200	950	1300	135	140
	CCF-HP1+1L	1200	950	1300	135	140
	CCF-HP2+1	1800	950	1300	270	280

+1R: with Right Rear Pot & Prep Table

+1L: with Left Rear Pot & Prep Table

+1: with Centre Rear Pot & Prep Table



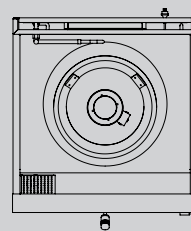
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to take our factory tour.

YOUR B+S BLACK WATERLESS HIPAC WOK
IS JUST A PHONE CALL AWAY

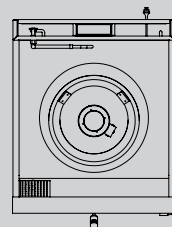
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website to schedule an appointment
at our Melbourne Experience Centre.

www.bscommercialkitchens.com

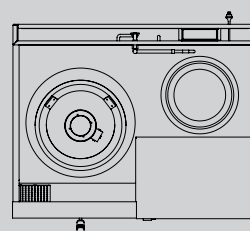
MULTIPLE OPTIONS AVAILABLE:



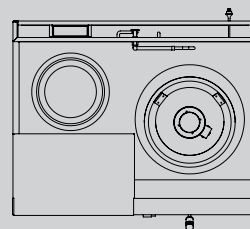
CCF-HP1S



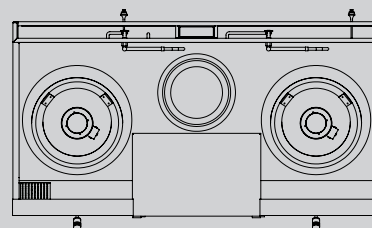
CCF-HP1



CCF-HP1+1R



CCF-HP1+1L



CCF-HP2+1



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