



Quality & Reliability

MASTER THE ART OF THE SMOKY SIZZLE

with B+S Black Waterless Woks



Our range of B+S Black Waterless Woks is made with the highest-grade materials and features a 1.5mm pressed top that allows for prolonged periods of high work load, without requiring any deck cooling. This is further aided by an air gap between the cooking deck and cast-iron ring that reduces heat transfer during peak cooking periods.

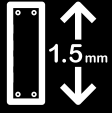
Features and benefits:



AISI 304 grade stainless steel



Safety flame failure device



1.5mm pressed wok top



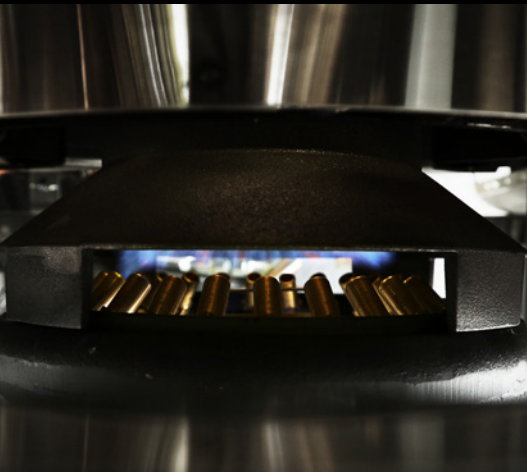
Front waste gutter



Australian-made, heavy duty tapware



24-month warranty

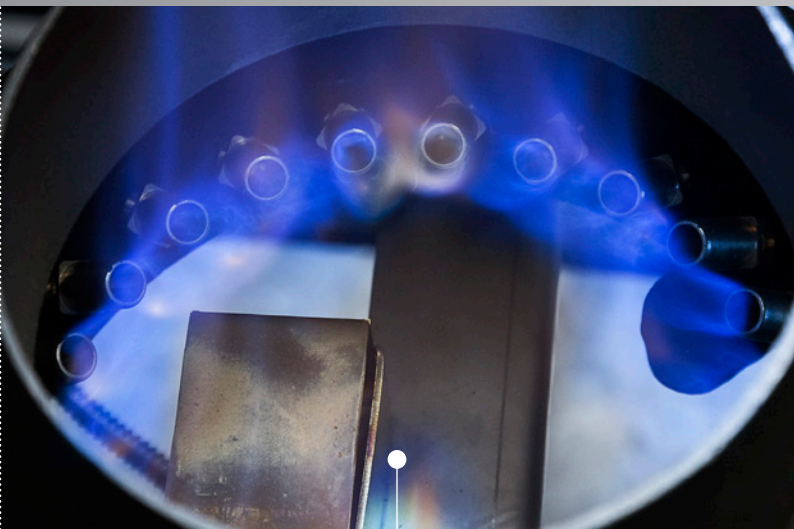


TWO DIFFERENT STYLES OF BURNER ARE AVAILABLE



Duckbill burners

Our 18-jet duckbill burners are easier to use because you get better flame control and a wider, more even spread of the flame out of the jet that heats the wok (the wider flame spread is why it has a higher MJ/h). This gives better control on medium to low heats, adding versatility as duckbill burners can be used for simmering as well as wok frying.



Chimney burners

Our 24-jet chimney burners are more reactive and produce an aggressive style of heat that comes directly out of the jet, creating a more concentrated heating area. They're generally used for high-speed cooking.

ADVANTAGES OF COOKING WITH A WOK BURNER

Wok burners are designed to produce a massive amount of heat in a short period. The wok or pan can be heated up very quickly, allowing the chef to use methods which they normally wouldn't be able to on a typical stovetop – searing steak, stir frying, deep frying, steaming & smoking.

Using a high flame and high-pressure burner is a different style of cooking, but once you get used to it, it's quite hard to go back to a regular stove top.



TWO GREAT REASONS FOR USING A WOK BURNER

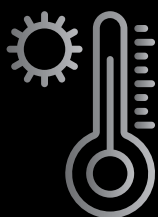


You will be able to cook with round-bottom woks

One of the most popular advantages of using a rounded wok is that the curved shape allows a tiny amount of oil to sit at the bottom, which is perfect for healthily searing or sautéing meat and vegetables.

Also, even though a round wok has a lot more even-heat distribution than traditional pots and pans, there is still a concentration of heat at the very bottom. This lets the chef heat ingredients up at the bottom, cook them, then move them up the sides of the wok to cook at softer and lower temperatures.

You will then be able to throw in more ingredients to cook at the bottom of the wok before combining them all.



A wok burner will have enough power and heat for you to sizzle your food, giving you that smoky flavour

Wok burners are a must-have for sizzling food on your menu. The high-pressure heat gives you the ability to heat up the wok to a point where you can instantly sear or sauté your meat and vegetables. This gives you a smoky flavour and a tastier, more tender finish to your meat. Vegetables remain crisp and juicy, with better texture and are full of flavour. This is hard to replicate with a regular stovetop and cooking methods. The high pressure provides that extra boost, giving versatility without having to worry about whether there is enough heat.

SPECIFICATION

UFWWD Waterless Wok Table	Model	Length	Depth	Height	Gas Consumption*			
					Chimney burners		Duck burners	
		(mm)	(mm)	(mm)	NG	LPG	NG	LPG
	UFWWD-1	600	840	1300	105	75	110	90
	UFWWD-1L	650	840	1300	105	75	110	90
	UFWWD-1SB2	950	840	1300	145	115	150	130
	UFWWD-2	1200	840	1300	210	150	220	180
	UFWWD-2SB2	1550	840	1300	250	190	260	220
	UFWWD-3	1800	840	1300	315	225	330	270

*All Gas consumption is in MJ/h



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made right here in Australia

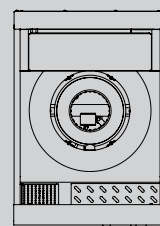


YOUR NEW AND IMPROVED STYLE OF SIZZLING
IS JUST A PHONE CALL AWAY

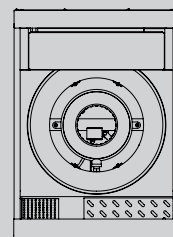
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at our Reservoir showroom

www.bscommercialkitchens.com

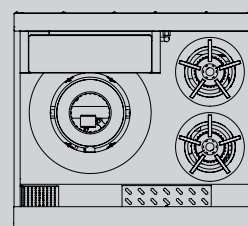
MULTIPLE SIZES AND CONFIGURATIONS AVAILABLE:



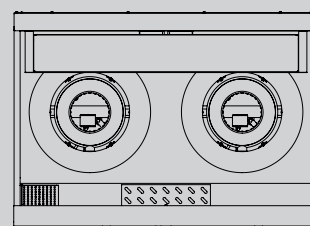
UFWWD-1



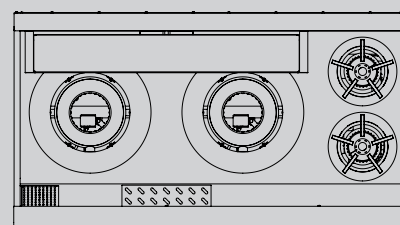
UFWWD-1L



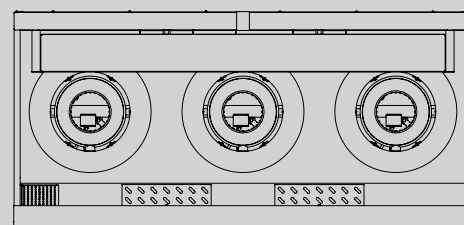
UFWWD-1SB2



UFWWD-2



UFWWD-2SB2



UFWWD-3

Head Office + Factory

57 Plateau Road, Reservoir
VIC 3073 Australia
Telephone: +61 3 9469 4754
info@bscommercialkitchens.com

Queensland Office

59 Albion Road, Albion
QLD 4010 Australia

Surabaya

PT.KIRANA
Jl. By Pass KM 28 Krian – Sidoarjo
Jawa Timur Indonesia
Telephone: +62 31 99894722