

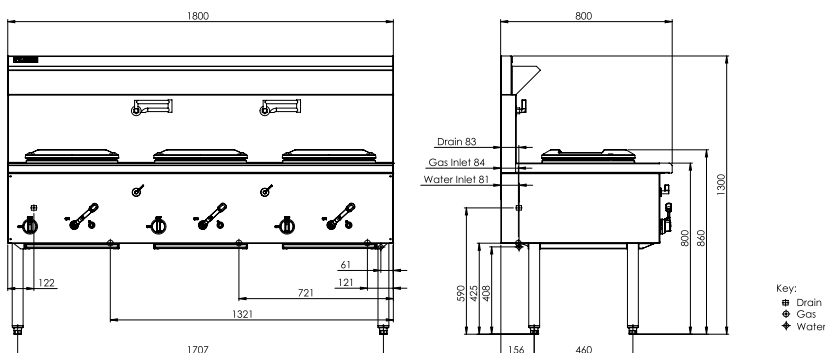
WZ 1800mm Waterless Woks



Technical Specifications for WZ-3C



- Space saving 800mm total unit depth
- 333mm wok ring suitable for standard sized woks
- Chimney burners ideal for high heat/fast stir frying
- Uses up to 90% less water than Traditional Woks
- Air gap design eliminates need for water cooling
- Machine pressed deck to prevent grime catchment
- Concealed ring lip prevents water from entering air gap
- Removable, vented rear condiment shelf
- Modular design to suit multiple WZ wok units
- Optional Duckbill and Dual Ring Burners no additional cost
- 24 month 'Platinum Warranty'
- Easy to clean and service



Waterless Wok

- 110 mj 24 jet chimney burners with pilot & FFD
- 333mm diameter standard size cast-iron wok ring
- Air gap cooling system
- Quarter turn water control lever
- Folding rear laundry arm with front panel controls
- Wider front gutter design for easier cleaning
- Internal front heat shield panel
- Supplied with waste strainer
- Zinc-aluminium Alloy burner handles

Overall Construction

- Heavy duty construction
- Full skirt, enamelled cast-iron rings
- 1.5mm 304 stainless steel one-piece pressed deck
- 0.9mm 304 stainless steel condiment shelf
- Splashback and front cover 1.2 mm 304 stainless steel
- Integrated hob 1.5mm 304 stainless steel
- Side panels 1.2mm 304 stainless steel
- Undertrays 0.9mm stainless steel
- Stainless steel removable legs
- 30mm height adjustment range

Dimensions

- 1800mm x 800mm x 1300mm H
- Working height 800mm
- Weight 240kg
- Packed dimensions 1850mm x 900mm x 1470mm H
- Packed weight 280kg

Connections

- Gas 3/4" BSP female
- Gas 121/721/1321mm from right, 84mm from rear, 425mm to floor
- Supplied with gas regulator (specify Nat or LP on order)
- Water inlet 1/2" copper tube
- Water 61mm from right, 81mm to rear, 408mm to floor
- Drain 1 3/4" BSP male, drain outlet 2"
- Drain 122mm from left, 83mm from rear, 590mm to floor

Cleaning & Servicing

- Easy access to all parts & components from front

Options/Accessories

- Knee lever timer tap
- Replace Chimney burners with Duckbill or Dual Ring burners
- 250mm and 500mm wide clip on shelves (front)
- Wok Holder
- Clip On Sauce Holder
- Injector Cleaning Tool
- Joining caps & strips
- RH and LH side shields
- Rear castors

Key:
 Drain
 Gas
 Water

Model	Description	Nat Gas	LP Gas
WZ-3C	3 chimney burner wok	330 mj	330 mj

Chimney Burners are designed to be run at full strength and not turned down. Turning burner down may lead to incomplete combustion and sooting.

