



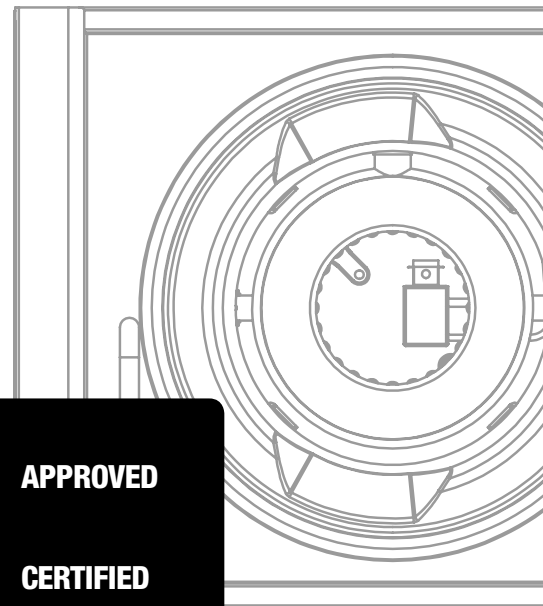
# Waterless Wok

The VERRO premium fusion series waterless wok delivers the best in quality, performance and flexibility. Featuring only the highest in material quality with 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 located between the heavy duty long skirt cast iron ring and cooking deck which reduces heat transfer during peak cooking periods. Available with two powerful burner options this unit also comes with a front waste gutter allowing for easy cleaning of unit.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)			
				CB		DB	
				NG	LPG	NG	LPG
VUFWW-1	600	840	1030	105	75	126	90
VUFWW-2	1200	840	1030	210	150	252	180

**Options**

- Castors
- Plinth mounted
- Custom made sizes
- Duck burners (DB)
- Chimney burners (CB)



**APPROVED**

**CERTIFIED**

**WARRANTY**

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- Choice of 18 Jet Duck Burner and 24 Jet Mongolian Chimney Burner
- No deck cooling required
- 1.5mm pressed wok top
- Safety flame failure device
- Front waste gutter
- Australian made heavy duty tapware
- 340 dia. Heavy duty long skirt cast iron ring
- Easy access to all components for servicing and adjustment

• **Please note:** This unit has a Multi-setting gas valve for greater regulation of flame