

WATERLESS WOKS



WL-2C



WL-1C

The cornerstone of every asian kitchen, Luus woks are designed to withstand the pressure of heavy usage associated with Asian-style cooking. With ongoing focus on the state of the environment, the Waterless Wok range uses 90% less water than its predecessor. This not only assists in the conservation of our water supplies, but can also save users thousands of dollars in water bills.

Standard Features:

The Luus Waterless Wok range comes standard with a knee operated timer tap and powerful chimney jet, duckbill, or dual ring burners.

- Chimney Burners powered by 24 jets at 110mj/hr (120mj/hr LPG)
- Duckbill Burners - 18 jets at 99mj/hr (87mj/hr LPG)
- Dual Ring Burners - 54mj/hr (56mj/hr LPG)
- Flame Failure & Pilot standard with Chimney, Duckbill and Ring Burners (FFD optional extra for open burners on WL-2C2B)
- Innovative 'air gap' and heat shield design allows excess heat to escape around ring, eliminating the need for water cooling
- Knee operated timer tap activates a 15 second water flow (approximately 1.5 litres) from laundry arm minimising water wastage
- Front gutter design for easier cleaning and maintenance
- Heavy duty, full skirt, enamelled cast iron rings
- Internal panel protects user and wok controls from heat damage
- Sturdy steel frame construction for longer lasting durability
- Modular design to suit multiple units of woks for a uniform kitchen
- 15 month parts and labour 'Platinum Warranty'

Optional Extras:

- Flame Failure & Pilot for open burners (WL-2C2B only)
- Side shields
- Clip on shelves
- Joining strips and caps for multiple units
- Noodle Bar Kit – for noodle takeaway set ups
- Available in Natural Gas and LPG



110mj Chimney Jet Burners



Knee Operated Timer Taps

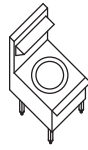


Air Gap Cooling System

Waterless Wok Specifications

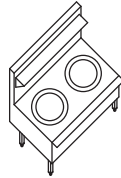
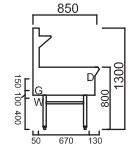


WL-2C2B



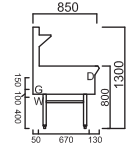
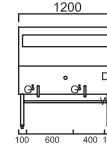
WL-1C 1 chimney burner

Dimensions 600x850x1300high
 Water connection (W) 1/2" copper
 Drain connection (D) 2" BSP male
 Gas connection (G) 3/4" BSP male
 Gas output 110mj/hr Nat, 120mj/hr LPG

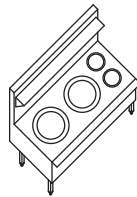


WL-2C 2 chimney burners

Dimensions 1200x850x1300high
 Water connection (W) 1/2" copper
 Drain connection (D) 2" BSP male
 Gas connection (G) 3/4" BSP male
 Gas output 220mj/hr Nat, 240mj/hr LPG

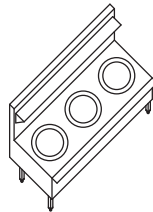
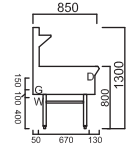
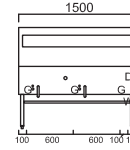


WL-3C



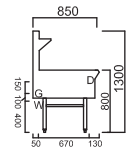
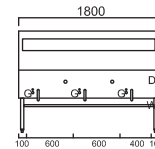
WL-2C2B 2 chimney, 2 open burners

Dimensions 1500x850x1300high
 Water connection (W) 1/2" copper
 Drain connection (D) 2" BSP male
 Gas connection (G) 3/4" BSP male
 Gas output 260mj/hr Nat, 286mj/hr LPG



WL-3C 3 chimney burners

Dimensions 1800x850x1300high
 Water connection (W) 1/2" copper
 Drain connection (D) 2" BSP male
 Gas connection (G) 3/4" BSP male
 Gas output 330mj/hr Nat, 360mj/hr LPG



Waterless Wok Trial

A trial conducted by Sydney Water in a busy 200 seat yum cha restaurant produced outstanding results. Operating 364 days a year with an average of 275 covers per day, they replaced one of their traditional water-cooled woks with a waterless unit, complete with an automatic cut-off spout and knee operated timer tap. The results indicate a saving of 6,000 litres of water per day – that's over 2,000,000 litres per year and \$5,000 in water bills!

Savings

Cooling Water	3,500 lt/day
Cleaning Water	2,500 lt/day
Total Water	6,000 lt/day
Total Cost Saving	\$5,110 per year*

*Based on 2004/05 Sydney water charges; assumes sewer usage discharge factor of 70% and trade waste discharge of 100% of water saved

Air Gap Design

A heat shield around the wok ring reduces heat transfer to the cooking deck and body, while the air gap allows any excess heat to escape. Both features combine to eliminate the need for water cooling. Along with the knee operated timer tap, this wok ensures no water is wasted and is endorsed by several Australian water authorities.

