



**COMPLETE COMMERCIAL
CATERING EQUIPMENT**

ABN 63 052 427 719



Wok Cooking Table

FRONT OR REAR GUTTER "FLUED" WORK TABLE

FRONT OR REAR GUTTER "NON-FLUED" WORK TABLE



- Heavy duty construction.
- Water cooling/Water Saver
- Standard or jet burners/chimney.
- 14", or 17" rings.
- Any combination of rings and burners.
- Non leak rings.



We produce a large range of custom-made equipment for the catering industry.

- Wok Tables
- Oven Ranges
- Combination Grillers Toaster
- Fryers
- Gas Rice Cookers

Ring now to discuss your requirements.

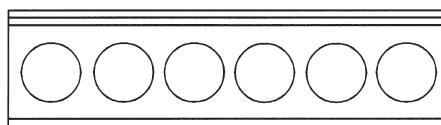
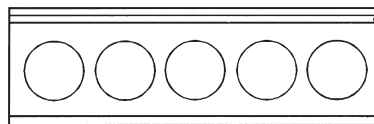
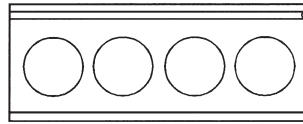
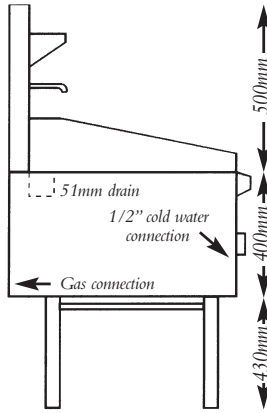
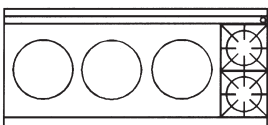
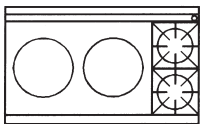
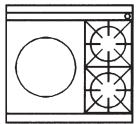
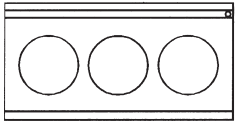
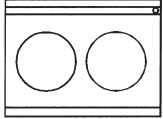
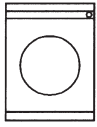
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WOK COOKING TABLE

Wok Cooking Table

REAR GUTTER "FLUED" WORK TABLE REAR GUTTER "NON-FLUED" WORK TABLE



Rear Gutter "Flued" Wok Table

Model	MJ Rating	Wok Holes	Burner Boilers	Height* mm	Width mm	Depth mm
WT-1	140	1	-	940	610	910
WT-2	280	2	-	940	1160	910
WT-3	420	3	-	940	1710	910
WT-1/BB-2	180	1	2	940	940	910
WT-2/BB-2	320	2	2	940	1490	910
WT-3/BB-2	460	3	2	940	2040	910
WT-4	560	4	-	940	2260	910
WT-5	700	5	-	940	2810	910
WT-6	840	6	-	940	3360	910

Rear Gutter "Non-Flued" Wok Table

WTB-1	60	1	-	940	610	860
WTB-2	120	2	-	940	1160	860
WTB-3	180	3	-	940	1710	860
WTB-1/BB-2	100	1	2	940	940	860
WTB-2/BB-2	160	2	2	940	1490	860
WTB-3/BB-2	22	3	2	940	2040	860
WTB-4	240	4	-	940	2260	860
WTB-5	300	5	-	940	2810	860
WTB-6	360	6	-	940	3360	860

Front Gutter "Flued" Wok Table

Model	MJ Rating	Wok Holes	Burner Boilers	Height* mm	Width mm	Depth mm
WTF-1	140	1	-	940	610	910
WTF-2	280	2	-	940	1160	910
WTF-3	420	3	-	940	1710	910
WTF-4	560	4	-	940	2260	910
WTF-5	700	5	-	940	2810	910
WTF-6	840	6	-	940	3360	910

Front Gutter "Non-Flued" Wok Table

WTBF-1	60	1	-	940	610	860
WTBF-2	120	2	-	940	1160	860
WTBF-3	180	3	-	940	1710	860
WTBF-4	240	4	-	940	2260	860
WTBF-5	300	5	-	940	2810	860
WTBF-6	360	6	-	940	3360	860

* Height is calculated excluding 400mm legs.

Specifications

- Heavy duty angle iron construction
- Full length water cooling
- Cast iron wok rings & iron burners
- Telescopic laundry areas
- Condiment shelf (full length)
- Oil drainer (optional)
- Jet or standard burner/Chimney burners
- Full length splash back
- Rear or front drain
- All stainless steel exterior
- Heavy insulated top & rings
- Silt bins
- Non leak rings
- Water saver (optional)



CCCE retains the right to change without notice

DISTRIBUTED BY:



COMPLETE COMMERCIAL CATERING EQUIPMENT

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