

Wok Range

Mandarin wok range. Featuring anti-clogging jet burner, offers an intense cone-shaped flame to reach hot temperatures and a continuous pilot light for easy, instant ignition. Boasting a durable stainless steel construction with welded and polished seams.

PRODUCT SPECIFICATIONS --

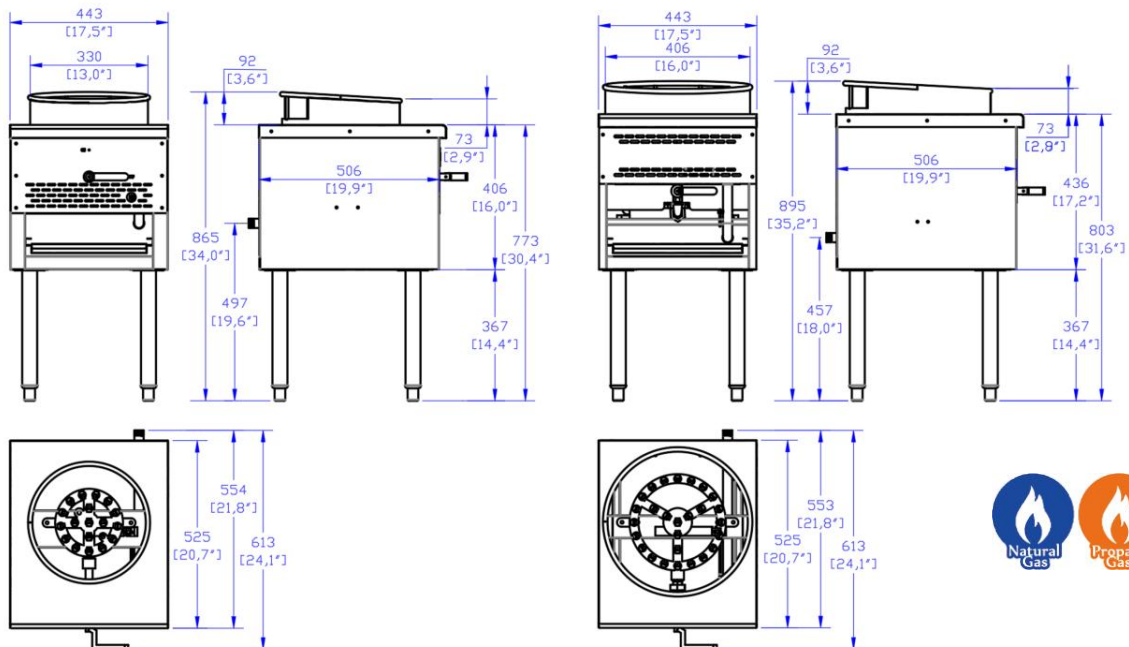
- Jet burner with an "L" shaped adjustable gas valve
- Anti-clogging 18 or 28 tip jet burner, at 95,000 BTU (28 KW) or 125,000 BTU (37 KW)
- Intense cone shaped heat
- Stainless steel front side and cabinet base
- Pilot ignition system
- 13" and 16" (330 and 406 mm) wok top sizes available

CP-WOK

CP-WOK16



PLAN VIEW --



MODEL LIST --

Model	Gas Type	Jet Burners	Total BTU	Overall Dimensions	Net Weight	Package Size	Shipping Weight
CP-WOK	Natural Gas / Liquid Propane	18	95,000	17.5"x24.1"x34" 44.3 x 61.3 x 86.5 cm	62 lbs 28 kg	18.1"x22.8"x24.4" 46 x 58 x 62 cm	77 lbs 35 kg
CP-WOK16	Natural Gas / Liquid Propane	28	125,000	17.5"x24.1"x35.2" 44.3 x 61.3 x 89.5 cm	68 lbs 31 kg	18.1"x22.8"x25.6" 46 x 58 x 65 cm	84 lbs 38 kg

- This appliance is manufactured for commercial installation only, not intended for home use.
- 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C.(1/2 PSI)
Natural gas operating pressure - 5.0" W.C. Recommended supply pressure 7-9" W.C.
Propane gas operating pressure - 10.0" W.C. Recommended supply pressure 11-12" W.C.
- A gas pressure regulator supplied with unit must be installed.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- ETL design certified NSF listed.

