

When Two become One.

PANDA® Wok Series
Hybrid Wok Range

GAS APPLIANCES



Panda®



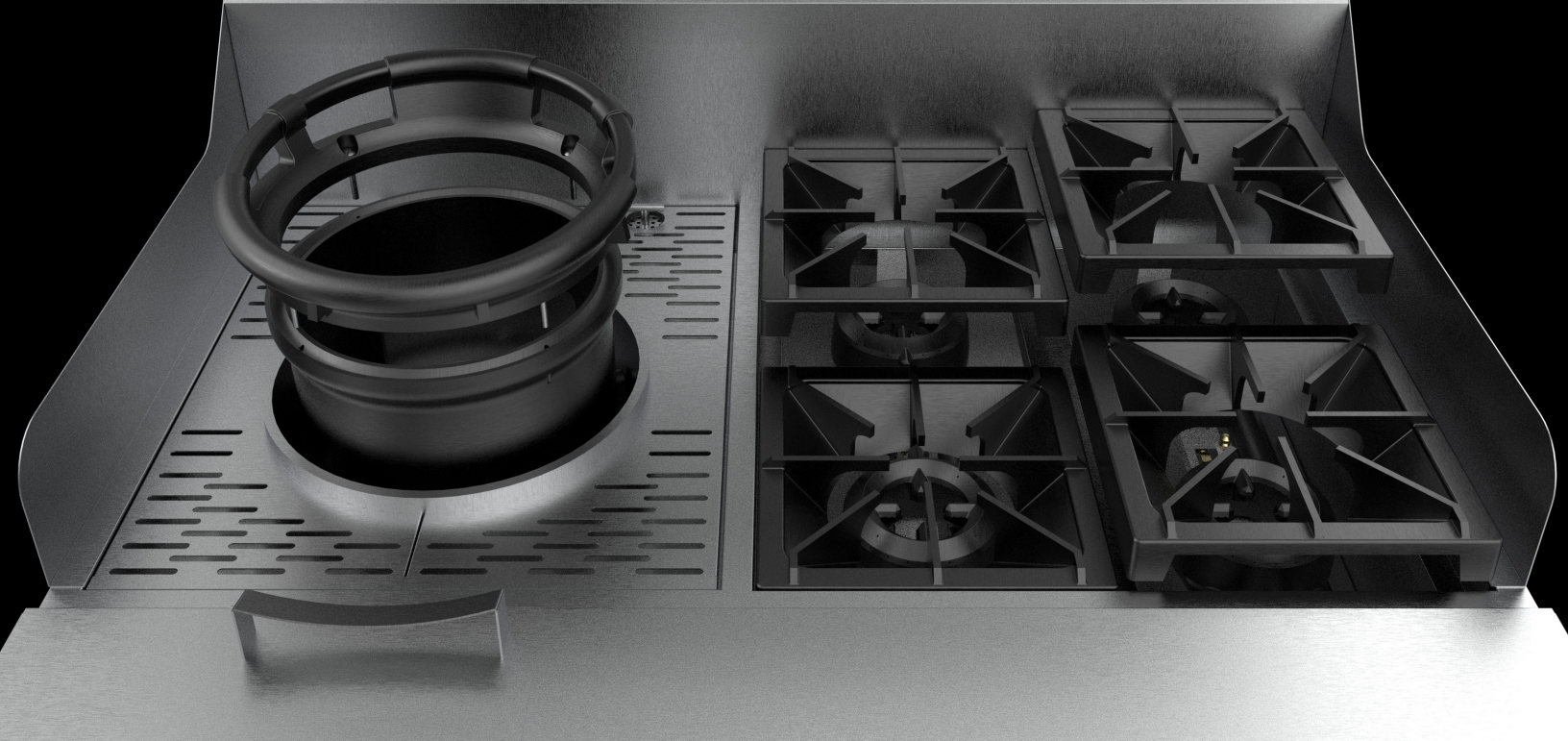

紐約爐頭
RESTAURANT EQUIPMENT
專業品質，您的廚房定制專家

Panda[®]

The Hybrid of two Continents

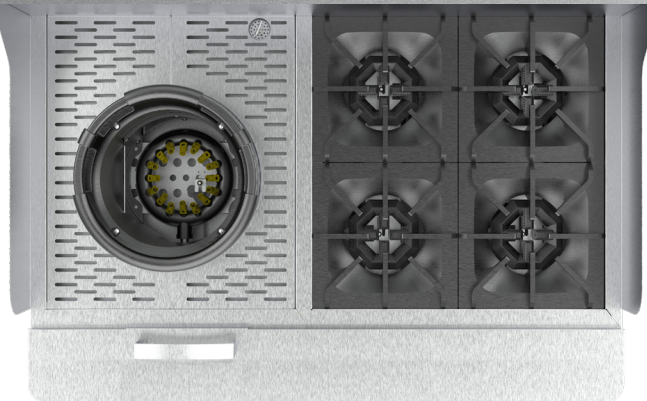
紐約爐頭
L&T RESTAURANT EQUIPMENT

A combination of PANDA[®] Wok Chamber and commercial open top burners ranges its here to maximize your ability to achieve total flexibility towards perfection.



High Heat Wok Chamber

Each Chamber is made of ductile iron. Durable and with high thermal resistance.



Independently controlled burners

12" x 12" heavy-duty cast iron grates support your sauce pans, fry pans, and other cookware.

Boost your kitchen's efficiency

You can effortlessly boil, saute, simmer, and perform a variety of other cooking tasks on top of this heavy-duty cast iron grates while stirfrying with intense, precise heat on the cast iron wok range.



Powerful Jet Burner

The impressive 95,000 BTU 18 tip duck jet burner offers all the power you'll need to cook up your signature stir fry dishes for your hungry customers.



PANDA® Ductile Iron Air Insulation Design

It's all about Durability

PANDA® Combination Range is built to stand tough against constant use in your high-volume restaurant.

Heavy gauge stainless steel frame construction for the entire unit, which is designed for extra strength and durability.

And, So Easy clean-up.

With a special enameling process, the heavy-duty continuous surface grates can be easily and quickly cleaned.



Panda®

Easy to Clean

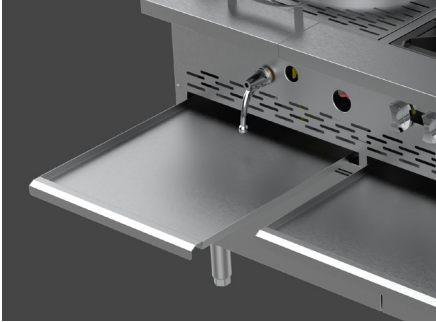
100% Stainless steel removable drip tray under each burner, for grease, and waste.



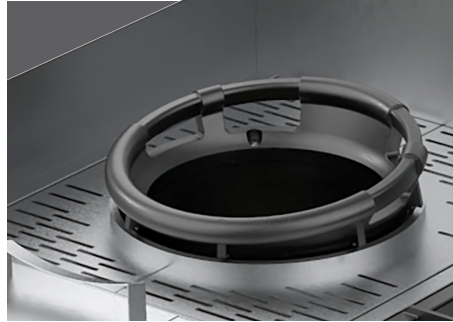
L handle gas valves

“L” shaped handle gas valves

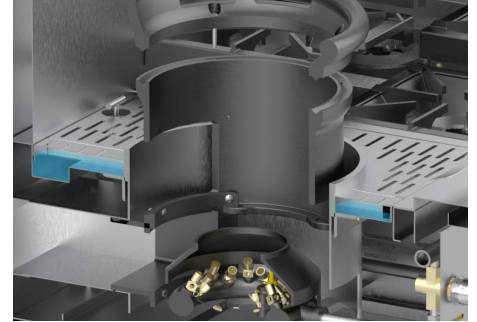
provide easy access for knee operation which ensures hands-free cooking.



Independently controlled burners



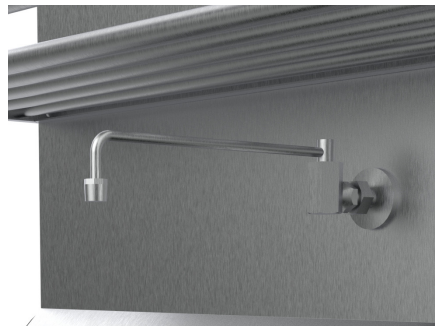
Choice of 13" or 17" Wok Chamber



Smart Cooling System

Autoflo swing faucet

providing a quick way to fill woks for boiling or rinsing between batches. Activated by swinging them out toward the operator and deactivated by pushing them parallel to the backsplash.



Autoflo swing faucet

Smart Cooling System

full length cooling line prevents the deck from overheating to maintain the unit's longevity.

PANDA® WOK SERIES Hybrid Wok Range

Technical Specification

MODEL	13" WOK CHAMBER	17" WOK CHAMBER	12" OPEN BURNERS	DIMENSION (IN)			WATER INLET	POWER	WITHOUT OVEN BTU/HR	WITH OVEN BTU/HR
				W	D	H				
PCWR-13W-2B	1	-	2	36	36	70	1/2	3/4	164,000	199,000
PCWR-17W-2B	-	1	2	36	36	70	1/2	3/4	164,000	199,000
PCWR-13W-4B	1	-	4	48	36	70	1/2	3/4	228,000	298,000
PCWR-17W-4B	-	1	4	48	36	70	1/2	3/4	228,000	298,000
PCWR-13W-6B	1	-	6	60	36	70	1/2	3/4	292,000	362,000
PCWR-17W-6B	-	1	6	60	36	70	1/2	3/4	292,000	362,000
PCWR-13W2-2B	2	-	2	60	36	70	1/2	3/4	264,000	334,000
PCWR-13W2-4B	2	-	4	72	36	70	1/2	3/4	328,000	433,000
PCWR-13W2-6B	2	-	6	84	36	70	1/2	3/4	392,000	497,000



ETL US

This item meets the electrical product safety standards imposed by the ETL, a division of the Intertek Group, for use in the United States.



ETL Sanitation

This item meets the sanitation standards imposed by the ETL, a division of the Intertek Group.



Base Unit Customization

PANDA® Combination Range bases are available in a multitude of options, all tailor fit to meet your specific needs.

Premium Oven Base

The Convection Oven has a ventilator in its center back which helps to provide better heat circulation inside the oven base. The oven's burner runs at 30,000 BTU.

Ovens are provided with 14 gauge stainless steel all welded construction, a stainless steel oven interior with a removable bottom, and two chrome plated oven racks.



PCWR-13W-6B



PCWR-13W-6B

Storage Base

Choose a Storage base for your PANDA® cook top when additional oven is not needed in the kitchen and there is need for more Storage space.

PANDA® Base cabinet bases are built of 14 gauge all stainless steel welded body construction. The cabinet is stainless inside as well as outside for unrivaled durability.



Stand Base



Countertop

Product Dimensions

