

Panda®

**Simply
Powerful.**

PANDA® Wok Series
Grand Wok Ranges

GAS APPLIANCES





Panda[®]

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Grand Wok Ranges

Stainless Steel Stove Top

16GA one piece stainless steel stove top extended to front and two sides with forming technology.

Heat Resistance Steel Chamber

Steel wok chambers are manufactured with a high resistance towards fire.

Heavy Duty Construction

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

Easy to Clean

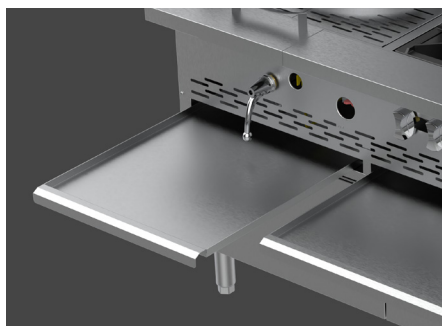
100% Stainless steel removable drip tray under each burner, for grease, and waste.



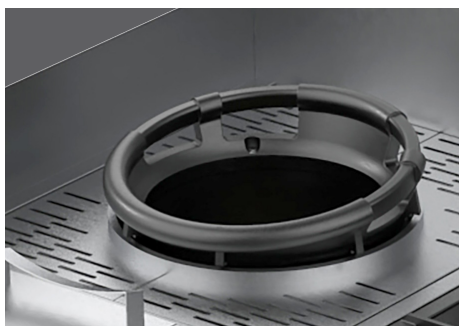
L handle gas valves

“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.

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Technical Specification

MODEL	13" WOK CHAMBER	17" WOK CHAMBER	DIMENSION (IN)			WATER INLET	GAS INLET	WITHOUT OVEN BTU/HR	WITH OVEN BTU/HR
			W	D	H				
PCWR-13W	1		24	36	70	1/2	3/4	100,000	135,000
PCWR-17W		1	24	36	70	1/2	3/4	100,000	135,000
PCWR-13W2	2		48	36	70	1/2	3/4	200,000	270,000
PCWR-13W-17W	1	1	48	36	70	1/2	3/4	200,000	270,000
PCWR-17W2		2	48	36	70	1/2	3/4	200,000	270,000
PCWR-13W3	3		72	36	70	1/2	3/4	300,000	370,000
PCWR-13W2-17W	2	1	72	36	70	1/2	3/4	300,000	370,000

3/4" Gas Connection

All gas, electric, and water connection have to be installed by a professional.



NFS

This item meets the standards imposed by NSF International, which focuses on public safety, health, and the environment.

Product Dimensions

