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WOK RANGE

MODELS:

CSR-B-30	One Fire Chamber	(length 27")
CSR-B-60	Two Fire Chambers	(length 57")
CSR-B-90	Three Fire Chambers	(length 87")
CSR-B-120	Four Fire Chambers	(length 117")

SPECIFICATIONS

TOP:

Type 304 #4 polished 16 gauge stainless steel formed to accommodate fire chamber, water cooling washdown trough with perforated basket.

SPLASH BACK & ENDS:

Type 304 #4 polished 20 gauge stainless steel. Splashback is complete with full length stainless steel tubular lid rail and one brush shelf. Ends and splashback are removable.

BODY:

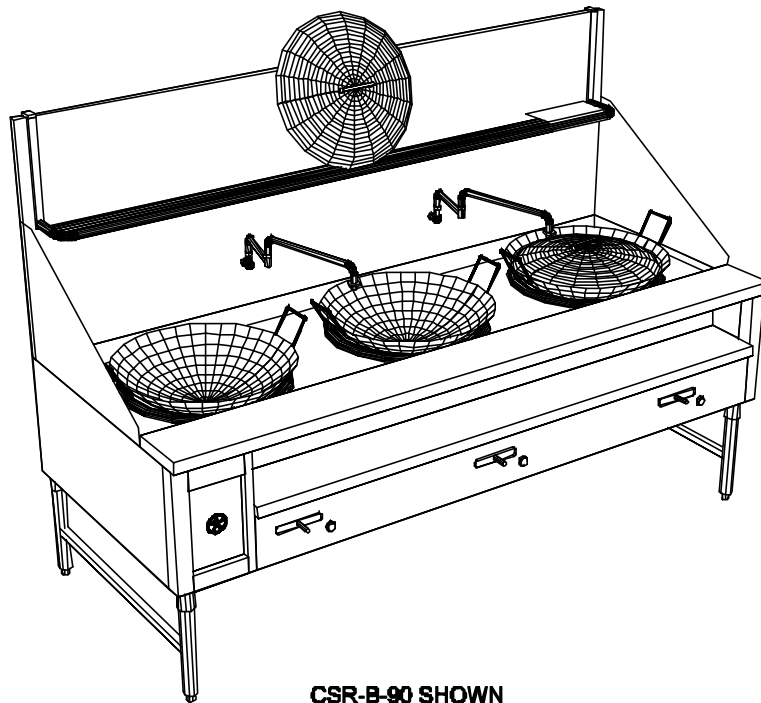
Type 304 #4 polished 20 gauge stainless steel front, control panel and plate shelf. Back and ends are galvanized finish with 16 gauge channel supports to accommodate burner, fire chamber and crumb trays. 16 gauge stainless steel tubular legs with removable sanitary bullet feet.

BURNER:

Cast iron jet burner, 85,000BTU (10 jets), 145,000BTU (20 jets) or 180,000BTU (24 jets) controlled with gas safety, pilot light and thermocouple. Special on/off valve for easy operation.

FIRE CHAMBER:

HERCULES Wok Ranges were the first to provide replaceable fire chambers with circumference gravity and live air cooling. The fire chamber is made of 12 gauge cold rolled steel.



CSR-B-90 SHOWN

ROUGHING-IN:

- 1/2" DIA. COLD WATER SUPPLY 24" A.F.F.
- 1-1/2" DIA. DRAIN 15" A.F.F.
- 1-1/4" DIA. GAS CONNECTION. 18" A.F.F.

