

ABC'S CHINESE WOK RANGE



ABC Restaurant Equipment Co.'s chinese wok range is designed to meet the highest standards of modern commercial kitchens, delivering the intense heat required to achieve an authentic **"Wok Taste."**

The wok range is available in variable lengths for a wide range of specifications. The heavy-duty, one-piece seamless **stainless steel** top reinforced with steel angles ensures long-lasting durability and ease of cleaning.

ABC models are available with **up to 12 holes**, offered in the following wok hole sizes: 13", 14", 16", 18", 20", 22", and 24".

Six burner types are available to suit various cooking styles:

Two-ring burner	50,000 BTU/hr
Three-ring burner	100,000 BTU/hr
Duck-tip burner	110,000 BTU/hr
23-tip jet burner	110,000 BTU/hr
32-tip jet burner	130,000 BTU/hr
20-tip jet w/cover	92,000 BTU/hr

Jet-tip and duck-tip burners are controlled by knee-level, "L"-shaped handles for easy gas control. Three-ring burners are controlled using two round chrome knobs.

Integrated water-cooling systems help keep the stove clean and reduce surface temperatures. Two types of cooling systems are available:

1. **Top water-cooled system:** Water flows through a perforated copper pipe with a stainless steel cover; starts on top of the backsplash, continues across the stovetop to the front trough, then drains to a floor sink.
2. **Conventional water-cooled system:** Water flows from the front to the back trough then drains into a floor sink.

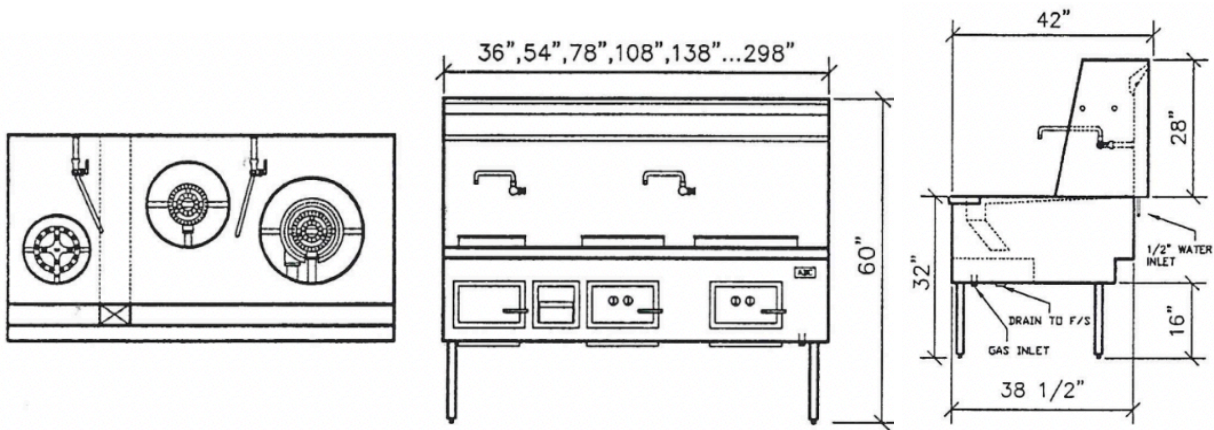
Built-in faucets are available in both **manual** and **automatic** styles.

*One-year limited warranty. Installation must comply with applicable plumbing codes and local building regulations. **CSA and NSF certified.***



ABC RESTAURANT EQUIPMENT CO.

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<u>MODEL #</u>	<u>LENGTH, TYP.</u>	<u>DEPTH</u>	<u>BURNERS</u>	<u>BTU</u>	<u>SHIP WEIGHT (LBS)</u>
ABC-1	36"	42"	1	110,000	300
ABC-2	54"	42"	2	220,000	500
ABC-3	78"	42"	3	330,000	750
ABC-4	108"	42"	4	440,000	1000
ABC-5	138"	42"	5	550,000	1250
ABC-6	168"	42"	6	660,000	1500
ABC-7	188"	42"	7	770,000	1750
ABC-8	208"	42"	8	880,000	2000
ABC-9	228"	42"	9	990,000	2250
ABC-10	248"	42"	10	1,100,000	2500
ABC-11	278"	42"	11	1,210,000	2750
ABC-12	298"	42"	12	1,320,000	3000

*Actual length: Total of all holes diameters + total space between holes and right and left edges.
All minimum 4" for each space.*

Specifications:

- Dimensions:** Length varies based on number of holes, plus spacing between holes and edges as calculated above for actual length. Standard width is 42"; standard height is 32".
- Materials:** Stainless steel top, front, ledge, pipe rack, and backsplash. Steel sides and legs. Galvanized drip pans and a perforated stainless steel waste basket.
- Burners:** Six burner types:
 - Two-ring burner – 50,000 BTU/hr
 - Three-ring burner – 100,000 BTU/hr
 - Duck-tip burner – 110,000 BTU/hr
 - 23-tip jet burner – 110,000 BTU/hr
 - 32-tip jet burner – 130,000 BTU/hr
 - 20-tip jet w/cover – 92,000 BTU/hr
- Gas Control:** All jet-tip and duck-tip burners are controlled by "L"-shaped handles. 3-ring burner controlled by chrome knobs.
- Water Control:** Top-cooling or conventional cooling water system, hand-controlled from the front. Manual or automatic (turned on by swinging the spout straight out) style faucets.
- Drip Pans:** One drip pan per hole.
- Waste Basket:** A stainless steel drain basket is located at the front of the range for the top-cooled water system. A stainless steel waste basket is located at the rear trough for the conventional water-cooled system.
- Wok Holding Style:** Slanted wok holder for 13", 14", and 16" holes. A soup pot holder is welded inside the 18" hole. Two steel bar wok holders for 18", 20", 22", and 24" holes.
- Gas Pressure and Inlet Sizes:** Manifold pressure is 5" W.C. for natural gas. Gas inlet is available on either side of the range.
 - 1–2 holes: 1" NPT
 - 3–4 holes: 1¼" NPT
 - 5–8 holes: 1½" NPT
 - 9+ holes: two 1½" NPT
 Manifold pressure is 10" W.C. for propane gas.
- Clearance:** For use only in non-combustible locations. Provide 0" clearance for non-combustible construction; 3" back and side clearance for combustible construction.