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RESTAURANT EQUIPMENT
專業品質，您的廚房定制專家



Panda[®]

Unbeatable Powerful.

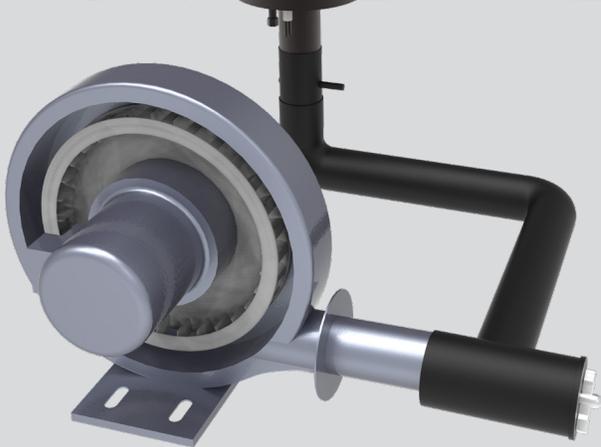
PANDA[®] Wok Series
Turbo Jet Wok Range

GAS APPLIANCES





PANDA® Wok Series
Turbo Jet Wok Range

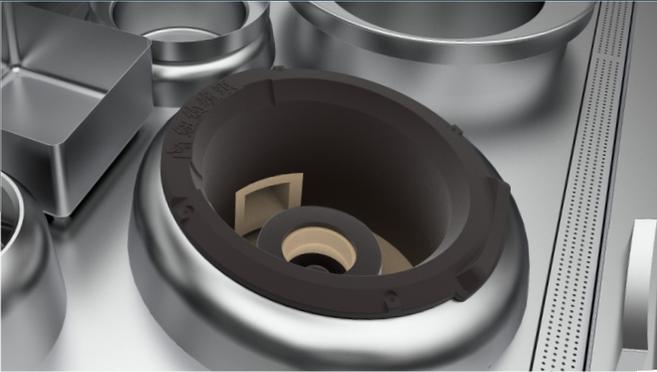


High Speed Blower

This equipment has additional internal blowers installed for each burner to achieve a stronger boost of power.

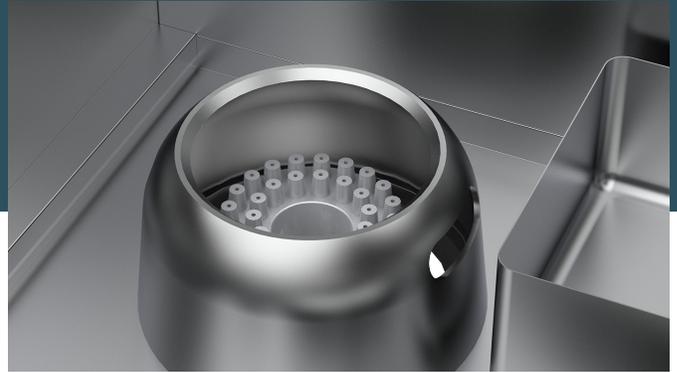
Do More with Less

Increase your productivity of having able to have multiple option of chamber on the main body with to fulfill different cooking needs.



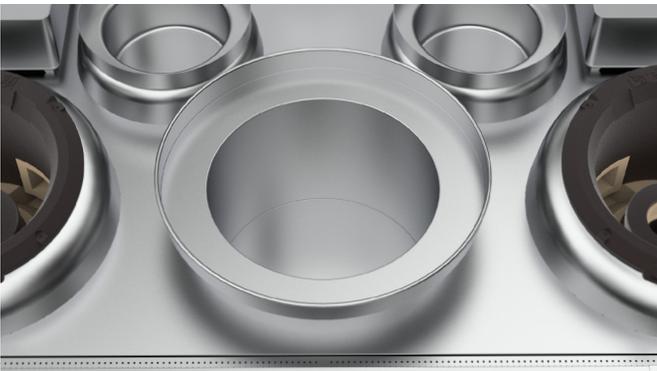
High-Speed Turbo Wok Chamber

Extra Durability compared to traditional firebrick



Multitask Small Slow Cook Chamber

Maximize productivity



Additional Large Soup Chamber

Extra soup maker



Warming Chamber

by using Internal thermal steering technology, redirecting the heat from main chamber to soup chamber, save 30% on energy waste.



PANDA® Wok Series
Turbo Jet Wok Range



Cast Iron Wok Chamber

Extra Durability compared to traditional firebrick



Stainless Steel body

100% stainless steel and heavy gauge reinforced steel angle chassis.

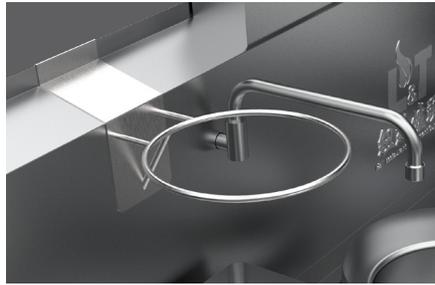


Electronic Ignition

A small switch on the front to activate the sparking ignition for the gas burner.

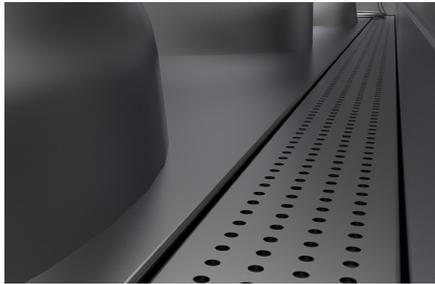
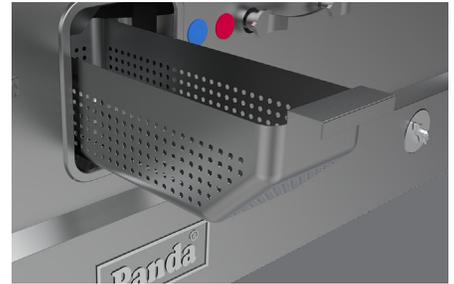
Autoflo swing faucet

Activated by swinging them out toward the operator and deactivated by pushing them parallel to the backsplash. Strategically placed holders allow for oil



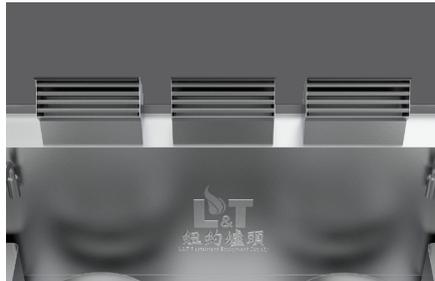
Strainer holders

Suspend strainers from the backsplash with an optional strainer holder. Strategically placed holders allow for oil or stock to drip back into insets.



Waste Basket

Front access waste basket is formed from a single piece of stainless steel. High capacity, easy to use and durable.



Front Drain

The feature of adapting a single long piece of drain rail ensures that professionals can maintain cleanliness and meet sanitary standards.



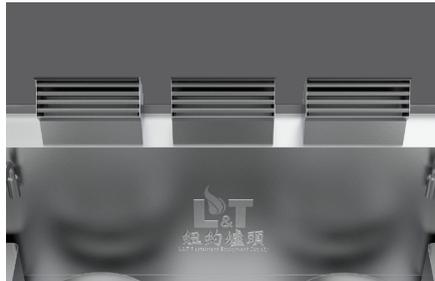
"L" shaped handle gas valves

Each valve has individual "L" shaped handle that is 24" from ground and can be operated by hand or knee.



Flue Riser

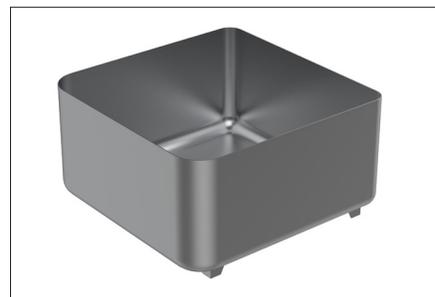
Each Chamber has flue risers vent that are made of 16 gauge stainless steel. Vent most of heat. Durable and easy to clean.



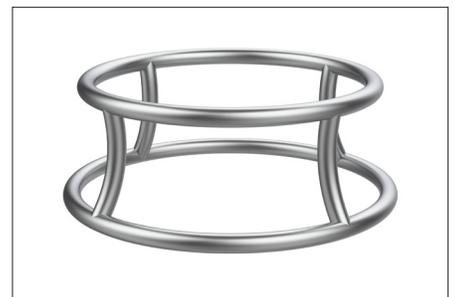
Additional Accessories



Spicen and Condiment Pan



Strainer Pan



Strainer Stand



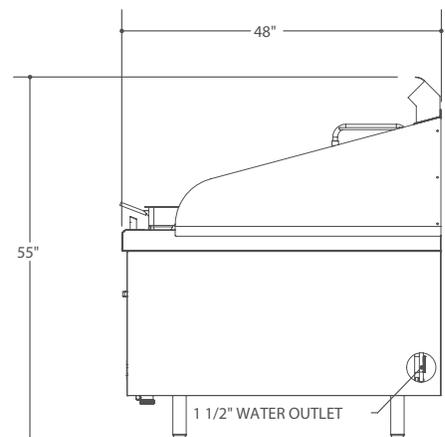
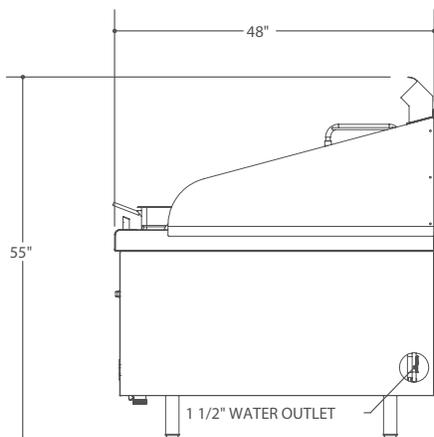
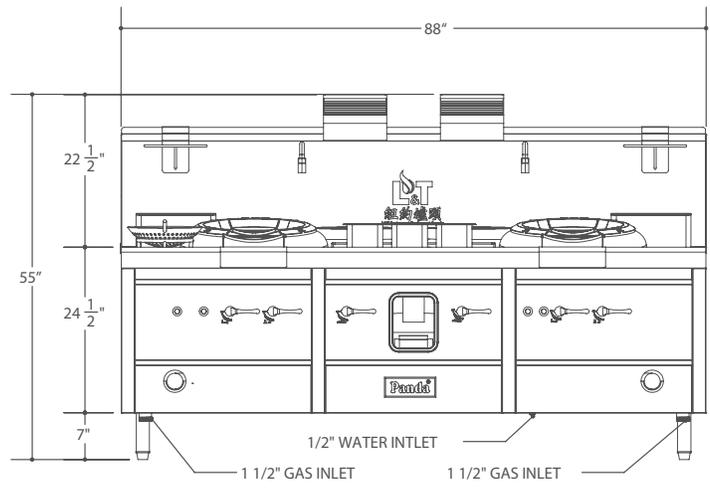
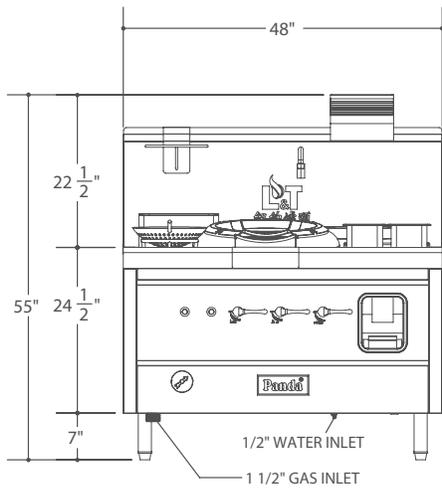
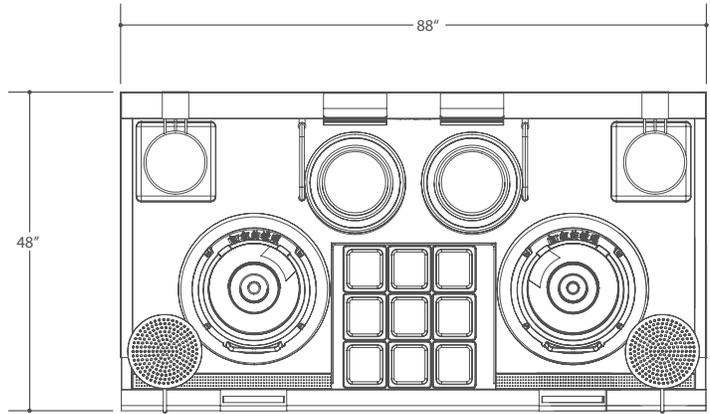
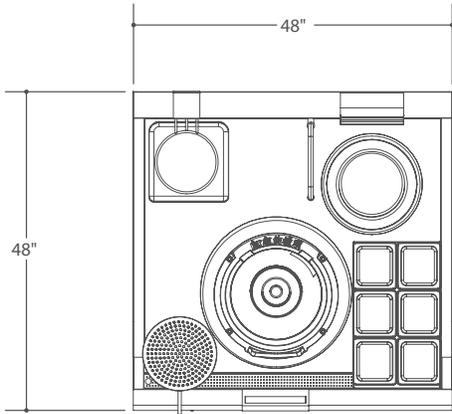
**PANDA® Wok Series
Turbo Jet Wok Range**



**PANDA® Wok Series
Turbo Jet Wok Range** Technical Specification

MODEL	MAIN CHAMBER	MAIN SOUP POT	SECOND SOUP POT	CLAYPOT CHAMBER	DIMENSION (IN)			BTU	NET WEIGHT	GROSS WEIGHT	GAS INLET#	BLOWER UNIT#
					W	D	H					
PD-HKWR-1-1	1	0	1	0	48	48	55	119400	772	871	1	1
PD-HKWR-2-1	2	0	1	0	72	48	55	238800	1038	1215	2	2
PD-HKWR-2-2	2	0	2	0	88	48	55	238800	1149	1373	2	2
PD-HKWR-2-2S1W	2	0	2	1	88	48	55	288800	1149	1373	2	2
PD-HKWR-2-1S2W	2	0	1	2	88	48	55	338800	1149	1373	2	2
PD-HKWR-2-3W	2	0	0	3	88	48	55	388800	1149	1373	2	2
PD-HKWR-3-2	3	0	2	0	95	48	55	358200	1407	1682	2	3
PD-HKWR-3-2S2W	3	0	2	2	100	48	55	458200	1707	1982	2	3
PD-HKWR-3-4W	3	0	0	4	100	48	55	558200	1707	1982	2	3
PD-HKWR-1S2W-2	2	1	2	0	100	48	55	399800	1149	1982	2	2
PD-HKWR-1S2W-2S2W	2	1	2	2	100	48	55	499800	1707	1982	2	2
PD-HKWR-1S2W-4W	2	1	0	4	100	48	55	599800	1707	1982	2	2
1 ½" Gas Connection		1 ½" Water Outlet			110V/60Hz Blower Voltage				0.25kW/ Unit Blower Power			
		½" Water inlet										

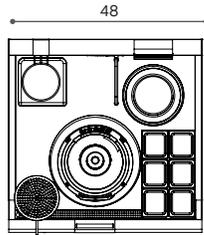
All gas, electric, and water connection have to be installed by a professional.



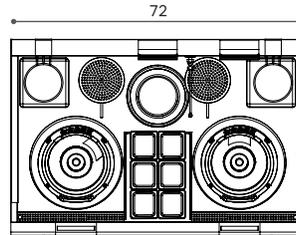
Model with Single Gas Inlet

Model with Double Gas Inlet

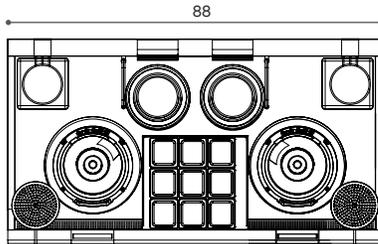
Product Dimension



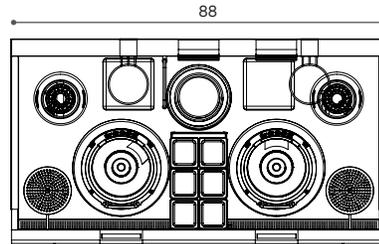
PD-HKWR-1-1



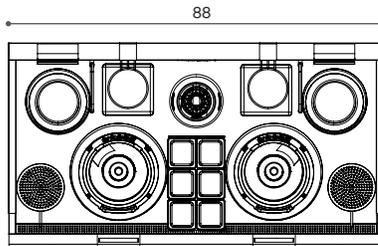
PD-HKWR-2-1



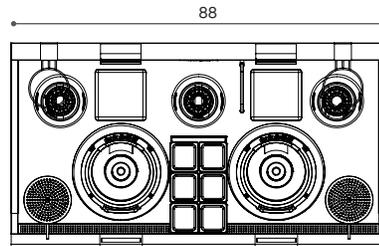
PD-HKWR-2-2



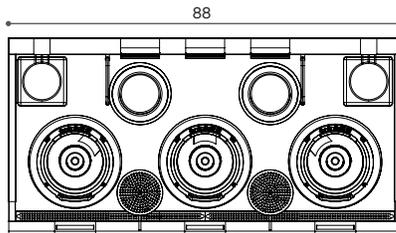
PD-HKWR-2-2S1W



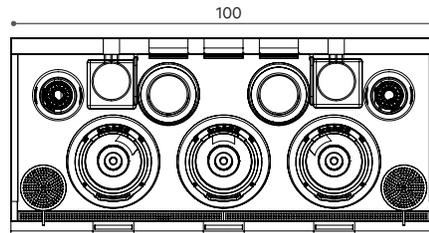
PD-HKWR-2-1S2W



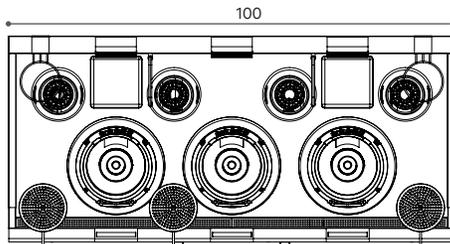
PD-HKWR-2-3W



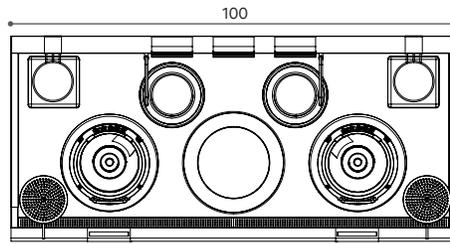
PD-HKWR-3-2



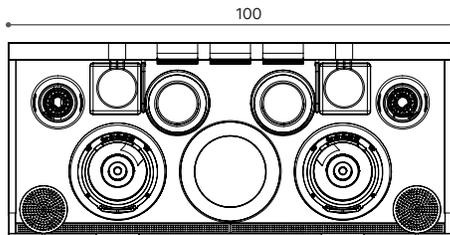
PD-HKWR-3-2S2W



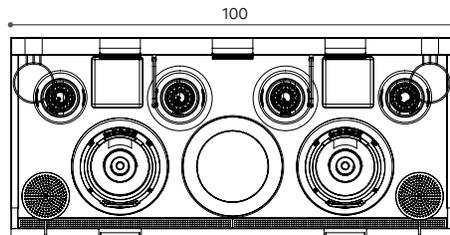
PD-HKWR-3-4W



PD-HKWR-1S2W-2



PD-HKWR-1S2W-2S2W



PD-HKWR-1S2W-4W