



# Waterless HI-PAC Wok

The B+S Black series Waterless Hi-Pac Wok Cooker features the latest technology in gas combustion and is essential for Asian establishments which must meet the demands of high turnover and quick response times.

The Hi-Pac cooker is constructed using only quality materials on a heavy-duty steel frame designed to prolong the life span of the appliance. Features of this unit include a ceramic lined heating chamber with a flue system that directs the hot air to a rear pot for boiling water. This model does not require water deck cooling, reducing water consumption and costs.

The air-forced burner can be smoothly regulated using the B+S designed lever action brass valve for the desired setting. The control box incorporates flame failure safety device and auto-ignition function, as well as a working status indicator.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	
CCF-HP1	800	950	1300	165	
CCF-HP1+1R	1200	950	1300	165	
CCF-HP1+1L	1200	950	1300	165	

- Options
- Dual and triple wok table
  - Position of pot ring can be on the left (+1L) or right (+1R)
  - Low splash back
  - Plinth model
  - Natural Gas (NG) only

**APPROVED**

**CERTIFIED**

**WARRANTY**

**PATENT PENDING**

- AISI 304 grade stainless steel
- Powered by a powerful and efficient 165Mj air forced burner
- Flame failure safety device and auto ignition function
- Working status indicator
- Ceramic lined wok chamber
- Water tap handles located at the front of the appliance ensuring chef's hands are protected from heat emitted by burner.
- Heavy duty lever action gas control
- Solid stainless steel frame construction throughout to prolong life span of the appliance.
- No deck cooling required
- Telescopic laundry arm
- 240V 10 amp, 100 W fan

