



B+S BLACK SERIES: CCF-HP2+1

Double Hole Hipac Wok with Centre Pot & Prep Table

Project: _____ Item: _____



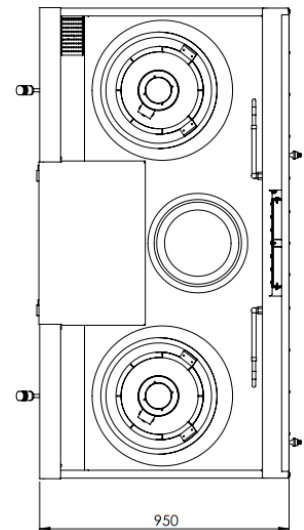
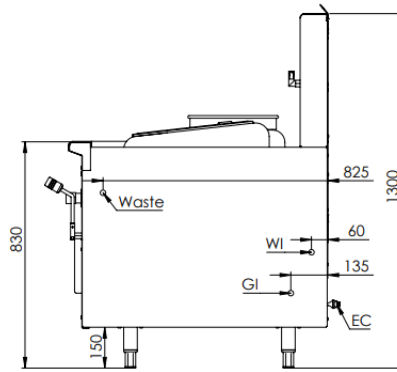
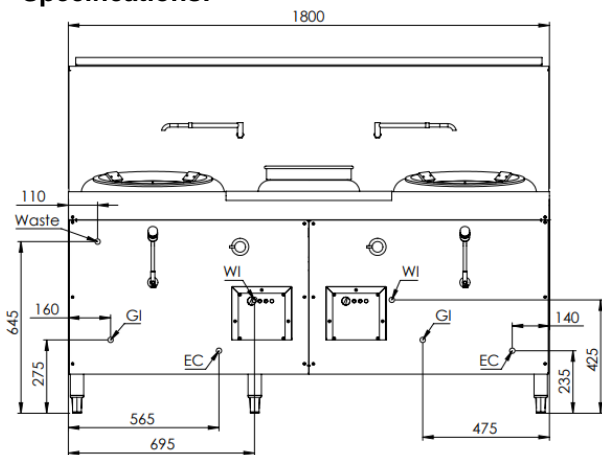
Standard Features:

- AISI Grade Stainless Steel
- Heavy duty complete stainless steel frame
- Durable cast iron ring – 335mm Diameter
- Powered by an efficient stainless steel low noise air forced burner
- Easily removable twist off burner allows for easy cleaning
- Ceramic lined combustion chamber increases cooking speed
- Multi layered insulated pressed top deck - 1.5mm Thick
- Waterless feature eliminates the need for deck cooling
- German manufactured pilot and self-diagnostic system
- Automatic ignition system with flame failure status indicators
- Heavy duty lever action gas control allowing flame modulation
- Manually operated laundry arm and spindle
- 12L capacity rear warming pot
- Preparation table - 630mm W x 405mm D
- Front waste gutter allows for greater ease in cleaning
- Waste shovel included
- Front access to all components makes service easy

Options:

- Natural or LPG Gas

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
					NG	LPG
CCF-HP2+1	1800	950	1300	-	270	280

Connections:

GAS (GI) (BSP)	WATER (WI)	WASTE (BSP)	ELECTRICAL CONNECTION (EC)	SUPPLY PRESSURE (kPa)	
				NG	LPG
3/4" (M)	1/2" (Copper)	2" (M)	10A 240V~ 1.2m Plug	0.9	2.5

- Combination control valve with inbuilt regulator is supplied within the unit
- **Must** be installed by an authorised installer in accordance to **AS/NZS5601 refer to current version**

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specification without notice.

Approval Number: GMK 10700



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