

## Technical Specifications for EWZ-2C



- Space saving 800mm total unit depth
- 333mm wok ring suitable for standard sized woks
- Chimney burners ideal for high heat/fast stir frying
- Uses up to 90% less water than Traditional Woks
- Air gap design eliminates need for water cooling
- Machine pressed deck to prevent grime catchment
- Concealed ring lip prevents water from entering air gap
- Removable, vented rear condiment shelf
- Modular design to suit multiple EWZ wok units
- Modify to Duckbill or Dual Ring Burners for an additional cost
- 12 month parts and labour warranty
- Easy to clean and service

### Waterless Wok

- 110 mj 24 jet chimney burners with pilot & FFD
- 333mm diameter standard size cast-iron wok ring
- Air gap cooling system
- Quarter turn water control lever
- Folding rear laundry arm with front panel controls
- Wider front gutter design for easier cleaning
- Internal front heat shield panel
- Supplied with waste strainer
- Zinc-aluminium Alloy burner handles

### Overall Construction

- Heavy duty construction
- Full skirt, enamelled cast-iron rings
- 1.5mm 304 stainless steel one-piece pressed deck
- 0.9mm 304 stainless steel condiment shelf
- Splashback and front cover 1.2 mm 304 stainless steel
- Integrated hob 1.5mm 304 stainless steel
- Side panels 1.2mm 304 stainless steel
- Undertrays 0.9mm stainless steel
- Stainless steel removable legs
- 30mm height adjustment range

### Dimensions

- 1200mm x 800mm x 1300mm H
- Working height 800mm
- Weight 155kg
- Packed dimensions 1250mm x 900mm x 1470mm H
- Packed weight 190kg

### Connections

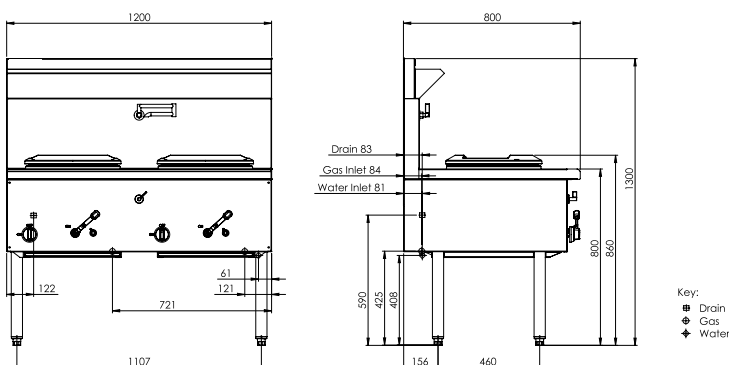
- Gas 3/4" BSP female
- Gas 121/721mm from right, 84mm from rear, 425mm to floor
- Supplied with gas regulator (specify Nat or LP on order)
- Water inlet 1/2" copper tube
- Water 61mm from right, 81mm to rear, 408mm to floor
- Drain 1 3/4" BSP male, drain outlet 2"
- Drain 122mm from left, 83mm from rear, 590mm to floor

### Cleaning & Servicing

- Easy access to all parts & components from front

### Options/Accessories

- Knee lever timer tap
- Replace Chimney burners with Duckbill or Dual Ring burners
- 250mm and 500mm wide clip on shelves (front)
- Wok Holder
- Clip On Sauce Holder
- Injector Cleaning Tool
- Joining caps & strips
- RH and LH side shields
- Rear castors



Model	Description	Nat Gas	LP Gas
EWZ-2C	2 chimney burner wok	220 mj	220 mj

Chimney Burners are designed to be run at full strength and not turned down. Turning burner down may lead to incomplete combustion and sooting.