



VERRO



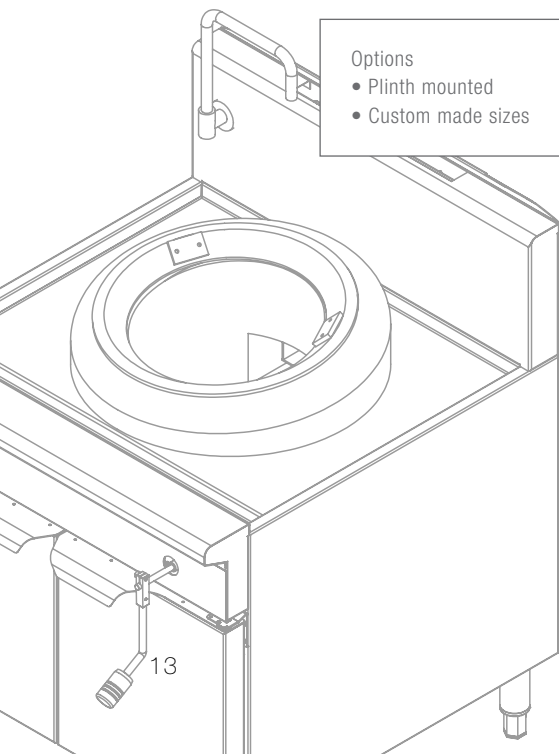
Waterless Hipac Wok

The VERRO premium fusion series Hipac wok delivers the best in quality, performance and flexibility. Its reliability is a result of a patent driven burner and pilot integrating system which offers the best in German technology and B+S innovation. Its ability to meet the demand of high turnover is second to none with cooking time significantly quicker than your conventional woks. No deck cooling is required which reduces water consumption costs while burner regulation is modulated via a heavy duty brass lever action valve for desired burner intensity which can produce 165MJ of power.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h) NG
VCCF-HP1	800	840	1030	165

Options

- Plinth mounted
- Custom made sizes
- Natural Gas (NG) only



APPROVED



CERTIFIED



**AUSTRALIAN
MADE**



WARRANTY

PATENT PENDING

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- 165MJ air-forced burner
- No deck cooling required
- Automatic ignition system
- German made pilot and self diagnostic system
- Patented pilot burner integration system
- Heavy duty lever action gas control allowing easy flame modulation
- Safety flame failure device
- Working status indicator
- Australian made heavy duty tapware
- Ceramic lined heat retention chamber increases cooking speed
- Easy access to all components for servicing and adjustment
- 240V 10 amp, 100 W fan