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MADE IN AUSTRALIA



Australian Gas Association
Certified



COMMERCIAL COOKING EQUIPMENT



ASIAN RANGE



Australian Made and Owned

For over 10 years, Luus Industries has been designing, manufacturing and marketing a wide range of European and Asian-style commercial cooking equipment. With several imported brands now available on the market, customers wanting reliable, high-quality yet affordable Australian made products prefer to buy Luus.

Manufactured in Melbourne and sold nationally through a network of distributors, the entire range is backed by a 12 months parts and labour warranty. And with our experienced team of service personnel available on-call, 7 days a week, technical support is never more than a phone call away.

Customer service hotline: 1800 993 168



ASIAN RANGE



In recent years, Luus Industries has emerged as one of the leading suppliers of Asian-style cooking equipment in Australia. A combination of woks, steamers, stock pot boilers, noodle cookers and Teppanyaki grills have been supplied into all types of kitchens – from takeaways and franchises, right up to high-end restaurants.

The entire *Asian* range of cooking equipment is robust and reliable, while offering outstanding performance and functionality that would impress even the most discerning chefs. All equipment is made in Australia and backed with a 12 month parts and labour warranty – fantastic affordability without compromise.

WATERLESS WOKS



WL-2C



WL-1C

The cornerstone of every asian kitchen, Luus woks are designed to withstand the pressure of heavy usage associated with Asian-style cooking. With ongoing focus on the state of the environment, the new Waterless Wok range uses 90% less water. This not only assists in the conservation of our water supplies, but can also save users thousands of dollars in water bills.

Standard Features:

The Luus Waterless Wok range comes standard with a knee operated timer tap and powerful chimney jet burners.

- Chimney Burners are powered by 24 jets at 110mj/hr (120mj/hr LPG)
- Flame Failure & Pilot standard with Chimney, Duckbill and Ring Burners
- Innovative 'air gap' and heat shield design allows excess heat to escape around ring, eliminating the need for water cooling
- Knee operated timer tap activates a 15 second water flow (approximately 1.5 litres) from laundry arm minimising water wastage
- Front gutter design for easier cleaning and maintenance
- Heavy duty, full skirt, enamelled cast iron rings
- Internal panel protects user and wok controls from heat damage
- Sturdy steel frame construction for longer lasting durability
- Modular design to suit multiple units of woks for a uniform kitchen

Optional Extras:

- Dual Ring Burners - 54mj/hr (56mj/hr LPG)
- Duckbill Burners - 18 jets at 99mj/hr (87mj/hr LPG)
- Flame Failure & Pilot for open burners (WL-2C2B only)
- Side shields
- Clip on shelves
- Joining strips and caps for multiple units
- Noodle Bar Kit – for noodle takeaway set ups
- Available in Natural Gas and LPG



110mj Chimney Jet Burners



Knee Operated Timer Taps



Air Gap Cooling System

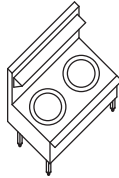
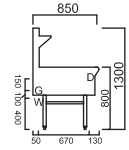
Waterless Wok Specifications



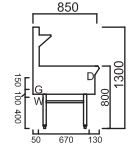
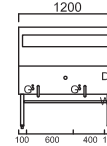
WL-2C2B



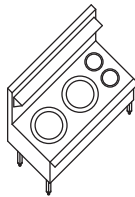
WL-1C 1 chimney burner
 Dimensions 600x850x1300high
 Water connection (W) 1/2" copper
 Drain connection (D) 2" BSP male
 Gas connection (G) 3/4" BSP male
 Gas output 110mj/hr Nat, 120mj/hr LPG



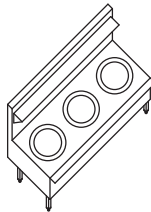
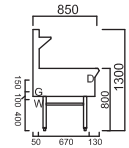
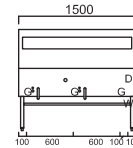
WL-2C 2 chimney burners
 Dimensions 1200x850x1300high
 Water connection (W) 1/2" copper
 Drain connection (D) 2" BSP male
 Gas connection (G) 3/4" BSP male
 Gas output 220mj/hr Nat, 240mj/hr LPG



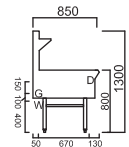
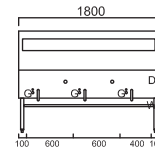
WL-3C



WL-2C2B 2 chimney, 2 open burners
 Dimensions 1500x850x1300high
 Water connection (W) 1/2" copper
 Drain connection (D) 2" BSP male
 Gas connection (G) 3/4" BSP male
 Gas output 256mj/hr Nat, 284mj/hr LPG



WL-3C 3 chimney burners
 Dimensions 1800x850x1300high
 Water connection (W) 1/2" copper
 Drain connection (D) 2" BSP male
 Gas connection (G) 3/4" BSP male
 Gas output 330mj/hr Nat, 360mj/hr LPG



Waterless Wok Trial

A trial conducted by Sydney Water in a busy 200 seat yum cha restaurant produced outstanding results. Operating 364 days a year with an average of 275 covers per day, they replaced one of their traditional water-cooled woks with a waterless unit, complete with an automatic cut-off spout and knee operated timer tap. The results indicate a saving of 6,000 litres of water per day – that's over 2,000,000 litres per year and \$5,000 in water bills!

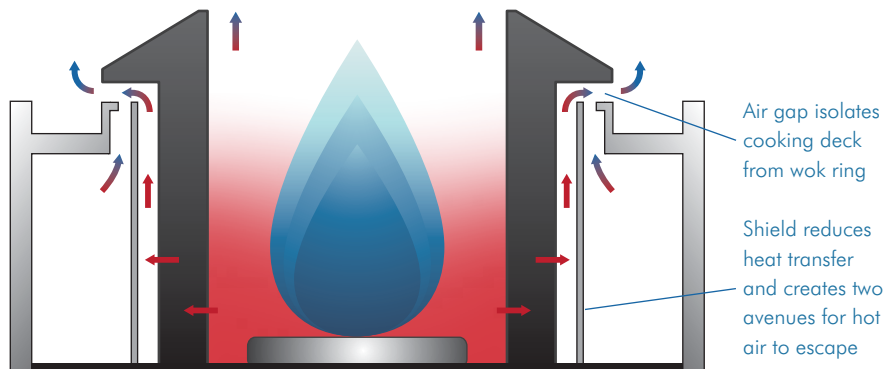
Savings

Cooling Water	3,500 lt/day
Cleaning Water	2,500 lt/day
Total Water	6,000 lt/day
Total Cost Saving	\$5,110 per year*

**Based on 2004/05 Sydney water charges; assumes sewer usage discharge factor of 70% and trade waste discharge of 100% of water saved*

Air Gap Design

A heat shield around the wok ring reduces heat transfer to the cooking deck and body, while the air gap allows any excess heat to escape. Both features combine to eliminate the need for water cooling. Along with the knee operated timer tap, this wok ensures no water is wasted and is endorsed by several Australian water authorities.



TRADITIONAL WOKS

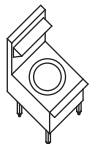


WF-2C2B

Optional Extras:

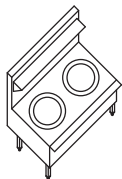
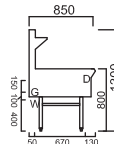
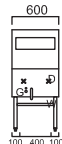
- Side shields
- Clip on shelves
- Dual Ring Burners - 54mj/hr (56mj/hr LPG)
- Duckbill Burners - 18 jets at 99mj/hr (87mj/hr LPG)
- Flame Failure & Pilot for open burners (WF-2C2B only)
- Joining strips and caps for multiple units
- Noodle Bar Kit – for noodle takeaway set ups
- Available in Natural Gas and LPG

Specifications



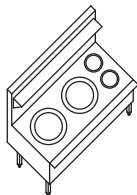
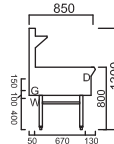
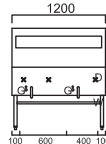
WF-1C 1 chimney burner

Dimensions 600x850x1300high
Water connection (W) 1/2" copper
Drain connection (D) 2" BSP male
Gas connection (G) 3/4" BSP male
Gas output 110mj/hr Nat, 120mj/hr LPG



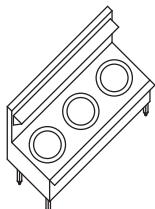
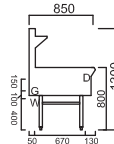
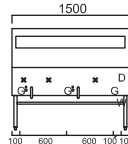
WF-2C 2 chimney burners

Dimensions 1200x850x1300high
Water connection (W) 1/2" copper
Drain connection (D) 2" BSP male
Gas connection (G) 3/4" BSP male
Gas output 220mj/hr Nat, 240mj/hr LPG



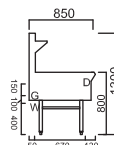
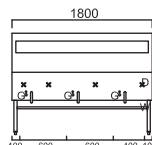
WF-2C2B 2 chimney, 2 open burners

Dimensions 1500x850x1300high
Water connection (W) 1/2" copper
Drain connection (D) 2" BSP male
Gas connection (G) 3/4" BSP male
Gas output 256mj/hr Nat, 284mj/hr LPG



WF-3C 3 chimney burners

Dimensions 1800x850x1300high
Water connection (W) 1/2" copper
Drain connection (D) 2" BSP male
Gas connection (G) 3/4" BSP male
Gas output 330mj/hr Nat, 360mj/hr LPG



Water Cooling System



110mj Chimney Jet Burners

Customised wok models (sizes, duckbill burners, dual ring burners) available on request. Check with your local council if water cooled woks can be used within your area.

STOCKPOT BOILERS



WL-1SP



WF-1SP

Luus Stockpot Boilers are available in waterless and traditional water-cooled designs, and are supplied standard with powerful chimney jet burners and cast iron trivets. With the optional extra of a 150 litre stainless steel pot, these units are ideal for all-day boiling of water, stock and soup.

Standard Features:

- Powered by 24 chimney jet burners at 110mj/hr (120mj/hr LPG) with Flame Failure and Pilot as standard
- 14" trivet elevates pot for better distribution of flame, and increases airflow improving combustion and burner efficiency
- Front gutter design for easier cleaning and maintenance
- Heavy duty, full skirt, enamelled cast iron rings
- Internal panel protects user and wok controls from heat damage
- Sturdy steel frame construction for longer lasting durability
- Height adjustable feet

Waterless Stockpot:

- Features innovative 'air gap' and heat shield design allowing excess heat to escape around ring, eliminating the need for water cooling
- 'Wokspout' laundry arm that automatically cuts off water flow when not in use

Traditional Stockpot:

- Uses water cooling system to ensure unit longevity
- Rear flue allows excess heat to escape through splashback

Optional Extras:

- 150 litre Stainless Steel Pot, 580mm diameter x 550mm high, with water release valve and lid
- Joining strips and caps for multiple units
- Available in Natural Gas and LPG

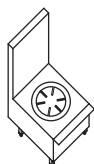


110mj Chimney Jet Burners



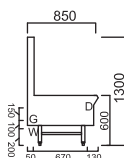
14" Cast Iron Trivet

Specifications



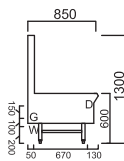
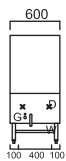
WL-1SP Waterless Stockpot

Dimensions 600 x 850 x 1300 high
Water connection (W) 1/2" copper
Drain connection (D) 2" BSP male
Gas connection (G) 3/4" BSP male
Gas output 110mj/hr Nat, 120mj/hr LPG



WF-1SP Traditional Stockpot

Dimensions 600 x 850 x 1300 high
Water connection (W) 1/2" copper
Drain connection (D) 2" BSP male
Gas connection (G) 3/4" BSP male
Gas output 110mj/hr Nat, 120mj/hr LPG



NOODLE COOKERS



NC-450

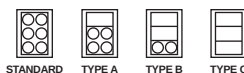
The Luus Noodle Cooker is ideal for boiling noodles, pasta, or soup. With a powerful 65mj burner and a thermostat control regulating the water temperature, this unit delivers the consistency required for all day operation. Available in a variety of noodle basket and/or soup pot combinations.

Standard Features:

- Powerful 65mj burner with Flame Failure and Pilot as standard
- Thermostat control to maintain consistent water temperatures
- Holds up to 25 litres of water
- Stainless steel tank ensuring unit longevity
- Overflow system to remove excess froth and maintain adequate water levels and purity
- Stainless steel exterior including side panels
- Sturdy steel frame construction for longer lasting durability
- Height adjustable feet
- Modular design to suit Fryers, Cooktops, Grills, Barbecues, and Ovens for a uniform kitchen

Optional Extras:

- Side shields
- Joining caps
- Noodle basket and soup pot combinations



Stainless Steel Finish

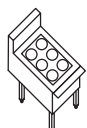


Thermostatically Controlled



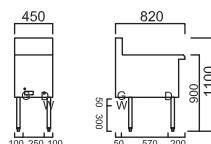
Different Options Available

Specifications



NC-450 Single tank, 6 baskets

Dimensions 450 x 820 x 1100 high
 Water connection (W) 1/2" copper
 Drain connection (D) 3/4" BSP male & 1/2" copper
 (recommended to use a tundish for connection)
 Gas connection (G) 3/4" BSP female
 Gas output 65mj/hr (Currently available in Nat gas only)



STEAMERS



YC-1

The Luus range of steamers comprises of the Yum Cha Steamer for larger scale cooking, and the Rice Roll Steamer made specially for 'cheong fun' steaming. Both are designed to produce maximum steam output and are equipped for all-day operation.

Standard Features:

- Piezo ignition, flame failure and pilot as standard
- Stainless steel exterior including side panels
- Sturdy steel frame construction for longer lasting durability
- Height adjustable feet

Yum Cha Steamer:

- Powered by 175mj/hr Mongolian burner
- Water cooling design to maintain unit longevity
- Comes with water tank, skirting and 7 hole insert
- Suitable for 20-22inch steam racks

Rice Roll Steamer:

- 65mj/hr burners
- Thermostat controls for consistent steaming
- Comes with steam plate and lid

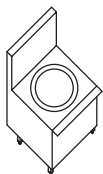
Optional Extras:

- 5 layer steam rack set (YC-1 only)
- Joining strips and caps for multiple units
- Available in Natural Gas and LPG (YC-1 only)



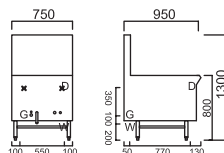
NC-450-R

Specifications

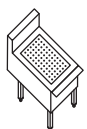


YC-1 Yum Cha Steamer

Dimensions 750 x 950 x 1300 high
 Water connection (W) 1/2" copper
 Drain connection (D) 2" BSP male
 Gas connection (G) 3/4" BSP male
 Gas output 175mj/hr Nat & LPG

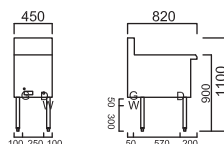


175mj Mongolian Burner



NC-450-R Rice Roll Steamer

Dimensions 450 x 820 x 1100 high
 Water connection (W) 1/2" copper
 Drain connection (D) 3/4" BSP male & 1/2" copper
 (recommended to use a tundish for connection)
 Gas connection (G) 3/4" BSP female
 Gas output 65mj/hr (Currently available in Nat gas only)



Perforated Steam Plate

DUCK OVENS



DRO-810

The Luus Duck Oven is heavy duty, easy to use, and suitable for roasting duck, pork, and other meats. With an 85mj/hr burner and generous internal chamber, this unit allows chefs to roast up to 12 ducks at one time, maximising efficiency and making it a must for larger asian-style restaurants.

Standard Features:

- Powerful 85mj/hr burner with Flame Failure and Pilot as standard
- Over temperature safety cut-off
- 12 duck roasting capacity
- Hanging rail allows excess fat to drip to drainage area
- Oil release and overflow valves
- 3 piece design for easy installation, cleaning and maintenance
- Easy lift-off lid for access to hang rail
- Temperature gauge
- Stainless steel exterior
- Heavy duty construction



85mj Burner

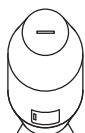


Easy Top Access



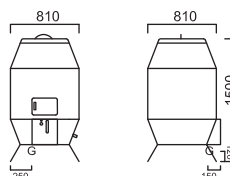
Temperature Gauge

Specifications



DRO-810 Duck Oven

Dimensions 810 x 810 x 1500 high
Gas connection (G) 3/4" BSP female
Gas output 85mj/hr (Available in Nat gas only)



TEPPANYAKI GRILLS



BCH-9P-T



BCH-9P-T-B

With a reduced unit depth and low-skirt profile, the Luus Teppanyaki Grill is designed especially for teppanyaki style cooking and entertaining. Units are available as either floor standing or benchtop models, and come in three standard sizes, 600mm, 900mm and 1200mm wide.

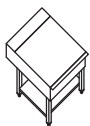
Standard Features:

- Cast iron burners (20mj/hr) standard with Flame Failure & Pilots
- Thick 16mm mild steel grill plates with excellent heat retention
- Reduced unit depth and side skirting ideal for teppanyaki style cooking and entertaining
- Complete with stand and undershelf or as a benchtop model
- Stainless steel exterior including side panels
- Sturdy steel frame construction for longer lasting durability
- Height adjustable feet

Optional Extras:

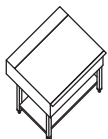
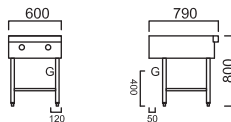
- Chrome finish on grill plates
- Side shields
- Joining caps
- Rear castors
- Available in Natural Gas and LPG

Specifications



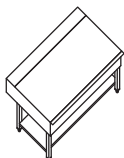
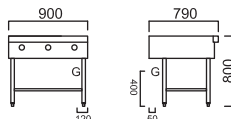
BCH-6P-T 600 Teppanyaki Grill

Dimensions 600 x 790 x 800 high
Gas connection (G) 3/4" BSP male
Gas output 40mj/hr Nat & LPG



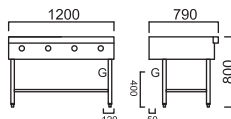
BCH-9P-T 900 Teppanyaki Grill

Dimensions 900 x 790 x 800 high
Gas connection (G) 3/4" BSP male
Gas output 60mj/hr Nat & LPG



BCH-12P-T 1200 Teppanyaki Grill

Dimensions 1200 x 790 x 800 high
Gas connection (G) 3/4" BSP male
Gas output 80mj/hr Nat & LPG



16mm Mild Steel Plate



Reduced Depth and Profile