

Equipment for the Foodservice Industry

value + quality + service

## **Wok Ranges**

RCTWR-16



RCTWR-16

**Features** 

## Features:

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Simple and robust structure, easy to manipulate and maintain
- Heavy duty jet burner with one adjustable valve
- Burner is equipped with a continuous pilot for instant ignition
- Roll front is easy to load and reduces spill over

- Heavy duty powder coated steel wok attachment is both durable and easy to clean
- Chrome plated 10" legs with adjustable feet
- 3/4" NPT on rear of appliance

## Warranty:

One year limited warranty parts and labour.
For full warranty details visit https://www.efifoodequip.com/warranty-info.php





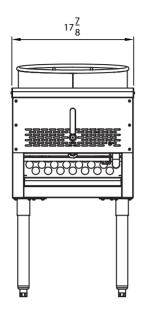


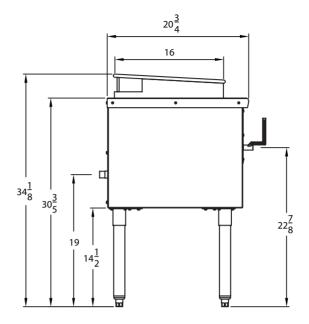


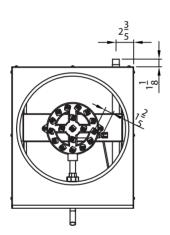


## RCTWR-16

Specifications







Model	Burners	Ignition	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (LBS) rock
RCTWR-16-N	- 1	Manual	NG	5	110,000	110,000	#55	- 78.5
RCTWR-16-P			LP	10	110,000	110,000	#65	

Specifications subject to change without notice.

