

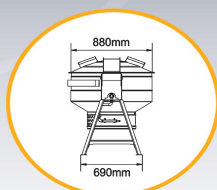
# Stainless Steel Gas Tilting Kettle



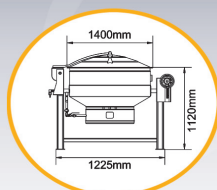
ANSI Z 83.11:1996

Approved from Standard and Industrial  
Research Institute of Malaysia  
(2005 MA 0686)

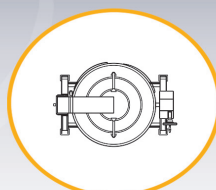
ANSI = American National  
Standard Institute



Side View



Front View



Top View



TK43CW

The gas tilting kettle is designed for you to fry, boil, grill, simmer and braise big quantity of dishes without problems of handing extra utensils.

- Elegant design.
- Manual tilting by manual wheel.
- Body and cover - Fully stainless steel constructed, hygienic and easy to clean.
- Cover with phenolic heat insulated handle.
- Cast Iron Wok / Stainless Steel Wok.
- Multi Tube Burner.

Model	Wok Capacity (Litres)	Wok Dimension (Ø x H) (mm)	Gas Consumption Btu / Hr (MJ / Hr)	Product Dimension (L x W x H) (mm)	Weight (kg)	Type
TK43CW	180	880 x 360	480,000 (506.5)	1400 x 880 x 1120	150	Cast Iron Wok
TK43SW	180	880 x 360	480,000 (506.5)	1400 x 880 x 1120	160	Stainless Steel Wok

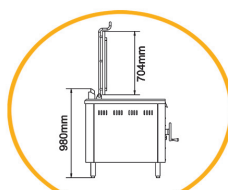
# Stainless Steel Gas Tilting Pan



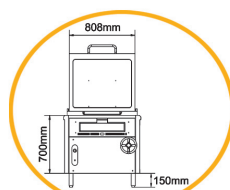
Approved from Standard and Industrial  
Research Institute of Malaysia  
(2005 MA 0686)

ANSI Z 83.11:1996

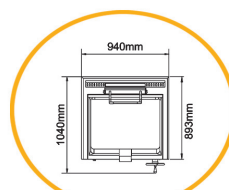
ANSI = American National  
Standard Institute



Side View



Front View



Top View



TP3237

The gas tilting kettle is designed for you to fry, boil, grill, simmer and braise big quantity of dishes without problems of handing extra utensils.

- Elegant design.
- Manual tilting by manual wheel.
- Body and cover - Fully stainless steel constructed, hygienic and easy to clean.
- Stainless steel pan.
- Two H cast iron burners.
- Piezo ignitor system for easy lighting and thermocouple safety device.

Model	Pan Capacity (Litres)	Pan Dimension (L x W x H) (mm)	Gas Consumption Btu / Hr (MJ / Hr)	Product Dimension (L x W x H) (mm)	Weight (kg)
TP3237	80	740 x 600 x 200	52,000 (55)	940 x 1040 x 980	154