



COMMERCIAL CATERING EQUIPMENT



**ASIAN RANGE**



## Certified Australian Made and Owned!

Since 1998, 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 15 month parts and labour 'Platinum 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: (03) 9240 6822



# ASIAN RANGE



For over a decade, Luus Industries has built a reputation as a leading supplier 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 impresses even the most discerning chefs. All equipment is made in Australia and backed with a 15 month parts and labour 'Platinum 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 Waterless Wok range uses 90% less water than its predecessor. 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, duckbill, or dual ring burners.

- Chimney Burners powered by 24 jets at 110mj/hr (120mj/hr LPG)
- Duckbill Burners - 18 jets at 99mj/hr (87mj/hr LPG)
- Dual Ring Burners - 54mj/hr (56mj/hr LPG)
- Flame Failure & Pilot standard with Chimney, Duckbill and Ring Burners (FFD optional extra for open burners on WL-2C2B)
- 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
- 15 month parts and labour 'Platinum Warranty'

## Optional Extras:

- 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

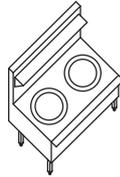
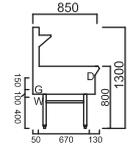
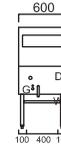


**WL-2C2B**



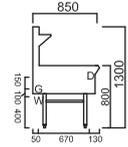
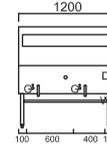
**WL-1C 1 chimney burner**

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

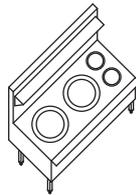


**WL-2C 2 chimney burners**

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

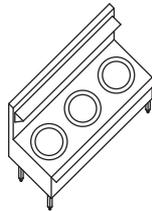
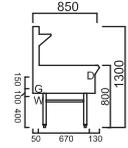
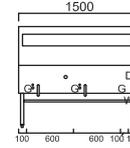


**WL-3C**



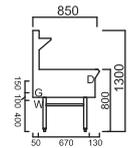
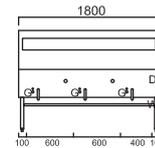
**WL-2C2B 2 chimney, 2 open burners**

Dimensions 1500x850x1300high  
 Water connection (W) 1/2" copper  
 Drain connection (D) 2" BSP male  
 Gas connection (G) 3/4" BSP male  
 Gas output 260mj/hr Nat, 286mj/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!

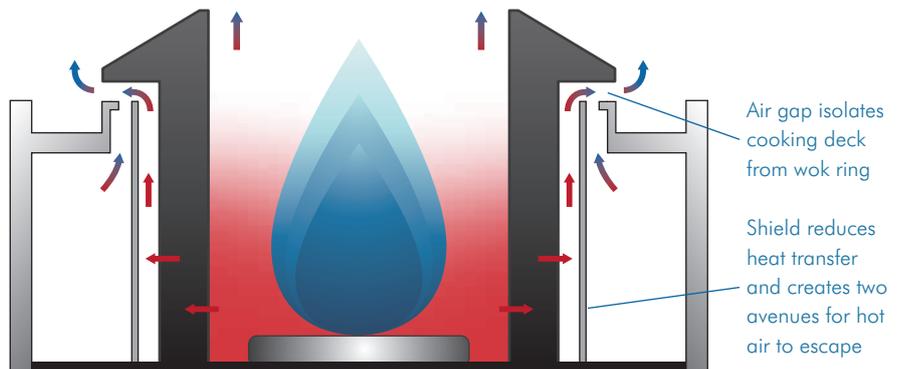
### Savings

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

As well as the Waterless models, our traditional range of water-cooled woks are still available, offering the same outstanding quality and value that has become expected of Luus.

## Standard Features:

The Luus Traditional Wok range comes standard with a water-cooling system and powerful chimney jet, duckbill, or dual ring burners.

- Chimney Burners powered by 24 jets at 110mj/hr (120mj/hr LPG)
- Duckbill Burners - 18 jets at 99mj/hr (87mj/hr LPG)
- Dual Ring Burners - 54mj/hr (56mj/hr LPG)
- Flame Failure & Pilot standard with Chimney, Duckbill and Ring Burners (FFD available as an optional extra on open burners for WF-2C2B)
- Heavy duty, cast-iron enamelled rings with double-flanged seal ensuring a completely watertight unit
- Rear flue system that allows majority of excess combustion to escape through rear splashback and away from user
- Water-cooled shelf to prevent condiments from drying out; and complete top to bottom water cooling system ensuring unit longevity
- Front gutter design for easier cleaning and maintenance
- 25mm thick insulation panel protects user and wok controls from heat
- Sturdy steel frame construction for longer lasting durability
- Modular design to suit multiple units of woks for a uniform kitchen
- 15 month parts & labour 'Platinum Warranty'

## Optional Extras:

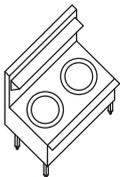
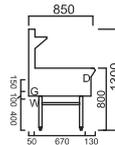
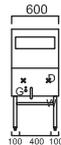
- Side shields
- Clip on shelves
- Flame Failure & Pilot for open burners (WF-2C2B only)
- Joining strips and caps for multiple units
- Noodle Bar Kit – for noodle takeaway set ups
- Available in Natural Gas and LPG

## Specifications



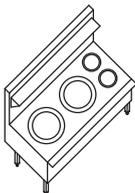
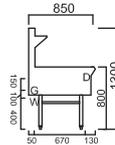
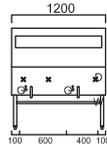
### WF-1C 1 chimney burner

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



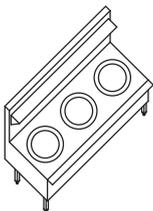
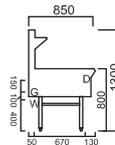
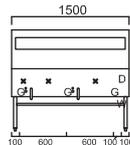
### WF-2C 2 chimney burners

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



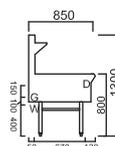
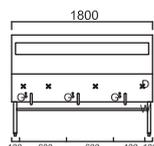
### WF-2C2B 2 chimney, 2 open burners

Dimensions 1500x850x1300high  
Water connection (W) 1/2" copper  
Drain connection (D) 2" BSP male  
Gas connection (G) 3/4" BSP male  
Gas output 260mj/hr Nat, 286mj/hr LPG

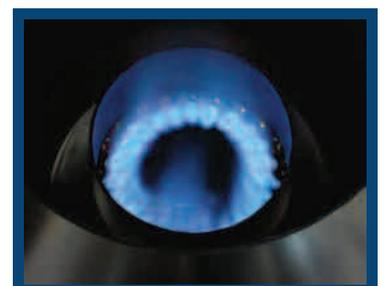


### WF-3C 3 chimney burners

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

Luus Stockpot Boilers are available in waterless and traditional water-cooled designs, and are supplied standard with powerful yet flexible duckbill burners and cast iron trivets. A superior quality 150 litre stainless steel pot is also available - the perfect pairing for all-day boiling of water, stock and soup.

## Standard Features:

- Powered by 18 duckbill jet burners at 99mj/hr (87mj/hr LPG) combining power & maximum heat control, 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
- 15 months parts and labour 'Platinum Warranty'

## 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



WF-1SP

## Optional Extras:

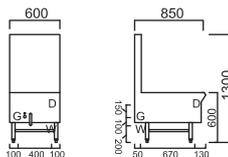
- 150 litre Stainless Steel Pot, 580mm diameter x 550mm high, with water release valve and lid
- Joining strips and caps for multiple units
- Available in Natural Gas and LPG

## Specifications



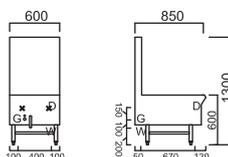
### WL-1SP Waterless Stockpot

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 99mj/hr Nat, 87mj/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 99mj/hr Nat, 87mj/hr LPG



14" Cast Iron Trivet

# NOODLE COOKERS



NC-45

Luus Noodle Cookers are ideal for cooking high volumes of noodles, pasta, and soup. Superior performance is achieved via the 65mj and 78mj jet burners on the 6 basket and 9 basket models respectively, delivering outstanding recovery rates and the consistency required for all day operation. Available in a variety of noodle basket and/or soup pot combinations.

## Standard Features:

- NC-45 has 65mj (68mj LPG) burners while NC-60 has 78mj (80mj LPG) burners with Flame Failure and Pilots as standard
- Variable high-low control value for rapid boil or simmer function
- Holds up to 35 litres of water
- Marine grade 316 stainless steel tank ensuring unit longevity
- High temp cutout mechanism for pan dry-out protection
- Overflow system to remove excess froth and maintain adequate water levels and purity
- Stainless steel exterior and sleek closed cabinet design
- 15 months parts and labour 'Platinum Warranty'

## Optional Extras:

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



Stainless Steel Finish



Variable high-low flame control



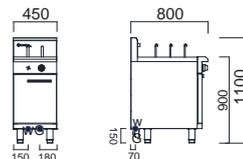
Efficient Overflow System

## Specifications



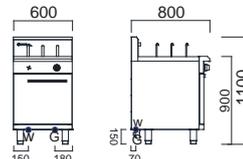
### NC-45 Single tank, 6 baskets

Dimensions 450x800x1100high  
 Water connection (W) 1/2" copper  
 Drain connection (D) 3/4" BSP male & 1/2" copper  
 Gas connection (G) 3/4" BSP female  
 Gas output 65mj/hr Nat & 68mj/hr LPG



### NC-60 Single tank, 9 baskets

Dimensions 600x800x1100high  
 Water connection (W) 1/2" copper  
 Drain connection (D) 3/4" BSP male & 1/2" copper  
 Gas connection (G) 3/4" BSP female  
 Gas output 78mj/hr Nat & 80mj/hr LPG



## Basket & Soup Pot Options

NC-45



NC-60



# STEAMERS



YC-1

The Luus range of steamers comprises of the Yum Cha Steamer for larger scale dim sum production, and the Rice Roll Steamer made specially for 'cheung 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
- 15 month parts and labour 'Platinum Warranty'

## Yum Cha Steamer:

- Powered by 140mj/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/Cheung Fun Steamer:

- 65mj/hr burners (68mj/hr LPG)
- Variable high-low burner control for constant boiling & steam
- Comes with steam plate and lid

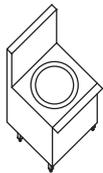
## Optional Extras:

- 4 piece steam rack set inc. lid (YC-1 only)
- Joining strips and caps for multiple units
- Available in Natural Gas and LPG



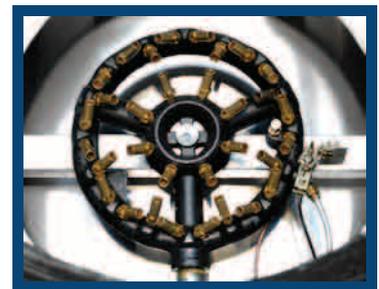
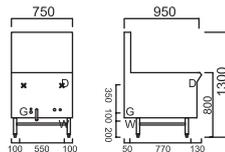
RC-45

## 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 140mj/hr Nat & LPG

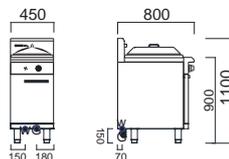


140mj Mongolian Burner



### RC-45 Rice Roll Steamer

Dimensions 450 x 800 x 1100 high  
 Water connection (W) 1/2" copper  
 Drain connection (D) 3/4" BSP male & 1/2" copper  
 Gas connection (G) 3/4" BSP female  
 Gas output 65mj/hr Nat & 68mj/hr LPG



Stainless Steel Finish

# 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 83mj/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 83mj/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
- 15 month parts and labour 'Platinum Warranty'



83mj Burner



Easy Top Access



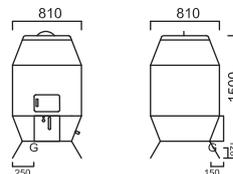
Temperature Gauge

## Specifications



### DRO-810 Duck Oven

Dimensions 810 x 810 x 1500 high  
Gas connection (G) 3/4" BSP female  
Gas output 83mj/hr Nat Gas & LPG



# TEPPANYAKI GRILLS



CS-9P-T



CS-12P-T

The newly designed Luus Teppanyaki Grill is designed especially for teppanyaki style cooking and entertaining. Popular for restaurants as well as in domestic settings, these units are available as either floor standing or benchtop models, and come in three standard sizes, 600mm, 900mm and 1200mm wide.

## Standard Features:

- 20 mj/hr burners with Flame Failure, Pilots & Piezo ignition
- 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
- 15 month parts and labour 'Platinum Warranty'

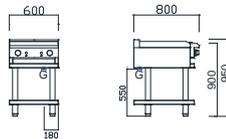
## Optional Extras:

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

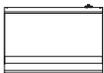
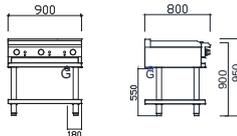
## Specifications



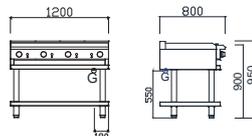
**CS-6P-T 600 Teppanyaki Grill**  
 Dimensions 600x800x950high  
 Gas connection (G) 3/4" BSP female  
 Gas output 40MJ/Hr Nat & 33MJ/Hr LPG



**CS-9P-T 900 Teppanyaki Grill**  
 Dimensions 900x800x950high  
 Gas connection (G) 3/4" BSP female  
 Gas output 60MJ/Hr Nat & 50MJ/Hr LPG



**CS-12P-T 1200 Teppanyaki Grill**  
 Dimensions 1200x800x950high  
 Gas connection (G) 3/4" BSP female  
 Gas output 80MJ/Hr Nat & 66MJ/Hr LPG



16mm Mild Steel Plate



COMMERCIAL CATERING EQUIPMENT

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Sunshine, VIC 3020

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Email: [sales@luus.com.au](mailto:sales@luus.com.au)

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