



# 南盛爐頭廠

## CHINA PACIFIC INC.

- 中式爐頭 - Chinese Wok Range ◦ 廚房用具 - Kitchen Equipment ◦ 燒豬爐 - Chinese BBQ Oven
- 抓碼櫃 - Refrigerated Food Prep Table ◦ 霜房 - Walk-In Cooler ◦ 冷房 - Walk-In Freezer

**Sheet Metal Restaurant Equipment Manufacture**  
**General Building Contractor**  
**CA Lic. B, C10, C20, C36, C38, & C43**

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### CHINESE WOK RANGE

- Heavy duty construction ensures durability
- Water cooled top and built in drain system help control cooking surface temperature
- Stainless steel top, back splash, pipe rack, and covered front & sides for easy maintenance
- Standard models available with up to eight burners
- Standard cylinder sizes: 13, 16, 18, & 20 inch diameter
- Custom models available to meet your specifications for stove width, depth, height, and number of burners
- Equipped with built in Chinese wok range faucets
- Stove top made of 14 gauge stainless steel
- Equipped with burners according to cylinder size
- Removable steam tanks (optional)
  - They fit inside the wok holes and contain more water than wok pans
- Easy access stainless steel drain basket located in front of the stove (2 or more holes)
- Stacking steam pans available for vegetables and dim sum
- Custom sized holes may be cut into the top of the stove for oil/sauce pan inserts
- Soup/stock pot holders can be welded inside wok holes
- L-shape knee-level handle easily adjusts gas
- Special slanted wok ringers for 13" holes accommodates single handle wok pans
- Fully welded cylinder for a long lasting unit
- Upgradeable material thickness upon request
- Plenty of add-on accessories to choose from

### 中國式瓦斯爐

- \* 構造堅固，保障耐用
- \* 水冷式爐臺及水管系統助以控制爐臺溫度
- \* 具備不銹鋼擋水鐵面，煙門架，及有覆蓋爐臺，保養簡便。
  - \* 有數達八個火爐之標準模型。
- \* 有直徑寬 13 寸，16 寸，18 寸，20 寸之鼓狀容器。
- \* 不銹鋼爐臺，爐頭長短，及火爐數量，均可按照您指定的特殊項目定制。
- \* 爐臺採用厚度0.747寸不銹鋼製造。採用全部燒焊使臺面和爐圈完美結合。



MODEL	BURNERS	BTU	APPROX LENGTH	HEIGHT	DEPTH	APPROX SHIP WEIGHT
CPA-1	1	120,000	24"	34"	42"	300
CPA-2	2	240,000	48"	34"	42"	550
CPA-3	3	360,000	68"	34"	42"	800
CPA-4	4	480,000	88"	34"	42"	1050
CPA-5	5	600,000	108"	34"	42"	1400
CPA-6	6	720,000	138"	34"	42"	1650
CPA-7	7	840,000	158"	34"	42"	2000
CPA-8	8	960,000	178"	34"	42"	2300

\*\*BTU ratings: 2-ring Burner (50,000), 3-Ring Burner (100,000); 23- Tip Jet Burner (120,000); 15-Tip Jet Burner w/ Cover (110,000); 32-Tip Jet Burner for 20" cylinders (145,000)

\*\*Length of stoves and shipping weights will vary according to the number of burners and actual cylindrical dimensions