

S 永發排骨爐

SMOKE HOUSE



WSH Series / Item# _____



Model WSH-200 (Regular)

Standard Features:

- Heavy duty all welded steel construction.
- Complete insulation ensures energy efficiency.
- Stainless steel front, side, back and top.
- Stainless steel exhaust flue.
- Two convenient cooking levels.
- Front gas 3/4" manifold to each burner.
- One year limited warranty.

Options:

- AGA certified, NSF Sanitation Classified, MEA listed.
- Stainless steel interior wall & bottom.
- Stainless steel "S" and "duck" hook.
- S/S door can be hinged left or right for easy access.
- Safety pilot valve for maximum safety.
- Thermostatic control provides even heat.
- Natural or propane gas.

Gas Requirements:

- Manifold Pressure:
5.0" W.C. Natural Gas; 10.0" W.C. Propane Gas

永發排骨爐的特點

- 標準品質, 全每各大餐館公認最佳.
- 運用專門的生產技術. 設計合理, 工藝精湛, 價格公道, 可靠耐用.
- 不鏽鋼外殼, 強度絕緣, 清潔美觀.
- 出產高品質的排骨, 叉燒, 燒豬和燒鴨等.
- 煤氣類型: 天然煤氣, 罐裝煤氣.
- 備有安全煤氣開關制.
- 經USF Sanitation, AGA, MEA標準通過.

Model#	Appro. Size			Burners #	BTU / hr.	Ship wt.	Capacity (LBS)		
	Width	Length	Height				Ribs	Pork	Fowls
WSH-100	24"	24"	70"	3	-	226	100	30	8
WSH-200	24"	30"	70"	4	-	272	130	40	10
WSH-300	24"	36"	70"	5	-	300	170	55	12
WSH-400	30"	30"	70"	4	-	300	170	55	12

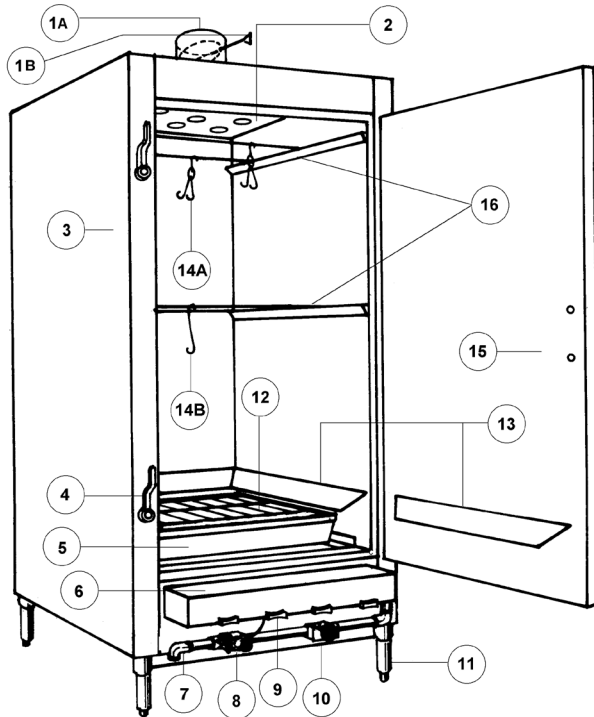
The manufacturer reserves the rights to modify materials and specifications without notice.

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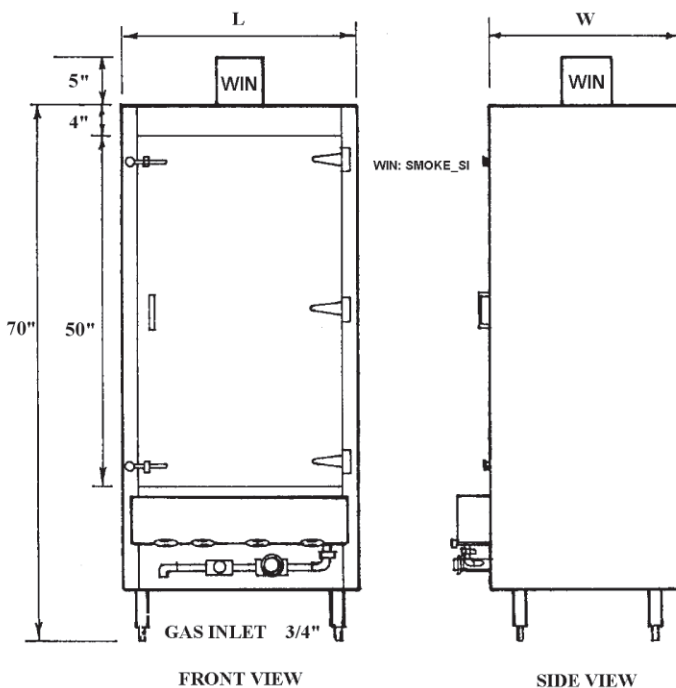
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Part #	Description
1	A: Exhaust flue; B: Heat control door
2	Baffle type grease filter
3	Stainless steel body w/insulation
4	Handle bar
5	Drip tray
6	Stainless steel cover
7	Mainfold 3/4"
8	Safety valve (AGA)
9	Pilot valve
10	Thermostat (AGA)
11	NSF stainless steel legs
12	Grate
13	Drip shelf
14	A: 3" or 6" duck hooks; B: "S" hooks
15	Insulated stainless steel flush door
16	Two cooking levels for hooks



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