



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 environment, the Waterless Wok features 'air cooling' which uses up to 90% less water than traditional water cooled woks. Not only does this help conserve our precious water supplies, it also save users thousands of dollars in water bills each year.

## Standard Features:

The Luus Waterless Wok range comes standard with a quarter turn water lever 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
- Laundry arm operated by quarter turn 'on-off' lever on front panel
- 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:

- Knee lever timer tap control
- Duckbill or Dual Ring burners (no additional charge)
- Flame Failure & Pilot for open burners (WL-2C2B only)
- Side shields
- Clip on shelves
- Joining strips and caps for multiple units
- Available in Natural Gas and LPG



110mj Chimney Jet Burners



Front Gutter Convenience



Air Gap Cooling System



# Waterless Wok Specifications

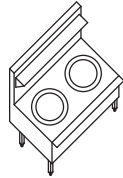
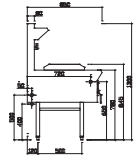
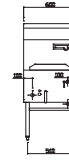


**WL-2C2B**



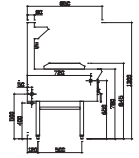
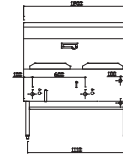
## **WL-1C 1 chimney burner**

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

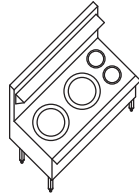


## **WL-2C 2 chimney burners**

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

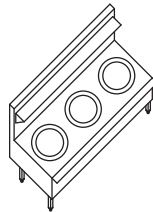
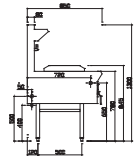
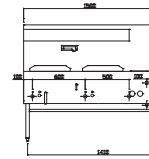


**WL-3C**



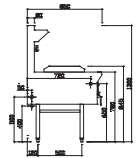
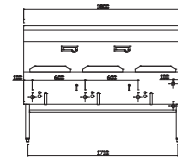
## **WL-2C2B 2 chimney, 2 open burners**

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 Savings

A 2013 case study conducted by the WA Water Corporation in the busy 220 seat Chinese restaurant 'Chatters' produced outstanding results. A data logging device was installed prior to replacing their 3-hole traditional water-cooled wok with a Luus WL-3C, and water usage readings were taken before and after. The results indicate a saving of almost 1,000 litres of water per day – that's over 340,000 litres per year and approximately \$1,700 in water bills!

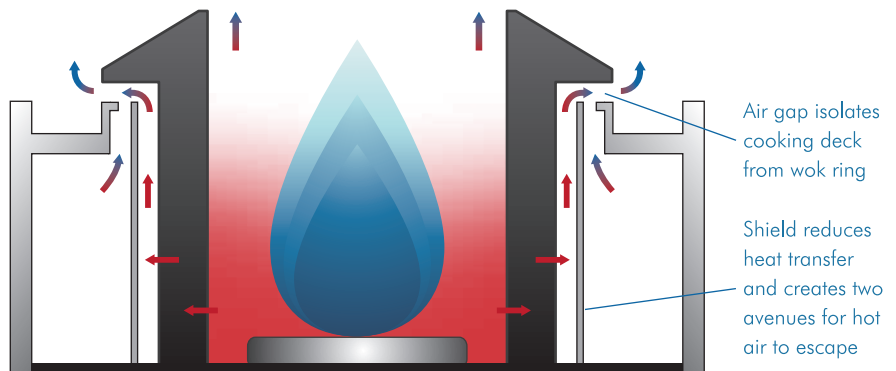
### Case Study Data

Water Cooled Wok:	1,087 lt/day
Waterless Wok:	129 lt/day
Total Water Savings:	958 lt/day
Cost Savings:	\$1,740 per year*

\*Based on 2013 Water Corporation charges; assumes discharge factor of 90% and 360 days of operation. Optional knee lever also fitted in this trial.

## 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. With controlled use of the quarter turn tap (or optional knee lever tap), this wok ensures minimal use of water 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:

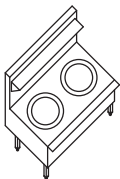
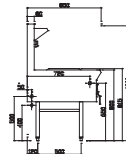
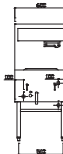
- Side shields
- Clip on shelves
- Flame Failure & Pilot for open burners (WF-2C2B only)
- Joining strips and caps for multiple units
- Noodle Bar Kit – for noodle takeaway set ups
- Available in Natural Gas and LPG

## Specifications



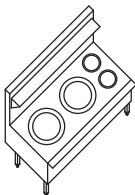
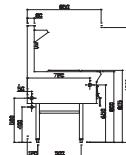
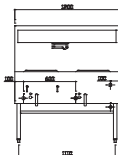
### WF-1C 1 chimney burner

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



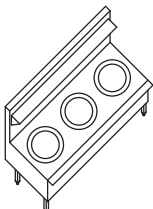
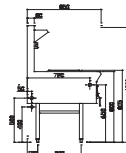
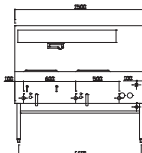
### WF-2C 2 chimney burners

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



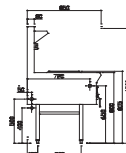
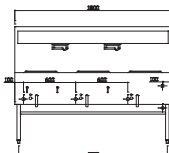
### WF-2C2B 2 chimney, 2 open burners

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 165 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
- Rear laundry arm operated by quarter turn 'on-off' lever on front panel

## Traditional Stockpot:

- Uses water cooling system to ensure unit longevity
- Rear flue allows excess heat to escape through splashback

## Optional Extras:

- 165 litre Stainless Steel Pot with welded water release ball valve and lid (600mm diameter x 600mm high)
- Joining strips and caps for multiple units
- Chimney or Dual Ring burners (no additional charge)
- Available in Natural Gas and LPG

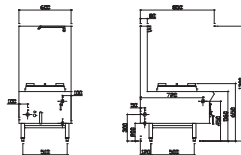


WF-1SP

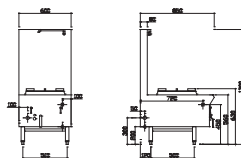
## Specifications



**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



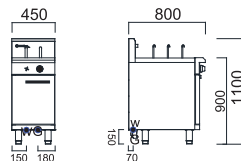
Efficient Overflow System

## Specifications



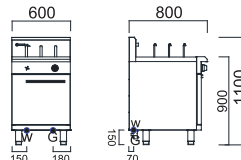
### NC-45 Single tank, 6 baskets

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





# 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/Dim Sum Steamer:

- Powered by 140mj/hr Mongolian burner
- Water cooling design to maintain unit longevity
- Comes with water tank, skirting and 7 hole plate
- Suitable for 20-22inch steam racks (optional)

## 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

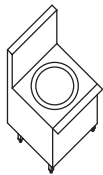
## Optional Extras:

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



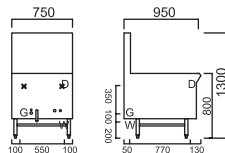
RC-45

## 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

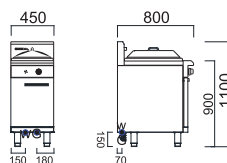


140mj Mongolian Burner



### 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

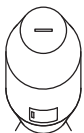


Easy Top Access



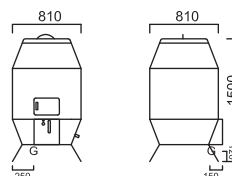
Temperature Gauge

## 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:

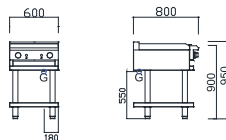
- Chrome Plated finish on grill plate
- Side shields
- Joining caps
- Rear castors
- Available in Natural Gas and LPG

## Specifications



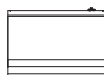
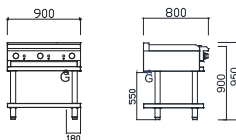
### CS-6P-T 600 Teppanyaki Grill

Dimensions 600x800x950high  
Gas connection (G) 3/4" BSP female  
Gas output 40MJ/Hr Nat & 33MJ/Hr LPG



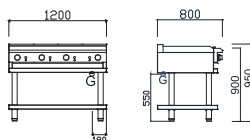
### CS-9P-T 900 Teppanyaki Grill

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

National Head Office:  
41 North View Drive,  
Sunshine West, VIC 3020

PO Box 269,  
Sunshine, VIC 3020

**Phone: (03) 9240 6822**  
Fax: (03) 9240 6833  
Email: [sales@luus.com.au](mailto:sales@luus.com.au)  
Web: [www.luus.com.au](http://www.luus.com.au)

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