

WOK STYLE BRAISING PAN

High Temperature Braising Pan used for frying/cooking/simmering – ideal for small batch ethnic/ready meal products. The DCN Model 2700 Wok is a versatile, high performance steam jacketed braising pan, capable of reaching high temperatures in half the time of conventional kettles.

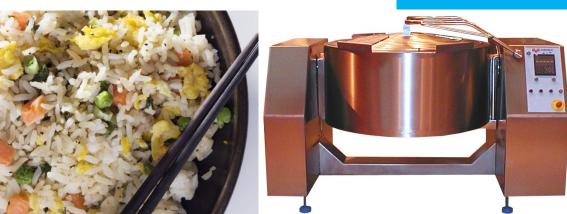
Wok Features

- ⇒ All stainless steel construction
- \Rightarrow Up to 7 bar steam pressure
- ⇒ Up to 165°C Cooking Temperature
- ⇒ Programmable agitation
- ⇒ 150 litre capacity (other sizes available on request)
- \Rightarrow Easy remove agitator
- ⇒ Insulated Bowl
- ⇒ Stainless steel or plastic blades
- ⇒ Heat Shields
- ⇒ Pouring Lip
- ⇒ CE Compliant
- \Rightarrow PD5500 or ASME VIII Div 1 Certified
- ⇒ Typical Boiling Time ambient to boiling 6 mins approx. (6 bar steam)
- ⇒ Manufactured in the UK



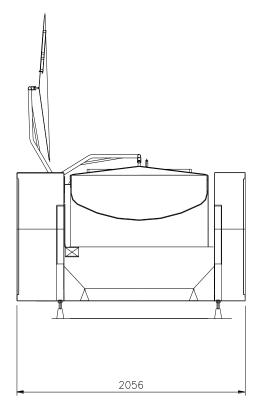
Available Options

- * Temperature Logging
- Tilt both ways (low/high risk)
- * Variable Speed
- * Thermal Oil Heated option

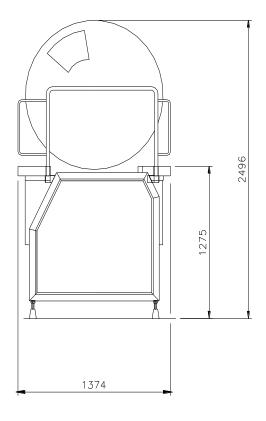




TECHNICAL DATA



	Requirement	Connection
Voltage	400 Vac 3 phase & neutral - 25 amps	20mm
Steam	300 kg/hr @ 6 Bar	1 1/2" BSP
Air	13.5 l/min @ 6 Bar	8mm



Height	Width	Length	Weight (Kg)
2496 lid open	1374	2056	750



D C Norris & Company Ltd

Industrial Estate, Sand Road, Great Gransden

Nr Sandy, Bedfordshire, SG19 3AH

United Kingdom

- **t:** +44 (0)1767 677515
- **f:** +4 4(0)1767 677851
- e: mail@dcnorris.com

