



**KITCHEN WORKS** is registered trademark of Kitchen Works Co. Ltd.



**Powerful • Compact & Modular Design • Heavy Duty**



KITCHEN WORKS® is registered trademark of Kitchen Works Co. Ltd.

## Unique Cooking Range for “East-meets-West” Cuisine

Cooking styles for Eastern and Western cuisines are very different and so their applications of cooking equipment are also worlds apart. Traditional Chinese cooking uses locally developed and produced cooking equipment which is powerful and its burners are large enough for bulk cooking. As for Western cooking, it uses mainly imported equipment which is energy-efficient and modular in design.

Hong Kong has been labelled as the "Gourmet Paradise" for the past decades and many famous chefs around the world gather in this cosmopolitan city. Over time, Hong Kong has merged the Eastern and Western styles of cooking and created its own style of fast food and local tea restaurants (“Cha Chaan Teng”). Nowadays, chefs in Hong Kong are well-versed in the advantages and limitations of both Chinese and Western cooking equipment. Traditional Chinese chefs now use imported kitchen equipment to assist in their development of standardized cooking for taste consistency, while Western chefs use Chinese wok equipment to create a wider range of fusion cuisines and cope with the fast-paced service during peak hours.

KWS® is the proud brainchild of Kitchen Works Co. Ltd. in Hong Kong which aims at developing a series of universal cooking systems like burner range, grill and griddle etc., that combine the advantages of Chinese and Western cooking equipment and yet compact enough to fit in the limited space of the commercial kitchens in Hong Kong.

Other than product development, we also put a lot of emphasis on after-sales service. All the repair and maintenance service of KWS® cooking equipment is handled by authorized agents in Hong Kong and Macau who have access to an inventory of readily available spare parts to ensure speedy response.

## KWS® - Symbol of Powerful, Compact & Module and Maintenance-friendly Design

The development of KWS® universal cooking system is based on these key concepts:-



### Powerful 2-stage Burner

Our powerful and energy-efficient burner can support the fast-paced and bulk cooking required for the commercial kitchen in Hong Kong. The 2-stage burner design allows for the use of pots and pans of different sizes, a feature that is critical in the preparation of different kinds of cuisines.



### Compact & Module Design

The design of our cooking ranges is unique in its 750mm depth plus a standard modular system design, which comes in widths of 400mm, 600mm and 800mm. All the units can be combined easily and fit into most commercial kitchens in Hong Kong, especially those with limited space. The modular configuration with drop-in components makes it easy for chefs to customize their cooking stations.



### Maintenance-friendly

“Easy-to-repair” is a key consideration in our design of the cooking range. In addition, our inventory system is developed in such a way that spare parts are always available so that your KWS® cooking equipment can perform at its peak at all times.

# KWS® Universal Cooking System



## Signature 2-stage Burner

Our signature 2-stage cast iron burner is designed with an electric spark ignition operation that comes with a flame-failure device. It allows you to adjust the burner by 2-stage so as to fit pots and pans of different sizes required for different types of cuisines.



## Large Grease Collector

A large 2.5-liter removable stainless steel grease collector (for griddle ranges only) is set in the front panel for easy access and cleaning.



## Ceramic Tubes

The ceramic tubes of the grill help to shorten the heat-up and cool-down time, thus increasing the efficiency of the grill and preventing excess heat from spreading to the surroundings.



## U-burner for Oven

The stainless steel U-burner can distribute heat throughout the oven and the central gas tube provides the best heat exchange and even heating entry point.



## Gas Oven

The stainless steel door hinge strengthens the oven door so that it can be a perfect landing area for food pan.

The large stainless steel oven chamber can accommodate standard pans. The blower is built to facilitate the even distribution of heat throughout the oven (for model GR60-GCB only). The 5mm-thick steel base not only prevents warping and sagging, but it also increases heat reflection with the interior mirror-surface of the oven, resulting in steadier temperature.

## Burner / Griddle / Grill Range Series



GR60-GCB



GR40-GB



GR101



GTG27+C8



GTG26+S6



GRGL/G27



GTGL27+S8



GTGL26+S6

## Stainless Steel Accessories

We also provide stainless steel spreaders, base cabinets and base stands that can support your KWS® cooking range and maximize the utilization of space in your kitchen.

### Spreader Series



SP1



SP2  
(w/ shelves)



SP3  
(w/ GN slides)

### Base Cabinet Series



C6



C8

### Base Stand Series



S4



S6



S8

## Specifications

|                      | Burner Range             |                         |                         |                         | Bulk Cooking Range      |
|----------------------|--------------------------|-------------------------|-------------------------|-------------------------|-------------------------|
| Models               | GR60-GCB                 | GR40-GB                 | GT40                    | GT20                    | GR101                   |
| Type                 | Free standing            | Free standing           | Countertop              | Countertop              | Free standing           |
| Burner Rate (kW/BTU) | 6 x 10<br>(6 x 35,000)   | 4 x 10<br>(4 x 35,000)  | 4 x 10<br>(4 x 35,000)  | 2 x 10<br>(2 x 35,000)  | 1 x 32<br>(1 x 112,000) |
| Oven Type            | Convection               | Ordinary                | -                       | -                       | -                       |
| Oven Rate (kW/BTU)   | 1 x 8<br>(1 x 28,000)    | 1 x 8<br>(1 x 28,000)   | -                       | -                       | -                       |
| Oven Temperature     | 110°C ~ 290°C            | 110°C ~ 290°C           | -                       | -                       | -                       |
| Oven Dimensions (mm) | 580 W<br>660 D<br>290 H  | 580 W<br>660 D<br>310 H | -                       | -                       | -                       |
| Gas Inlet Size       | Ø32mm (1-1/4") N.P.T.    | Ø25mm (1") N.P.T.       | Ø25mm (1") N.P.T.       | Ø20mm (3/4") N.P.T.     | Ø20mm (3/4") N.P.T.     |
| Electric Loading     | 220V/50Hz/1ph; 0.2kW     | -                       | -                       | -                       | -                       |
| Net Weight (kg)      | 218                      | 148                     | 66                      | 36                      | 68                      |
| Dimensions (mm)      | 1200 W<br>750 D<br>850 H | 800 W<br>750 D<br>850 H | 800 W<br>750 D<br>280 H | 400 W<br>750 D<br>280 H | 600 W<br>750 D<br>850 H |

|                      | Griddle Range           |                         | Grill/Griddle Range     | Grill Range             |                         |
|----------------------|-------------------------|-------------------------|-------------------------|-------------------------|-------------------------|
| Models               | GTG27                   | GTG26                   | GRGL/G27                | GTGL27                  | GTGL26                  |
| Type                 | Countertop              | Countertop              | Free Standing           | Countertop              | Countertop              |
| Burner Rate (kW/BTU) | 2 x 7<br>(2 x 24,500)   | 2 x 6<br>(2 x 21,000)   | 2 x 7<br>(2 x 24,500)   | 2 x 7<br>(2 x 24,500)   | 2 x 6<br>(2 x 21,000)   |
| Gas Inlet Size       | Ø20mm (3/4") N.P.T.     | Ø20mm (3/4") N.P.T.     | Ø20mm (3/4") N.P.T.     | Ø20mm (3/4") N.P.T.     | Ø20mm (3/4") N.P.T.     |
| Net Weight (kg)      | 100                     | 88                      | 111                     | 79                      | 58                      |
| Dimensions (mm)      | 800 W<br>750 D<br>280 H | 600 W<br>750 D<br>280 H | 800 W<br>750 D<br>850 H | 800 W<br>750 D<br>280 H | 600 W<br>750 D<br>280 H |

|                 | S/S Accessories - Spreader |                         |                         | S/S Accessories - Base Cabinet |                         |
|-----------------|----------------------------|-------------------------|-------------------------|--------------------------------|-------------------------|
| Models          | SP1                        | SP2 (w/shelves)         | SP3 (w/GN slides)       | C8                             | C6                      |
| Net Weight (kg) | 3                          | 9                       | 10.5                    | 23                             | 20                      |
| Dimensions (mm) | 200 W<br>750 D<br>40 H     | 300 W<br>750 D<br>700 H | 400 W<br>750 D<br>700 H | 800 W<br>580 D<br>620 H        | 600 W<br>580 D<br>620 H |

|                 | S/S Accessories - Base Stand |                         |                         |
|-----------------|------------------------------|-------------------------|-------------------------|
| Models          | S8                           | S6                      | S4                      |
| Net Weight (kg) | 11                           | 9                       | 8                       |
| Dimensions (mm) | 800 W<br>530 D<br>620 H      | 600 W<br>530 D<br>620 H | 400 W<br>530 D<br>620 H |