



HIGH TEMPERATURE BRAISING PAN WOK STYLE BRAISING PAN

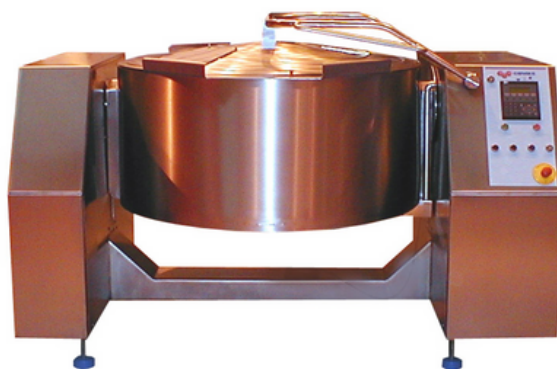
Used for frying/cooking/simmering – ideal for small batch ethnic/ready meal products. The DCN Model 2700 Wok is a versatile, high-performance steam jacketed braising pan, capable of reaching high temperatures in half the time of conventional kettles.

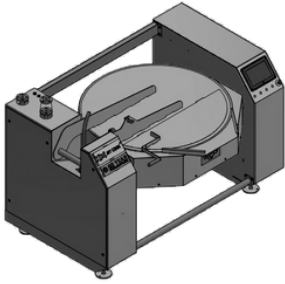
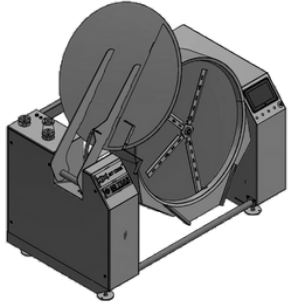
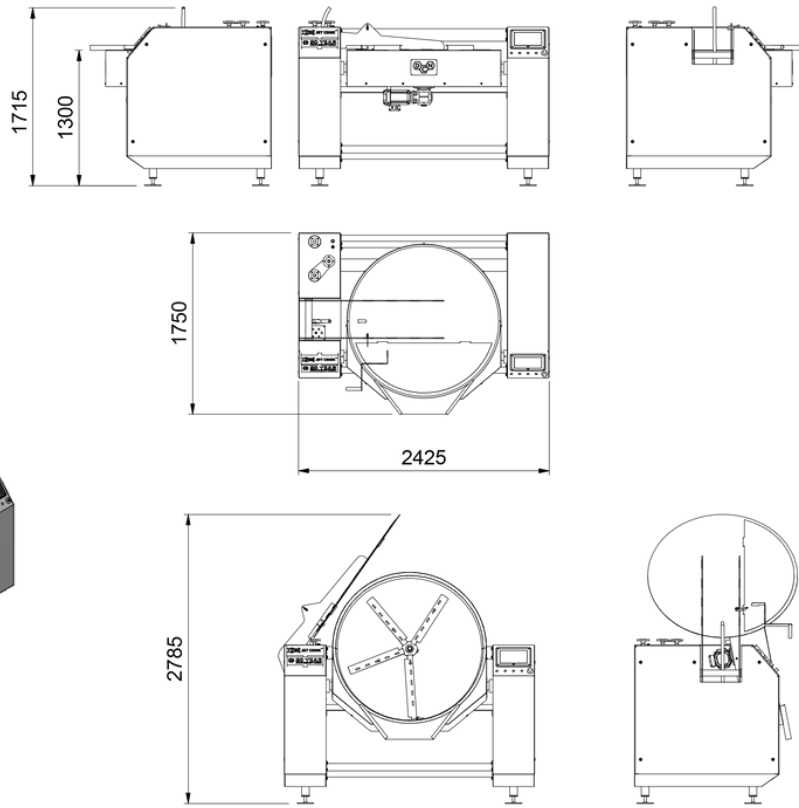
Available Options

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

Features

- All stainless steel construction
- Up to 9 bar steam pressure
- Up to 180°C Cooking Temperature (165°C to 170°C - cooking surface)
- Programmable agitation
- 150/250 litre capacity (other sizes available on request)
- Easy remove agitator
- Insulated Bowl
- Stainless steel or plastic blades
- Heat Shields
- Pouring Lip
- CE Compliant
- PD5500 or ASME VIII Div 1 Certified
- Typical Boiling Time - ambient to boiling 6 mins approx. (9 bar steam)
- Manufactured in the UK





Technical Specifications

Overall Dimensions (mm)	
Height	1715
Width	2425
Depth	1750
Weight	1450kgs (approx.)

Service Requirements		
	Requirement	Connection
Voltage	400V, 20 amps, 50hz	20mm
Steam	300 kg/hr @ 9 bar	1 1/2"
Air	13.5 ltrs/min @ 6 bar	8mm



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