



COMMERCIAL CATERING EQUIPMENT



PRODUCT BROCHURE

WHY LUUS?

Since 1998, Luus Industries has designed and manufactured commercial cooking equipment for the Australian hospitality industry. Our focus has always been simple: build high quality, functional equipment that performs reliably in demanding kitchens.

Based in Melbourne's west, our team of engineers, technicians and industry specialists work closely with chefs, consultants and kitchen designers to develop practical cooking solutions. Every product is designed with performance and serviceability in mind.

Today the Luus range spans gas, electric and induction cooking equipment, supporting both Western and Asian cuisines. With spare parts held in each Australian state, and a nationwide service network, we aim to ensure every kitchen we supply continues performing long after installation.

COMMERCIAL COOKING PLATFORMS

Luus offers multiple cooking technologies to suit different kitchen requirements.

GAS	ELECTRIC	INDUCTION
Traditional and reliable cooking method trusted by chefs worldwide	Simple and dependable heating solutions for specific applications	High efficiency cooking technology gaining rapid adoption
• Instant heat response • Ideal for high output cooking • Widely used across Western & Asian kitchens • Mature technology	• Consistent heat output • Conventional alternative when gas is unavailable • Suitable for a range of cooking tasks • Simple installation	• Fastest heat up times • Precise temperature control • Safer and cooler kitchen environments • Reduced energy waste

SERVICE & SUPPORT

Our dedicated team is available during business hours Monday to Friday. An after hours messaging service is also available for urgent enquiries. For assistance with parts, servicing or technical enquiries:

Phone: (03) 9240 6822
Email: service@luus.com.au



*1 YEAR INCLUDED; 1 YEAR EXTENDED UPON PRODUCT REGISTRATION

A photograph of a commercial kitchen with stainless steel induction cooktops. Two large, round, black induction cooktops are visible, set into a stainless steel countertop. Above them is a stainless steel range hood with two faucets. The background shows a white tiled wall.

INDUCTION

Beyond the Cooktop

While induction is commonly associated with cooktops, Luus offers Australia's most extensive range of commercial induction cooking equipment. Not only are kitchens now able to fully electrify, but doing so on induction delivers significant gains in efficiency, control and kitchen working conditions.

The range extends across cooktops, griddles, fryers, pasta cookers, steamers and more, allowing kitchens to be designed entirely around induction technology. This gives operators the flexibility to design kitchens around performance, not just energy source.



EC7-2B

INDUCTION COOKTOPS

High quality engineering and craftsmanship throughout our cooktop range. Auto detection turns heating off when a pan is removed, ensuring energy efficiency. Lower ambient heat providing a more comfortable kitchen for chefs. The EC7 series is available in 400, 800 and 1200mm wide model. Benchtop models also available in all sizes.

KEY FEATURES:

- 5kW rapid induction high-frequency coil technology
- 8 level heat settings with LED visual power display
- Integrated closed cabinet base stand
- Down spec to 3.5kW per zone available to order



EC7-2B	2 Zone Induction Cooktop with Integrated Stand	400W x 750D x 1000H	10kW, 13.9A, 3PH, 50Hz
EC7-2B-B	2 Zone Benchtop Induction Cooktop	400W x 750D x 450H	10kW, 13.9A, 3PH, 50Hz
EC7-4B	4 Zone Induction Cooktop with Integrated Stand	800W x 750D x 1000H	20kW, 27.8A, 3PH, 50Hz
EC7-4B-B	4 Zone Benchtop Induction Cooktop	800W x 750D x 450H	20kW, 27.8A, 3PH, 50Hz
EC7-6B	6 Zone Induction Cooktop with Integrated Stand	1200W x 750D x 1000H	30kW, 41.7A 3PH, 50Hz
EC7-6B-B	6 Zone Benchtop Induction Cooktop	1200W x 750D x 450H	30kW, 41.7A 3PH, 50Hz



INDUCTION COOKTOPS WITH ELECTRIC OVENS

Our induction ovens feature a 6mm thick microcrystalline ceramic glass. Suitable for all types of pan/pot work or grilling. With instant energy transfer for rapid heat, it is capable of boiling 2 litres of water in 3 minutes. User friendly with visual heat setting display and timer. The ER7 series is available in 800 and 1200mm wide models.

KEY FEATURES:

- 5kW Static Oven with top and bottom electric elements
- 5kW rapid induction high-frequency coil technology
- Durable, versatile, and easy to clean and service
- Down spec to 3.5kW per zone available to order



ER7-4B



ER7-4B	4 Zone Induction cooktop with Electric Oven	800W x 750D x 1000H	25kW, 38.3A, 3PH, 50Hz
ER7-6B	6 Zone Induction cooktop with Electric Oven	1200W x 750D x 1000H	35kW, 52.2A 3PH, 50Hz
ER7-8P	800mm wide Induction Griddle with Electric Oven	800W x 750D x 1000H	13kW, 18.1A, 3PH, 50Hz



EG7-8P

INDUCTION GRIDDLES

Latest technology in our griddles allows for rapid heating and quick recovery. Digital thermostatic control (proximate) regulates the overall temperature making this series suitable for grilling all types of meats and vegetables. Available in 400mm, 800mm and 1200mm wide models.

KEY FEATURES:

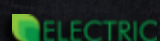
- High quality 21mm thick mild steel plate
- Plate heats up from ambient to 200 °C in 5 minutes
- Dual control 2 x 600mm sections (EG7-12P only)
- Evenly dispersed heating across entire cooking surface



EG7-4P	400mm wide Induction Griddle with Integrated Stand	400W x 750D x 1000H	5kW, 7.0A, 3PH, 50Hz
EG7-4P-B	400mm Benchtop Induction Griddle	400W x 750D x 450H	5kW, 7.0A, 3PH, 50Hz
EG7-8P	800mm wide Induction Griddle with Integrated Stand	800W x 750D x 1000H	8kW, 11.1A, 3PH, 50Hz
EG7-8P-B	800mm Benchtop Induction Griddle	800W x 750D x 450H	8kW, 11.1A, 3PH, 50Hz
EG7-12P	1200mm wide Induction Griddle with Integrated Stand	1200W x 900D x 1000H	16kW, 22.3A, 3PH, 50Hz
EG7-12P-B	1200mm Benchtop Induction Griddle	1200W x 750D x 450H	16kW, 22.3A, 3PH, 50Hz



ELECTRIC CHARGRILLS



Our high-powered electric chargrills are designed to deliver a rich, smoky flavour and perfect heat distribution across a range of 400, 800 and 1200mm wide models. Available in both freestanding and benchtop configurations to fit any kitchen footprint.

KEY FEATURES:

- Strong 5kW electric elements for consistent radiant heat
- Independent temperature control per 400mm section
- Lava rocks assist with heat retention, flavour, and fat vaporisation
- Heavy duty cast-iron grates create the perfect sear



EE7-8C



EEC-4C	400mm wide Electric Chargrill with Integrated Stand	400W x 750D x 1000H	5kW, 7.0A, 3PH, 50Hz
EEC-4C-B	400mm Benchtop Induction Chargrill	400W x 750D x 450H	5kW, 7.0A, 3PH, 50Hz
EEC-8C	800mm wide Electric Chargrill with Integrated Stand	800W x 750D x 1000H	10kW, 13.9A, 3PH, 50Hz
EEC-8C-B	800mm Benchtop Induction Chargrill	800W x 750D x 450H	10kW, 13.9A, 3PH, 50Hz
EEC-12C	1200mm wide Electric Chargrill with Integrated Stand	1200W x 900D x 1000H	15kW, 20.9A, 3PH, 50Hz
EEC-12C-B	1200mm Benchtop Induction Chargrill	1200W x 750D x 450H	15kW, 20.9A, 3PH, 50Hz





EF7-40

INDUCTION FRYERS

Compact design with a large capacity, our fryers are fast and powerful. With instant heat transfer to the tank, it only takes 9 minutes to heat up 25L of oil from ambient to 180 °C. Available in 400mm wide (2 Baskets) and 600mm wide (3 Baskets). Impressive 36kg/h production rate.

KEY FEATURES:

- 12kW rapid induction high-frequency coil technology
- Accurately measured oil temperature and regulates heat
- 6 Programmable temperature/timer settings
- 30 litre total tank capacity (20-25 litre min-max oil fill level)



EF7-40	Twin Basket, Single Pan Induction Fryer	400W x 750D x 1000H	12kW, 17.3A, 3PH, 50Hz
EF7-60	Triple Basket, Single Pan Induction Fryer	600W x 750D x 1000H	15kW, 20.9A, 3PH, 50Hz

INDUCTION BENCHTOP FRYERS

The induction benchtop fryer is perfect for small kitchens, kiosks, food trucks or front-of-house stations. The instant response of the high-frequency coil technology will swiftly heat up the oil in any situation.

KEY FEATURES:

- Compact design to suit small kitchens with limited space
- 12 litre tank capacity to fry small batches quickly
- Easy to clean with front mounted drain
- Production rate of 15kg/h



EBF-40-B



EBF-40-B	Twin Basket, Single Pan Benchtop Fryer	400W x 750D x 350H	5kW, 20.8A, 1PH, 50Hz
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EN7-40

INDUCTION NOODLE/PASTA COOKERS

Suitable for cooking high volumes of pasta/noodles with precise temperature control. Available in 400mm wide (6 Baskets), 600mm wide (9 Baskets), 750mm deep and 900mm deep.

KEY FEATURES:

- 12kW rapid induction high-frequency coil technology
- Tank separated from heat source improving uniformity
- High temperature / empty tank safety mechanism
- Isolated bottom ensures user safety at all times



EN7-40	6 Round Basket Induction Noodle Cooker	400W x 750D x 1000H	12kW, 17.3A, 3PH, 50Hz
EN7-60	9 Round Basket Induction Noodle Cooker	600W x 750D x 1000H	15kW, 20.9A, 3PH, 50Hz
EP7-40	6 Square Basket Induction Pasta Cooker	400W x 750D x 1000H	12kW, 17.3A, 3PH, 50Hz
EP7-60	9 Square Basket Induction Pasta Cooker	600W x 750D x 1000H	15kW, 20.9A, 3PH, 50Hz

INDUCTION AUTO LIFTING NOODLE COOKER

The auto lifting noodle cooker eliminates the risk of "soggy noodles" by removing human error out of the equation within busy kitchens. Each basket is able to operate on its own timer, ensuring perfectly cooked noodles every time, without any chef intervention.

KEY FEATURES:

- Individual preset timers allow for multi-noodle management
- 15kW rapid induction high-frequency coil technology
- Fast recovery rates even when all 6 baskets are in use
- Overflow skimmers constantly remove starch during operation



EAN-60



EAN-60	6 Basket Autolift Induction Noodle Cooker	600W x 750D x 1340H	15kW, 20.9A, 3PH, 50Hz
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ESW-2C

INDUCTION WOKS

Achieve "Wok Hei" in stir-fry dishes without an open flame! This powerful range is capable of boiling 2L of water in 90 seconds per ring. 300mm diameter glass bowl suited to 400mm+ woks. This range comes in 600mm (1 ring) and 1200mm (2 rings) wide.

KEY FEATURES:

- 8kW rapid induction high-frequency coil technology
- 300mm diameter glass bowl suited for 400mm+ woks
- 8 level heat settings with LED visual power display
- Durable, versatile, and easy to clean and service



ESW-1C	Single Ring Induction Wok	600W x 750D x 1300H	8kW, 11.1A, 3PH, 50Hz
ESW-2C	Double Ring Induction Wok	1200W x 750D x 1300H	16kW, 22.3A, 3PH, 50Hz

INDUCTION LARGE HP WOKS

The fastest and most powerful induction wok on the market. Featuring 15kW per ring capable of boiling 2L of water in 50 seconds. Instant heat transfer delivering unmatched performance. This series comes in 700mm, 1100mm, and 1400mm wide with side pot option for the 1100mm model.

KEY FEATURES:

- 15kW rapid induction high-frequency coil technology
- 6mm microcrystalline seamless and impact-resistant glass
- Large 400mm diameter glass bowl suited for 500mm+ woks
- Auto detection turns heating off when wok is removed



EHW-1C



EHW-1C	Single Ring Large High Powered Induction Wok	700W x 900D x 1300H	15kW, 21.7A, 3PH, 50Hz
EHW-1C1P	Single Ring + Side Pot Large High Powered Induction Wok	1100W x 900D x 1300H	15kW, 21.7A, 3PH, 50Hz
EHW-2C	Double Ring Large High Powered Induction Wok	1400W x 900D x 1300H	30kW, 41.7A, 3PH, 50Hz
EHW-1C1P1C	Double Ring + Side Pot Large High Powered Induction Wok	1800W x 900D x 1300H	30kW, 41.7A, 3PH, 50Hz



ESP-1C

INDUCTION STOCKPOT BOILERS

Our stockpot range has a 90% thermal efficiency resulting in lower energy costs. Instant heat transfer allows our stockpot range to bring stock to the boil quickly and then reduce heat to simmer throughout the day. Isolated bottom ensures user safety at all times. Available in 600mm wide with a freestanding option.

KEY FEATURES:

- 15kW rapid induction high-frequency coil technology
- Suitable for use with pots up to 600mm diameter (approx. 165L)
- 1.5mm SS304 one-piece pressed deck
- Auto detection turns heating off when pot is removed



ESP-1C	Single Induction Stockpot Boiler	600W x 750D x 1300H	15kW, 21.7A, 3PH, 50Hz
EFS-1C	Single Induction Freestanding Stockpot Boiler	600W x 750D x 450H	15kW, 21.7A, 3PH, 50Hz

INDUCTION YUM CHA STEAMER

Perfect for cooking dim sum/dumplings/bao buns, our Yum Cha Steamer produces steam within 5 minutes of starting up thanks to the powerful 20kW induction technology. Supplied with a 7-hole plate suitable for bamboo baskets. This model comes in 700mm wide with low splashback customisations.

KEY FEATURES:

- 20kW rapid induction high-frequency coil technology
- Rapidly boils water to generate steam consistently
- Safer than gas with zero carbon emissions or combustion
- Lower ambient heat for a more comfortable kitchen



EYC-70



EYC-70	Single Induction Steamer with 7 Hole Plate	700W x 900D x 1300H	20kW, 27.8A, 3PH, 50Hz
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ESC-90

INDUCTION STEAM CABINET

Our steamer cabinet is ideal for high-volume large-scale Asian style steaming. This ESC model has a 30kW rapid induction high-frequency coil technology which produces steam within 5 minutes of startup. Three tiered cabinets with total max load of 14kg and gasket sealed doors to lock in steam more effectively.

KEY FEATURES:

- 30kW rapid induction high-frequency coil technology
- 8 level heat settings with LED visual power display
- 3 Gasket sealed door cabinets with locking handles
- Multiple rack positions within each cabinet sections



ESC-90	910mm wide Induction 3 Deck Steamer	910W x 810D x 1850H	30kW, 41.7A, 3PH, 50Hz
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THE CASE FOR INDUCTION

In today's dynamic and fast-paced commercial kitchen environment, the demand for energy-efficient, sustainable, and high-performance cooking solutions has never been greater. While traditional cooking methods - particularly those relying on gas and electric heat sources - have long been industry standards, induction technology has revolutionised the foodservice sector.

Harnessing cutting-edge advancements, induction cooking offers a superior alternative that aligns with the evolving needs of modern chefs and foodservice professionals. Its numerous advantages over conventional electric or gas appliances include exceptional speed, efficiency, precision, safety, and versatility. These benefits make induction the ideal choice for kitchens that prioritise innovation, sustainability, and operational excellence.

	INDUCTION	ELECTRIC	GAS
ENERGY EFFICIENCY Thermal transfer from heat source to cooking surface (less heat loss)	***	*	*
COOKING SPEED Heat up times, boiling times, recovery rates = cooking volume	***	*	*
RUNNING COST Overall energy bills factoring energy efficiency. *Varies by state	***	*	**
CONTROL/PRECISION Accuracy and ability to control desired cooking temperatures	***	**	**
HEALTH & SAFETY Emissions, surface temperatures, open flames, leakage risks	***	**	*
USER COMFORT Impact cooking appliances have on kitchen's ambient temperature	***	**	*
CLEANING Effort required by chefs to clean exposed & hidden surfaces	***	**	*



The Asian Kitchen Specialists

Luus has developed a deep understanding of Asian cooking through decades of working closely with chefs and restaurant operators. Our specialised range of high performance gas equipment is engineered to handle the intense heat, speed and durability required in busy Asian kitchens.

From powerful Fo San woks to noodle cookers, steamers and stockpot boilers, Luus equipment is designed to deliver consistent performance while maintaining the traditional cooking methods chefs rely on.



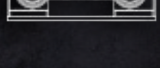
WV-1A

GAS FO SAN WOKS

Inspired by the fast-paced kitchens of Hong Kong, 'Fo San' is Cantonese for volcano, representing the raw heat and power generated by the unique burner set-up.

KEY FEATURES:

- Fan forced burner generates significantly greater output
- WV series boasts fan forced 145 MJ/h Air-Blast burners
- Intense heat and focused flame target the wok centre and provides unmatched stir frying speeds
- Luus' unique burner & pilot set up is the most effective design on the market at preventing grease/water blockages

	WV-1A	Fo San Wok with 1 Air-Blast Burner	750W x 900D x 1300H	145 MJ/h Nat	145 MJ/h LPG
				0.12kW, 0.5A, 1PH, 50Hz	
	WV-1A1P	Fo San Wok with 1 Air-Blast Burner & 1 Side-Pot	1200W x 900D x 1300H	145 MJ/h Nat	145 MJ/h LPG
				0.12kW, 0.5A, 1PH, 50Hz	
	WV-1P1A	Fo San Wok with 1 Side-Pot & 1 Air-Blast Burner	1200W x 900D x 1300H	145 MJ/h Nat	145 MJ/h LPG
				0.12kW, 0.5A, 1PH, 50Hz	
	WV-2A	Fo San Wok with 2 Air-Blast Burners	1750W x 900D x 1300H	290 MJ/h Nat	290 MJ/h LPG
				0.12kW, 0.5A, 1PH, 50Hz	
	WV-1A1P1A	Fo San Wok with 2 Air-Blast Burners & 1 Centre-Pot	1750W x 900D x 1300H	290 MJ/h Nat	290 MJ/h LPG
				0.12kW, 0.5A, 1PH, 50Hz	
	WV-1A2P1A	Fo San Wok with 2 Air-Blast Burners & 2 Centre-Pots	2200W x 900D x 1300H	290 MJ/h Nat	290 MJ/h LPG
				0.12kW, 0.5A, 1PH, 50Hz	

GAS WATERLESS WOKS

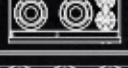
Ideal where kitchen space is a premium, this range will suit those who are looking to save space, but not compromise on power. The waterless WZ series woks are air cooled, have a one-piece pressed deck, 110 MJ/h chimney burners and are available in one, two and three hole options with/without side burners. Duckbill and Dual Ring Burners optional.

KEY FEATURES:

- Industry leading compact 800mm unit depth
- 1.5mm thick fully formed one-piece pressed deck
- 304 grade stainless steel throughout
- Zinc-Aluminium Alloy burner handles



WZ-1C

	WZ-1C	1 Hole Wok with Chimney Burner, 333mm Ring	600W x 800D x 1300H	110 MJ/h Nat	110 MJ/h LPG
	WZ-1C2B	1 Hole Wok with Chimney Burner and 2 Open Burners	900W x 800D x 1300H	166 MJ/h Nat	166 MJ/h LPG
	WZ-2C	2 Hole Wok with Chimney Burner, 333mm Ring	1200W x 800D x 1300H	220 MJ/h Nat	220 MJ/h LPG
	WZ-2C2B	2 Hole Wok with Chimney Burner and 2 Open Burners	1500W x 800D x 1300H	276 MJ/h Nat	276 MJ/h LPG
	WZ-3C	3 Hole Wok with Chimney Burner, 333mm Ring	1800W x 800D x 1300H	330 MJ/h Nat	330 MJ/h LPG
	WZ-17C	1 Hole Wok with Duckbill Burner, 405mm Ring	650W x 800D x 1300H	90 MJ/h Nat	90 MJ/h LPG



WZ-1SP

GAS WATERLESS STOCKPOT BOILERS

With an ongoing focus on environmental sustainability, this range features air cooking which saves up to 90% in water consumption. Comes standard with an adjustable 90 MJ/h duckbill burner, allowing the user to bring a large pot to the boil quickly, then reduce heat for all day simmering. Available in single or double burner configurations.

KEY FEATURES:

- Industry leading compact 800mm unit depth
- 1.5mm thick fully formed one-piece pressed top
- 304 grade stainless steel throughout
- Comes with large cast-iron trivet for added pot stability



WZ-1SP	1 Hole Stockpot with Duckbill Burner, 333mm Ring	600W x 800D x 1300H	90 MJ/h Nat	90 MJ/h LPG
WZ-2SP	2 Hole Stockpot with Duckbill Burners, 333mm Rings	1200W x 800D x 1300H	180 MJ/h Nat	180 MJ/h LPG
WZ-17SP	1 Hole Stockpot with Duckbill Burner, 405mm Ring	650W x 800D x 1300H	90 MJ/h Nat	90 MJ/h LPG

GAS FREESTANDING STOCKPOT BOILERS

The Freestanding Stockpot Boiler range is brilliant in its simplicity. Compact and sturdy, they are engineered to operate without the need for a flue or cooling system. The 90 MJ/h duckbill burner allows for all day slow cooking and simmering of stocks, soups, and sauces. Available in single or double burner configurations and in a range of sizes.

KEY FEATURES:

- Compact with no flues, splashbacks or cooling required
- Contoured cast iron trivet also allows for use with woks
- Choice of 'Duckbill' (standard) or round 'simmer' burners
- "Everlast" Zinc-alloy handles with 5 year replacement guarantee



FSP-45



FSP-45	450 Wide Stockpot with Single Boiler	450W x 600D x 530H	90 MJ/h Nat	90 MJ/h LPG
FSP-60	600 Wide Stockpot with Single Boiler	600W x 600D x 530H	90 MJ/h Nat	90 MJ/h LPG
FSP-90	900 Wide Stockpot with Double Boiler	900W x 600D x 530H	180 MJ/h Nat	180 MJ/h LPG
FSP-120	1200 Wide Stockpot with Double Boiler	1200W x 600D x 530H	180 MJ/h Nat	180 MJ/h LPG



NC-45

GAS NOODLE COOKERS

This range ensures a large volume of noodles can be cooked effortlessly and evenly, every time. Features include a thermostatically controlled burner for easy all-day operation and an overflow system that automatically removes excess starch and helps purify water. Available in 450mm and 600mm wide models, with a variety of basket/soup pot configuration.

KEY FEATURES:

- Control water temperature using thermostat
- Fixed position rear water spout for efficient tank filling
- Marine grade 1.5mm 316 stainless steel tank
- Overflow system removes froth and starch build up



NC-45	6 Basket Noodle Cooker	450W x 800D x 1100H	63 MJ/h Nat	63 MJ/h LPG
NC-45-A	4 Basket Noodle Cooker with 1 x 11ltr Soup Pot	450W x 800D x 1100H	63 MJ/h Nat	63 MJ/h LPG
NC-45-B	2 Basket Noodle Cooker with 2 x 11ltr Soup Pot	450W x 800D x 1100H	63 MJ/h Nat	63 MJ/h LPG
NC-45-C	Noodle Cooker with 3 x 11ltr Soup Pot	450W x 800D x 1100H	63 MJ/h Nat	63 MJ/h LPG
NC-60	9 Basket Noodle Cooker	600W x 800D x 1100H	78 MJ/h Nat	78 MJ/h LPG
NC-60-A	6 Basket Noodle Cooker with 2 x 8ltr Soup Pot	600W x 800D x 1100H	78 MJ/h Nat	78 MJ/h LPG

GAS DUCK OVEN

Serve up perfectly crisp roast duck every time thanks to the industry leading 83 MJ/h cast iron nozzle burner included in our duck ovens. With a 12-duck capacity using a hanging rail, the unit comes packed full of features as standard.

KEY FEATURES:

- Roast up to 12 ducks at a time
- External temperature gauge
- High-temperature safety cut-out feature
- Lift off lid and hatch access to burner/services



DRO-810



DRO-810	810mm Duck Oven with Single Roasting Burner	810W x 810D x 1500H	83 MJ/h Nat	83 MJ/h LPG
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CS-6P-T

GAS TEPPANYAKI GRILLS

Our range of Teppanyaki grills have been developed with the chef and the customer in mind. The low splashback profile is designed to maximise viewing during Teppanyaki style cooking and to maintain restaurant theatrics. Available in 600, 900, and 1200mm wide models, as a benchtop, on legs or shelf.

KEY FEATURES:

- 21mm mild steel plate for greater heat retention and distribution
- Low splashback design for improved visibility
- Scrap hole in front trough with removable tray
- 304 grade stainless steel throughout



CS-6P-T	600mm Wide Teppanyaki Grill	600W x 800D x 950H	36 MJ/h Nat	36 MJ/h LPG
CS-9P-T	900mm Wide Teppanyaki Grill	900W x 800D x 950H	54 MJ/h Nat	54 MJ/h LPG
CS-12P-T	1200mm Wide Teppanyaki Grill	1200W x 800D x 950H	72 MJ/h Nat	72 MJ/h LPG

GAS STEAM CABINETS

Our 3-deck steamer uses the ultra-efficient heat exchange system and are designed to maximise both output and efficiency. Constructed in 304 grade stainless steel, this new range features flame failure, auto tank refill, pressure release valve and rotary door latch.

KEY FEATURES:

- High-output steam generation designed to reach full boil in minutes
- 3-tier design allows for different heat zones for specific dishes
- Float valve system ensures the water reservoir never runs dry
- Cool-touch handles provides safety for chefs within busy kitchens



SCM-90



SCM-60	600 Wide 3 Deck Steam Cabinet	600W x 900D x 1890H	105 MJ/h Nat	105 MJ/h LPG
SCM-90	900 Wide 3 Deck Steam Cabinet	900W x 900D x 1890H	155 MJ/h Nat	155 MJ/h LPG
SCM-120	1200 Wide 3 Deck Steam Cabinet	1200W x 900D x 2100H	200 MJ/h Nat	200 MJ/h LPG

GAS AUTO REFILL STEAMERS



YCA-1

Our range of auto-filling steamers do away with the need to manually refill the water tank, allowing for easy and consistent all-day operation. The Rice Roll steamers' pressurised design produces maximum steam resulting in perfect Cheung Fun, while Dim Sum option suits high volume dumpling cooking.

KEY FEATURES:

- Compact 600mm width and 800mm depth
- Automatic water refill mechanism
- Efficient heat exchange system
- No need for traditional water cooling



YCA-1	Auto Refill Steamer for Yum Cha/Dim Sum	600W x 800D x 1300H	123 MJ/h Nat	123 MJ/h LPG
YCR-1	Auto Refill Steamer for Rice Roll/Cheung Fun	600W x 800D x 1300H	123 MJ/h Nat	123 MJ/h LPG

TRADITIONAL GAS STEAMERS

Our range of traditional steamers have been powering Australian yum cha restaurants since 1998! Ideal for steaming high volumes of Dim Sum (YC-1) and Cheung Fun (RC-45) without compromising on quality, each unit comes packed full of features as standard.

KEY FEATURES:

- Piezo, pilot and FFD standard
- 304 grade high quality stainless steel
- Laundry arm/spout manual water refill
- Traditional water deck cooling system (YC-1)



YC-1



YC-1	Steamer for Yum Cha/Dim Sum with Mongolian Burner	750W x 950D x 1300H	115 MJ/h Nat	115 MJ/h LPG
RC-45	Steamer for Rice Roll/Cheung Fun with Jet Burner	450W x 800D x 1100H	63 MJ/h Nat	63 MJ/h LPG



PROFESSIONAL

Your Kitchen is our Vision

The Luus Professional range of gas cooking equipment is designed for the demands of modern commercial kitchens. Built on modular platforms, the range includes cooktops, griddles, chargrills, fryers and oven ranges that can be configured to suit a wide variety of kitchen layouts.

Constructed from heavy duty stainless steel and engineered for reliability, Luus equipment delivers the consistent performance required in busy restaurants, hotels and hospitality venues.



GAS COOKTOPS WITH STATIC OVENS

The latest redesign of our space saving static ovens are fitted with a 33 MJ/h fast-recovery E-burner with thick sole plate. Featuring a heavy-duty drop down doors and relocation of key components, allowing ease of access during service and maintenance.

KEY FEATURES:

- Fast recovery times even as doors are opened and closed frequently
- 6mm cast iron base plate offers exceptional thermal heat retention
- High density ceramic blankets help trap the heat within the oven
- Drop down door provides easy access for chefs

RS-4B



RS-4B	4 Burners & Static Oven	600W x 800D x 1100H	161 MJ/h Nat	145 MJ/h LPG
RS-6P	600 Wide Plate & Static Oven	600W x 800D x 1100H	70 MJ/h Nat	70 MJ/h LPG
RS-2B3P	2 Burners, 300 Wide Plate & Static Oven	600W x 800D x 1100H	115.5 MJ/h Nat	107.5 MJ/h LPG
RS-2B3C	2 Burners, 300 Wide Chargrill & Static Oven	600W x 800D x 1100H	130 MJ/h Nat	122 MJ/h LPG



RS-6B	6 Burners & Static Oven	900W x 800D x 1100H	225 MJ/h Nat	201 MJ/h LPG
RS-9P	900 Wide Plate & Static Oven	900W x 800D x 1100H	88.5 MJ/h Nat	88.5 MJ/h LPG
RS-2B6P	2 Burners, 600 Wide Plate & Static Oven	900W x 800D x 1100H	134 MJ/h Nat	126 MJ/h LPG
RS-4B3P	4 Burners, 300 Wide Plate & Static Oven	900W x 800D x 1100H	179.5 MJ/h Nat	163.5 MJ/h LPG
RS-4B3C	4 Burners, 300 Wide Chargrill & Static Oven	900W x 800D x 1100H	194 MJ/h Nat	178 MJ/h LPG



RS-8B	8 Burners & Static Oven	1200W x 800D x 1100H	289 MJ/h Nat	257 MJ/h LPG
RS-12P	1200 Wide Plate & Static Oven	1200W x 800D x 1100H	107 MJ/h Nat	107 MJ/h LPG
RS-6B3P	6 Burners, 300 Wide Plate & Static Oven	1200W x 800D x 1100H	243.5 MJ/h Nat	219.5 MJ/h LPG
RS-6B3C	6 Burners, 300 Wide Chargrill & Static Oven	1200W x 800D x 1100H	258 MJ/h Nat	234 MJ/h LPG



GAS COOKTOPS WITH CONVECTION OVENS

Alongside the static ovens, our convection ovens are built for speed and volume. The fan distributes heat evenly throughout the oven cavity, perfect for roasting meats and vegetables. Available in 600, 900 and 1200mm models with various combinations to suit your kitchen needs.

KEY FEATURES:

- Air circulation improves evenness and reduces cooking times
- Rapid heat recovery as the fan forces cold air out of the oven
- Relocated oven controls simplifies daily operations
- Cool touch handles ensures chef's safety within busy kitchens

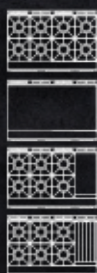
RF-4B



RF-4B	4 Burners & Convection Oven	600W x 800D x 1100H	161 MJ/h Nat	145 MJ/h LPG
			0.02kW, 0.1A, 2PH, 50Hz	
RF-6P	600 Wide Plate & Convection Oven	600W x 800D x 1100H	70 MJ/h Nat	70 MJ/h LPG
			0.02kW, 0.1A, 2PH, 50Hz	
RF-2B3P	2 Burners, 300 Wide Plate & Convection Oven	600W x 800D x 1100H	115.5 MJ/h Nat	107.5 MJ/h LPG
			0.02kW, 0.1A, 2PH, 50Hz	
RF-2B3C	2 Burners, 300 Wide Chargrill & Convection Oven	600W x 800D x 1100H	130 MJ/h Nat	122 MJ/h LPG
			0.02kW, 0.1A, 2PH, 50Hz	



RF-6B	6 Burners & Convection Oven	900W x 800D x 1100H	225 MJ/h Nat	201 MJ/h LPG
			0.02kW, 0.1A, 2PH, 50Hz	
RF-9P	900 Wide Plate & Convection Oven	900W x 800D x 1100H	88.5 MJ/h Nat	88.5 MJ/h LPG
			0.02kW, 0.1A, 2PH, 50Hz	
RF-2B6P	2 Burners, 600 Wide Plate & Convection Oven	900W x 800D x 1100H	134 MJ/h Nat	126 MJ/h LPG
			0.02kW, 0.1A, 2PH, 50Hz	
RF-4B3P	4 Burners, 300 Wide Plate & Convection Oven	900W x 800D x 1100H	179.5 MJ/h Nat	163.5 MJ/h LPG
			0.02kW, 0.1A, 2PH, 50Hz	
RF-4B3C	4 Burners, 300 Wide Chargrill & Convection Oven	900W x 800D x 1100H	194 MJ/h Nat	178 MJ/h LPG
			0.02kW, 0.1A, 2PH, 50Hz	



RF-8B	8 Burners & Convection Oven	1200W x 800D x 1100H	289 MJ/h Nat	257 MJ/h LPG
			0.02kW, 0.1A, 2PH, 50Hz	
RF-12P	1200 Wide Plate & Convection Oven	1200W x 800D x 1100H	107 MJ/h Nat	107 MJ/h LPG
			0.02kW, 0.1A, 2PH, 50Hz	
RF-6B3P	6 Burners, 300 Wide Plate & Convection Oven	1200W x 800D x 1100H	243.5 MJ/h Nat	219.5 MJ/h LPG
			0.02kW, 0.1A, 2PH, 50Hz	
RF-6B3C	6 Burners, 300 Wide Chargrill & Convection Oven	1200W x 800D x 1100H	258 MJ/h Nat	234 MJ/h LPG
			0.02kW, 0.1A, 2PH, 50Hz	



CS-6C

GAS CHARGRILLS

Our chargrills has impressively been redesigned with 33 MJ/h E-burners, delivering enhanced efficiency, faster heat recovery, and consistent heat distribution across the entire cooking surface. Airflow and shielding have also both been significantly improved, ensuring components are better protected, prolonging unit longevity and performance in the longer term.

KEY FEATURES:

- Piezo ignition and flame failure standard
- Easily remove grates, shields, burners and trays for cleaning
- Radiant hood as standard and ceramic rock is an optional extra
- Available as benchtop or freestanding with shelf



CS-3C	300mm Wide Chargrill & Shelf	300W x 800D x 1100H	33 MJ/h Nat	33 MJ/h LPG
CS-3C-R	300 Wide Chargrill & Shelf with Ceramic Rocks	300W x 800D x 1100H	33 MJ/h Nat	33 MJ/h LPG



CS-6C	600mm Wide Chargrill & Shelf	600W x 800D x 1100H	66 MJ/h Nat	66 MJ/h LPG
CS-6C-R	600 Wide Chargrill & Shelf with Ceramic Rocks	600W x 800D x 1100H	66 MJ/h Nat	66 MJ/h LPG



CS-9C	900mm Wide Chargrill & Shelf	900W x 800D x 1100H	99 MJ/h Nat	99 MJ/h LPG
CS-9C-R	900 Wide Chargrill & Shelf with Ceramic Rocks	900W x 800D x 1100H	99 MJ/h Nat	99 MJ/h LPG



CS-12C	1200mm Wide Chargrill & Shelf	1200W x 800D x 1100H	132 MJ/h Nat	132 MJ/h LPG
CS-12C-R	1200 Wide Chargrill & Shelf with Ceramic Rocks	1200W x 800D x 1100H	132 MJ/h Nat	132 MJ/h LPG



CS-4B

GAS COOKTOPS

Space saving 800mm depth, with 32 MJ/h Nat & 28 MJ/h LPG cast-iron open double crown burners (flame failure standard), easy to clean pressed 304 SS spill bowls. Popular burner, hotplate & chargrill combinations available standard, with custom configurations available on request.

KEY FEATURES:

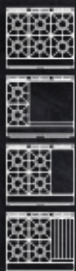
- Heavy duty cast iron trivets
- Flame failure safety device as standard
- Modular designs with burner, griddle and chargrill combinations
- Available as benchtop or freestanding with shelf



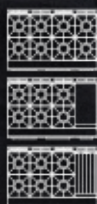
CS-2B	2 Burners & Shelf	300W x 800D x 1100H	64 MJ/h Nat	56 MJ/h LPG
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CS-4B	4 Burners & Shelf	600W x 800D x 1100H	128 MJ/h Nat	112 MJ/h LPG
CS-2B3P	2 Burners, 300 Wide Plate & Shelf	600W x 800D x 1100H	82 MJ/h Nat	74 MJ/h LPG
CS-2B3C	2 Burners, 300 Wide Chargrill & Shelf	600W x 800D x 1100H	97 MJ/h Nat	89 MJ/h LPG



CS-6B	6 Burners & Shelf	900W x 800D x 1100H	192 MJ/h Nat	168 MJ/h LPG
CS-2B6P	2 Burners, 600 Wide Plate & Shelf	900W x 800D x 1100H	100 MJ/h Nat	92 MJ/h LPG
CS-4B3P	4 Burners, 300 Wide Plate & Shelf	900W x 800D x 1100H	146 MJ/h Nat	130 MJ/h LPG
CS-4B3C	4 Burners, 300 Wide Chargrill & Shelf	900W x 800D x 1100H	161 MJ/h Nat	145 MJ/h LPG



CS-8B	8 Burners & Shelf	1200W x 800D x 1100H	256 MJ/h Nat	224 MJ/h LPG
CS-6B3P	6 Burners, 300 Wide Plate & Shelf	1200W x 800D x 1100H	210 MJ/h Nat	186 MJ/h LPG
CS-6B3C	6 Burners, 300 Wide Chargrill & Shelf	1200W x 800D x 1100H	225 MJ/h Nat	201 MJ/h LPG



GAS GRIDDLES & COMBINATIONS

Griddles include 21mm thick plates ensuring even heat distribution and retention. CS griddles can be combined with chargrills for configurations ranging from 300mm up to 1200mm wide.

KEY FEATURES:

- Piezo ignition and flame failure standard
- Chrome plating and ribbed finishes as optional extra
- 21mm mild steel thick plates
- Available as benchtop or freestanding with shelf

CS-3P3C



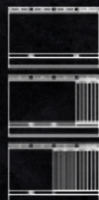
CS-3P	300mm Wide Plate & Shelf	300W x 800D x 1100H	18 MJ/h Nat	18 MJ/h LPG
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CS-6P	600mm Wide Griddle Plate & Shelf	600W x 800D x 1100H	36 MJ/h Nat	36 MJ/h LPG
CS-3P3C	300 Wide Plate, 300 Wide Chargrill & Shelf	600W x 800D x 1100H	51 MJ/h Nat	51 MJ/h LPG



CS-9P	900mm Wide Griddle Plate & Shelf	900W x 800D x 1100H	54 MJ/h Nat	54 MJ/h LPG
CS-6P3C	300 Wide Plate, 300 Wide Chargrill & Shelf	900W x 800D x 1100H	69 MJ/h Nat	69 MJ/h LPG



CS-12P	1200mm Wide Griddle Plate & Shelf	1200W x 800D x 1100H	72 MJ/h Nat	72 MJ/h LPG
CS-9P3C	900 Wide Plate, 300 Wide Chargrill & Shelf	1200W x 800D x 1100H	87 MJ/h Nat	87 MJ/h LPG
CS-6P6C	600 Wide Plate, 600 Wide Chargrill & Shelf	1200W x 800D x 1100H	102 MJ/h Nat	102 MJ/h LPG



FVG-60



FVG-40	2 Basket V-Pan Fryer	400W x 800D x 1100H	95 MJ/h Nat	95 MJ/h LPG
FVG-60	3 Basket V-Pan Fryer	600W x 800D x 1100H	110 MJ/h Nat	110 MJ/h LPG

PREMIUM GAS V-PAN FRYERS

Our FV Fryers are designed to save kitchens time and money, with easy to clean stainless steel "V-pan" tanks and a large cool zone which prolongs oil life. The units are thermostatically controlled for precise regulation of oil temperature, while the multi-jet burners optimise performance and recovery times. Available in 450mm wide (2 basket).

KEY FEATURES:

- Easy to clean V-pan 1.5mm stainless steel tank
- Large 'cool zone' prolongs oil life
- FFD and high temp cut-out safety features
- Thermostat controlled oil temperature



FV-45



FV-45	2 Basket V-Pan Fryer	450W x 800D x 1100H	100 MJ/h Nat	100 MJ/h LPG
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FSV-60

GAS SPLIT PAN FRYERS

For the chef who wants to be in complete control when frying, our split pan range saves space in the kitchen and eliminates cross-contamination. Including all the features of our FV fryers, this range enables the user to separate food during the cooking process (great for vegan, seafood, and gluten-free), and use independent thermostat controls. Available in 450mm wide (2 basket) and 600mm wide (3 basket) models.

KEY FEATURES:

- Easy to clean V-pan 1.5mm stainless steel tank
- Large 'cool zone' prolongs oil life
- FFD and high temp cut-out safety features
- Thermostat controlled oil temperature



FSV-45	2 Basket Split V-Pan Fryer	450W x 800D x 1100H	100 MJ/h Nat	100 MJ/h LPG
FSV-60	3 Basket Split V-Pan Fryer	600W x 800D x 1100H	135 MJ/h Nat	135 MJ/h LPG

GAS PASTA COOKERS

Our pasta cookers are designed to ensure large volumes of perfect pasta can be cooked effortlessly and evenly, every time. Featuring an overflow system that automatically removes excess starch and helps purify water. Available in 450mm wide (6 Baskets) and 600mm wide (9 baskets) models.

KEY FEATURES:

- Control water temperature using thermostat
- Marine grade 1.5mm 316 stainless steel tank
- Overflow system removes froth and starch build up
- Fixed position rear water spout for efficient tank filling



PC-45



PC-45	450mm 6 Basket Pasta Cooker	450W x 800D x 1100H	63 MJ/h Nat	63 MJ/h LPG
PC-60	600mm 9 Basket Pasta Cooker	600W x 800D x 1100H	78 MJ/h Nat	78 MJ/h LPG



GAS GRIDDLE TOASTERS

Save space in the kitchen by grilling and toasting in a single space saving unit! Cleverly positioned heat deflectors use radiant heat from the 21mm griddle plate to create the perfect toasting environment. Available in 600mm and 900mm wide models.

KEY FEATURES:

- 21mm thick griddle plate
- Suits take-aways with limited space
- Multiple toasting rack positions
- Storage compartment beneath toasting area

GTS-6



GTS-6	600mm Wide Plate & Toaster	600W x 800D x 1100H	46 MJ/h Nat	46 MJ/h LPG
GTS-9	900mm Wide Plate & Toaster	900W x 800D x 1100H	69 MJ/h Nat	69 MJ/h LPG

GAS SALAMANDERS

Our Gas Salamanders come in both 600 and 900 wide models, and feature multiple 11 MJ/h infra-red burners for efficient performance. Standard as a freestanding unit (on feet) and with wall mounting brackets (no charge).

KEY FEATURES:

- Uses latest technology infra-red burners
- Standard with pilots and flame failure devices
- Multiple toasting rack options
- Supplied with wall mounting brackets



SM-60



SM-60	600 Wide Salamander on feet	600W x 455D x 560H	22 MJ/h Nat	22 MJ/h LPG
SM-90	900 Wide Salamander on feet	900W x 455D x 560H	33 MJ/h Nat	33 MJ/h LPG

MAGiSTAR

COMBI

The Zanussi Magistar Combi Oven is the ultimate assistant in any kitchen. Designed to be robust, reliable and efficient in even the most complex settings, the Magistar range truly offers a cooking experience like few others. With the 11 new special cooking functions, a focus on performance and cooking uniformity, you are guaranteed to have exceptional and consistent results every time.



RAPIDO

CHILLER

The Zanussi Professional Range of Blast Chillers has been innovatively designed to meet your chilling needs. With the focus on food safety, the Rapido is a quality addition to your kitchen to assist with food safety, waste reduction and workflow efficiency. The added ability to fully integrate with the Magistar Combi Ovens ensures the Rapido range best optimises your valuable kitchen space making it the ideal solution to any modern kitchen.



EVO700

The EVO700 series brings together tradition and innovation, and has been created with a focus on performance, reliability and sturdiness. Thanks to its exceptional modularity, all that's left to consider is the configuration that best accommodates your kitchen. The EVO700 has been designed to suit your needs, no matter the cuisine or style of restaurant you've chosen.



EVO900

The EVO900 is the great Zanussi Professional Modular choice. Top performance, excellent reliability and highly robust; all designed for a kitchen with considerable workloads to be performed quickly and with complete quality control. The composition is more or less unlimited and each one will undoubtedly meet every expectation in beauty, function, and delivery of consistent results in any commercial kitchen.





Luus Industries Pty Ltd.

250 Fairbairn Road
Sunshine West, VIC 3020
Australia
T +61 3 9240 6822
E sales@luus.com.au
www.luus.com.au

