

PROFESSIONAL

SERIES



A premium range of commercial cooking equipment from leading Australian manufacturer Luus Industries

Call (03) 9240 6822 for more information

PROFESSIONAL SERIES

Engineered with higher specifications, heavy duty construction and a new design profile, the *Professional* series of commercial cooking equipment excels in all restaurants, hotels and franchises looking for extra performance, reliability and style.

Designed with a modular profile, added features and a variety of new combinations now available, the *Professional* series offers outstanding quality and exceptional value for the discerning buyer. New models such as the Pasta Cooker series complete the range. Australian Made and backed by a 15 month 'Platinum Warranty', the *Professional* series continues to provide the extra assurance and peace of mind vital when making your choice of commercial cooking equipment for your business.







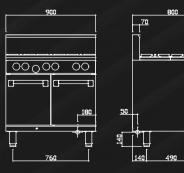
Oven Ranges

Featuring a flat oven base and nickel plated open burners designed and made in Italy, the new *Professional* series oven range is the ultimate performer in any kitchen. A thick, mild steel sole plate ensures heat retention and even cooking, while 'french doors' allow for easy access to the oven cavity during service and cleaning. Powerful 28mj burners complement style with performance.



- Powerful nickel plated cast iron dual-flame ring burners with 28mj output
- Flame failure & pilots available as optional extra on open burners
- Easy to clean removable spillage bowls
- Heavy duty cast-iron trivets
- Concealed 24mj oven burner with mild steel sole plate for even heat distribution
- Piezo, pilot and flame failure on oven
- Vitreous enamel oven interior
- French doors for easy oven access
- 'Cool touch' stainless steel handles
- 304 Stainless steel exterior
- Height adjustable feet
- Modular Professional series design
- 15 months 'Platinum Warranty'

<u>Model</u>	<u>Description</u>	<u>Nat</u>	<u>LP</u>
RS-4B	4 burner oven	138 mj	122 mj
RS-6B	6 burner oven	195 mj	172 mj
RS-8B	8 burner oven	252 mj	222 mj





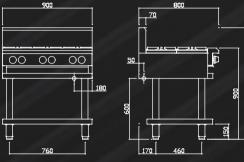
Cooktops

The *Professional* series cooktop range delivers style, performance and versatility in one unit. Featuring powerful 28mj nickel plated Italian burners, chefs are impressed by the heat output as well as the ease of cleaning thanks to the cleverly designed spillage bowls. The ability to combine burners with grill and barbecue modules make these cooktops a must in any kitchen.



- Powerful nickel plated cast iron dual-flame ring burners with 28mj output
- Flame failure & pilots available as optional extra on open burners
- Easy to clean removable spillage bowls
- Heavy duty cast-iron trivets
- Variety of combinations with burners, grills and barbecues available ex-stock
- Complete with legs and undershelf
- Also available as Benchtop models
- 304 Stainless steel exterior
- Height adjustable feet
- Modular Professional series design
- 15 months 'Platinum Warranty'

	Mode	<u>Description</u>	<u>Nat</u>	<u>LP</u>
× ×	CS-2B	2 burner cooktop	57 mj	50 mj
	CS-4B	4 burner cooktop	114 mj	100 mj
	CS-6B	6 burner cooktop	171 mj	150 mj
	CS-8B	8 burner cooktop	228 mj	200 mj
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Grills & Barbecues

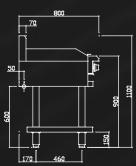
Available in a variety of different combinations, *Professional* series Grills & Barbecues are designed with functionality and built to last, making them ideal for the busy commercial kitchen. The 16mm thick mild steel plates provide excellent heat retention, while reversible J-shaped grates add versatility to the chargrills. Choose from 300mm wide widths up to 1200mm, with or without legs and undershelf.



- Grills 20mj and Barbecues 30mj with FFD, pilots and piezo ignition
- 16mm thick mild steel plates
- J-shaped reversible barbecue grates
- Even heat distribution
- Variety of grill and barbecue combinations available ex-stock
- Complete with legs and undershelf
- Also available as Benchtop models
- 304 Stainless steel exterior
- Height adjustable feet
- Chrome and ribbed finish options
- Modular Professional series design
- 15 months 'Platinum Warranty'









Griddle Toasters

Combining the functionality of both a toaster & grill in the one unit, *Professional* series griddle toasters are the ideal space saver for any kitchen. Available in both 600mm and 900mm widths, 23mj/hr burners and the 16mm mild steel plate provide excellent heat retention to the cooking surface. Heat reflectors are positioned to create the perfect toasting environment below the griddle.



- 23mj/hr burners standard with flame failure, pilots & piezo ignition
- Heavy duty 16mm mild steel grill plates
- Multiple (4) toasting rack positions
- Grease trough and waste tray
- Cabinet base design
- Storage compartment
- 60mm high side splash guards
- 304 Stainless steel exterior
- Height adjustable feet
- Chrome and ribbed finish options
- Modular Professional series design
- 15 months 'Platinum Warranty'







Pasta Cookers

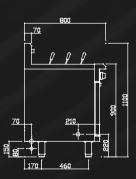
The *Professional* series Pasta Cookers are available in 450mm and 600mm wide configurations, and are ideal for boiling high volumes of pasta. Powerful 65mj/78mj jet burners and variable flame controls deliver consistency, performance, and recovery rates required for all day operation. An intuitively designed overflow system helps maintain water purity by removing excess starch.



- 65mj & 78mj burners for PC-45/PC-60 with FFD, pilots and piezo ignition
- Variable flame control for rapid boil or simmer functions
- 35 litre water capacity
- Marine grade 316 stainless steel tank
- High temp cutout safety mechanism
- Overflow system to remove excess starch
- 304 Stainless steel exterior
- Fitted with rear castors
- Modular Professional series design
- 15 months 'Platinum Warranty'

	<u>Model</u>	<u>Description</u>	<u>Nat</u>	<u>LP</u>
888	PC-45	6 basket Pasta Cooker	65 mj	68 mj
000 000 000	PC-60	9 basket Pasta Cooker	78 mj	80 mj





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