



COMMERCIAL CATERING EQUIPMENT



What it really means to buy Australian Made and Owned

For over 20 years Luus has serviced the Australian hospitality industry by designing and manufacturing Melbourne made cooking equipment for all types of commercial kitchens.

As a wholly Australian owned family business, Luus recognises the importance of Australian Made products and the impact they have on the local community. Luus employs a large workforce within it's manufacturing plant in Melbourne's West, and takes pride in knowing these jobs are helping families across Australia.

Like all Australian manufactured products, Luus equipment is built to last and stand the test of time. That's why every product is backed by our 24 month parts and labour warranty, ensuring you can buy with confidence. Easily contactable local staff and collaboration with in-house designers means we take our customer concerns seriously and endeavour to help at every point in your product's life cycle.

Spare parts are kept on site, and our extensive network of service technicians means you'll get what you need, and fast!

We welcome you to join us at our beautiful on-site demonstration kitchen, meet our design engineers, or tour the manufacturing floor anytime.



MADE IN MELBOURNE.



The Asian Kitchen Specialists

We have been involved in Asian Cuisine since birth! With that in mind, we hold Asian food, and the people who prepare it, close to our hearts. Our versatile range is specifically designed for Asian style cooking and aims to maintain the traditional way it is prepared.

Our intricate knowledge of Asian cooking means we've taken care of the frustrations chefs often experience. All units are meticulously engineered with 304 grade stainless steel used throughout, so you know our products can handle the heat of any Asian kitchen.

The comprehensive Asian range includes new additions such as our yum cha trolleys, powerful 'Fo San' Woks, and compact waterless woks and stockpots. Also available are our tried and tested teppanyaki grills, noodle cookers and steamers; designed for higher output, without compromising on quality.



YUM CHA TROLLEYS



Designed and produced to address the concerning number of non-compliant trolleys used in Australia, the Luus YCT is the only legal gas trolley on the market, eliminating the significant safety and financial risks restaurants are currently exposed to. Ideal for keeping dumplings warm and fresh in bamboo baskets.

KEY FEATURES:

- 10mj gas burner produces optimal steam keeping food warm while the mobile trolley is being wheeled around the dining area
- Dead man brakes and tilt sensors for added safety
- Engineered with an air cooling design to keep all external panels within 'accidental touch' temperature thresholds
- Manufactured in Australia



YCT-45	450mm Wide Yum Cha Trolley	450W x 700D x 900H	10 mj Nat/LPG
YCT-60	600mm Wide Yum Cha Trolley	600W x 700D x 900H	10 mj Nat/LPG

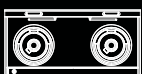
FO SAN WOKS



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. The Luus 11th generation refined superwok WV series boasts fan forced 145mj Air-Blast burners, single piece hob and deck, and are available in one or two hole configurations with optional side burners.

KEY FEATURES:

- Fan-forced burner generates significantly greater output compared to chimney and duckbill burners found on standard woks
- Intense heat and focused flame targets 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 Nat/LPG
WV-1A1P	Fo San Wok with 1 Air-Blast Burner & 1 Side-Pot	1200W x 900D x 1300H	145 mj Nat/LPG
WV-1P1A	Fo San Wok with 1 Side-Pot & 1 Air-Blast Burner	1200W x 900D x 1300H	145 mj Nat/LPG
WV-2A	Fo San Wok with 2 Air-Blast Burners	1750W x 900D x 1300H	290 mj Nat/LPG
WV-1A1P1A	Fo San Wok with 2 Air-Blast Burners & 1 Centre-Pot	1750W x 900D x 1300H	290 mj Nat/LPG
WV-1A2P1A	Fo San Wok with 2 Air-Blast Burners & 2 Centre-Pots	2200W x 900D x 1300H	290 mj Nat/LPG

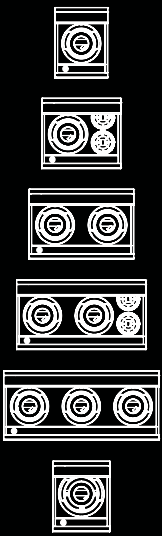


WATERLESS WOKS

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, 110mj chimney burners and are available in one, two and three hole configurations with/without side burners. Duckbill or 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	1 Hole Wok with Chimney Burner, 333mm Ring	600W x 800D x 1300H	110 mj Nat/LPG
WZ-1C2B	1 Hole Wok with Chimney Burner and 2 Open Burners	900W x 800D x 1300H	166 mj Nat/LPG
WZ-2C	2 Hole Wok with Chimney Burners, 333mm Rings	1200W x 800D x 1300H	220 mj Nat/LPG
WZ-2C2B	2 Hole Wok with Chimney Burners & 2 Open Burners	1500W x 800D x 1300H	276 mj Nat/LPG
WZ-3C	3 Hole Wok with Chimney Burners, 333mm Rings	1800W x 800D x 1300H	330 mj Nat/LPG
WZ-17C	1 Hole Wok with Duckbill Burner, 405mm Ring	650W x 800D x 1300H	90 mj Nat/LPG

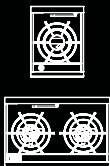
WATERLESS STOCKPOT BOILERS



With an ongoing focus on environmental sustainability, this range features air cooling which saves up to 90% in water consumption. Comes standard with an adjustable 90mj 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 Nat/LPG
WZ-2SP	2 Hole Stockpot with Duckbill Burners, 333mm Rings	1200W x 800D x 1300H	180 mj Nat/LPG

FREESTANDING STOCKPOT BOILERS



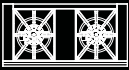
The Freestanding Stockpot Boiler range is brilliant in its simplicity. Compact and sturdy, they are engineered to operate without the need for a flue or cooling system. The 90mj duckbill burner allows for all day slow cooking and simmering of stocks, soups, and sauces. Available in single or double burner 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	450 Wide Stockpot with Single Boiler	450W x 600D x 530H	90 mj Nat/LPG
FSP-90	900 Wide Stockpot with Double Boiler	900W x 600D x 530H	180 mj Nat/LPG
FSP-60	600 Wide Stockpot with Single Boiler	600W x 600D x 530H	90 mj Nat/LPG
FSP-120	1200 Wide Stockpot with Double Boiler	1200W x 600D x 530H	180 mj Nat/LPG



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 1200 wide models, as a benchtop or 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	600 Wide Teppanyaki Grill	600W x 800D x 950H	36 mj Nat/LPG
CS-9P-T	900 Wide Teppanyaki Grill	900W x 800D x 950H	54 mj Nat/LPG
CS-12P-T	1200 Wide Teppanyaki Grill	1200W x 800D x 950H	72 mj Nat/LPG





NOODLE COOKERS

This range ensures a large volume of noodles can be cooked effortlessly and evenly, everytime. 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 configurations.

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

DUCK OVEN



Serve up perfectly crisp roast duck every time thanks to the industry leading 83mj 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	810mm Duck Oven with Single Roasting Burner	810W x 810D x 1500H	83 mj Nat/LPG
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AUTO REFILL STEAMERS

Our range of auto-refill 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 the Dim Sum option suits high volume dumpling cooking. Pair it with our Yum Cha Trolley for the perfect duo!

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 Nat/LPG
YCR-1	Auto Refill Steamer for Rice Roll/Cheung Fun	600W x 800D x 1300H	123 mj Nat/LPG

TRADITIONAL STEAMERS



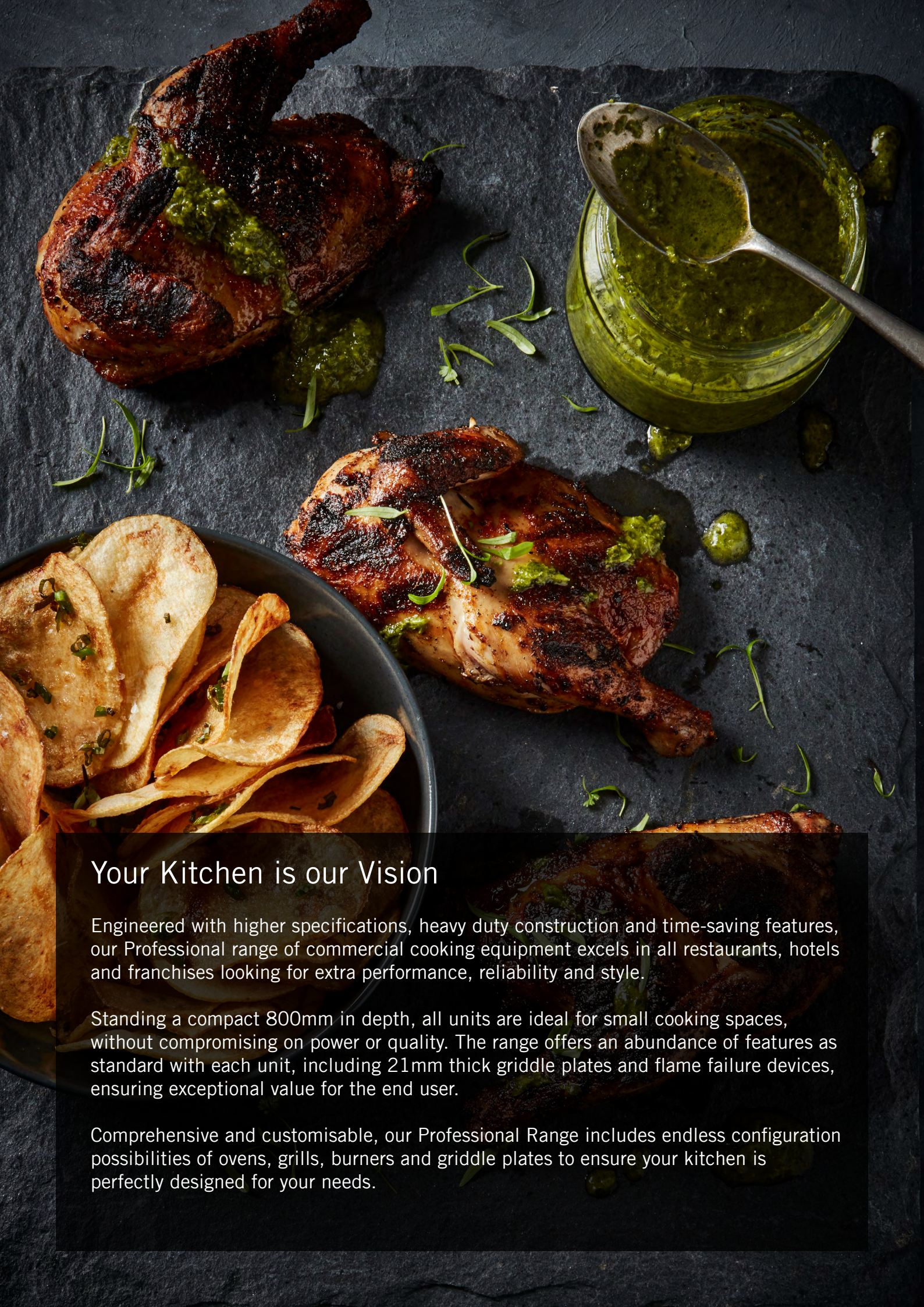
Our range of traditional steamers have been powering Australian yum cha restaurants since 1998! Ideal for steaming high volumes of Dim Sum (YC-1) and Cheung Fun (RC-45) without compromising on quality, each unit comes packed full of features as standard.

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



Your Kitchen is our Vision

Engineered with higher specifications, heavy duty construction and time-saving features, our Professional range of commercial cooking equipment excels in all restaurants, hotels and franchises looking for extra performance, reliability and style.

Standing a compact 800mm in depth, all units are ideal for small cooking spaces, without compromising on power or quality. The range offers an abundance of features as standard with each unit, including 21mm thick griddle plates and flame failure devices, ensuring exceptional value for the end user.

Comprehensive and customisable, our Professional Range includes endless configuration possibilities of ovens, grills, burners and griddle plates to ensure your kitchen is perfectly designed for your needs.

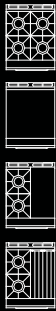


Ovens

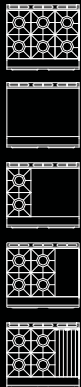
Our static ovens feature a thick mild steel sole plate to ensure even heat distribution, while powerful 28mj/h cast iron open burners fitted with flame failure deliver performance and safety. The RS series is available in 600, 900 and 1200mm wide models and include multiple open burner, griddle and chargrill combinations.

KEY FEATURES:

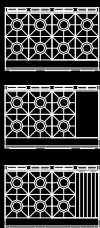
- 28mj cast iron open burners with FFD standard
- Flat bottom oven design with thick sole plate
- Oven powered by 29mj stainless steel tube burner
- 21mm thick griddle plates



RS-4B	600 Wide Unit with 4 Burners & Oven	600W x 800D x 1100H	141 mj Nat/LPG
RS-6P	600 Wide Unit with Plate & Oven	600W x 800D x 1100H	65 mj Nat/LPG
RS-2B3P	600 Wide Unit with 2 Burners, 300 Wide Plate & Oven	600W x 800D x 1100H	103 mj Nat/LPG
RS-2B3C	600 Wide Unit with 2 Burners, 300 Wide Chargrill & Oven	600W x 800D x 1100H	118 mj Nat/LPG



RS-6B	900 Wide Unit with 6 Burners & Oven	900W x 800D x 1100H	197 mj Nat/LPG
RS-9P	900 Wide Unit with Plate & Oven	900W x 800D x 1100H	83 mj Nat/LPG
RS-2B6P	900 Wide Unit with 2 Burners, 600 Wide Plate & Oven	900W x 800D x 1100H	121 mj Nat/LPG
RS-4B3P	900 Wide Unit with 4 Burners, 300 Wide Plate & Oven	900W x 800D x 1100H	159 mj Nat/LPG
RS-4B3C	900 Wide with 4 Burners, 300 Wide Chargrill & Oven	900W x 800D x 1100H	174 mj Nat/LPG



RS-8B	1200 Wide Unit with 8 Burners & Oven	1200W x 800D x 1100H	253 mj Nat/LPG
RS-6B3P	1200 Wide Unit with 6 Burners, 300 Wide Plate & Oven	1200W x 800D x 1100H	215 mj Nat/LPG
RS-6B3C	1200 Wide Unit with 6 Burners, 300 Wide Chargrill & Oven	1200W x 800D x 1100H	230 mj Nat/LPG



COOKTOPS

Engineered with higher specifications, heavy duty construction and time-saving features, our cooktop range features open burner, hotplate and chargrill combinations ranging from 300mm up to 1200mm wide. Choose from a variety of standard configurations or customise your own!

KEY FEATURES:

- 28mj cast iron open burners
- Flame failure safety device as standard
- 21mm thick griddle plates
- Available as benchtop or freestanding with shelf



CS-2B	300 Wide Cooktop with 2 Burners & Shelf	300W x 800D x 1100H	56 mj Nat/LPG
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CS-4B	600 Wide Cooktop with 4 Burners & Shelf	600W x 800D x 1100H	112 mj Nat/LPG
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CS-2B3P	600 Wide Cooktop with 2 Burners, 300 Wide Plate & Shelf	600W x 800D x 1100H	74 mj Nat/LPG
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CS-2B3C	600 Wide Cooktop with 2 Burners, 300 Wide Chargrill & Shelf	600W x 800D x 1100H	89 mj Nat/LPG
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CS-6B	900 Wide Cooktop with 6 Burners & Shelf	900W x 800D x 1100H	168 mj Nat/LPG
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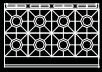
CS-2B6P	900 Wide Cooktop with 2 Burners, 600 Wide Plate & Shelf	900W x 800D x 1100H	92 mj Nat/LPG
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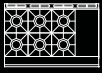
CS-4B3P	900 Wide Cooktop with 4 Burners, 300 Wide Plate & Shelf	900W x 800D x 1100H	130 mj Nat/LPG
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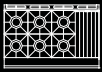
CS-4B3C	900 Wide Cooktop with 4 Burners, 300 Wide Chargrill & Shelf	900W x 800D x 1100H	145 mj Nat/LPG
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CS-8B	1200 Wide Cooktop with 8 Burners & Shelf	1200W x 800D x 1100H	224 mj Nat/LPG
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CS-6B3P	1200 Wide Cooktop with 6 Burners, 300 Wide Plate & Shelf	1200W x 800D x 1100H	186 mj Nat/LPG
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CS-6B3C	1200 Wide Cooktop with 6 Burners, 300 Wide Chargrill & Shelf	1200W x 800D x 1100H	201 mj Nat/LPG
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GRIDDLES & CHARGRILLS

Griddles include 21mm thick plates ensuring ample heat is distributed evenly, and chargrills add a desired smokey flavour to your steaks, burgers and chicken. CS griddles can be combined with chargrills for configurations ranging from 300mm up to 1200mm wide.

KEY FEATURES:

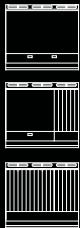
- Piezo ignition and flame failure standard
- Chrome plating and ribbed finishes optional extra for griddles
- Radiant hood as standard and ceramic rock is an optional extra for chargrills
- Available as benchtop or freestanding with shelf



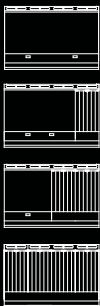
CS-3P	300 Wide Griddle Plate & Shelf	300W x 800D x 1100H	18 mj Nat/LPG
CS-3C	300 Wide Chargrill & Shelf	300W x 800D x 1100H	33 mj Nat/LPG



CS-6P	600 Wide Griddle Plate & Shelf	600W x 800D x 1100H	36 mj Nat/LPG
CS-3P3C	600 Wide Unit with 300 Wide Plate, 300 Wide Chargrill & Shelf	600W x 800D x 1100H	51 mj Nat/LPG
CS-6C	600 Wide Chargrill & Shelf	600W x 800D x 1100H	66 mj Nat/LPG



CS-9P	900 Wide Griddle Plate & Shelf	900W x 800D x 1100H	54 mj Nat/LPG
CS-6P3C	900 Wide Unit with 600 Wide Plate, 300 Wide Chargrill & Shelf	900W x 800D x 1100H	69 mj Nat/LPG
CS-9C	900 Wide Chargrill & Shelf	900W x 800D x 1100H	99 mj Nat/LPG



CS-12P	1200 Wide Griddle Plate & Shelf	1200W x 800D x 1100H	72 mj Nat/LPG
CS-9P3C	1200 Wide Unit with 900 Wide Plate, 300 Wide Chargrill & Shelf	1200W x 800D x 1100H	87 mj Nat/LPG
CS-6P6C	1200 Wide Unit with 600 Wide Plate, 600 Wide Chargrill & Shelf	1200W x 800D x 1100H	102 mj Nat/LPG
CS-12C	1200 Wide Chargrill & Shelf	1200W x 800D x 1100H	132 mj Nat/LPG



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) 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



FV-45	450mm 2 Baskets V-Pan Fryer	450W x 800D x 1100H	100 mj Nat/LPG
FV-60	600mm 3 Baskets V-Pan Fryer	600W x 800D x 1100H	120 mj Nat/LPG

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

PASTA COOKERS



Our pasta cookers are designed to ensure large volumes of perfect pasta can be cooked effortlessly and evenly, everytime. Features an overflow system that automatically removes excess starch and helps purify water. Available in 450mm wide (6 basket) and 600mm wide (9 basket) 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	450mm 6 Basket Pasta Cooker	450W x 800D x 1100H	63 mj Nat/LPG
PC-60	600mm 9 Basket Pasta Cooker	600W x 800D x 1100H	78 mj Nat/LPG

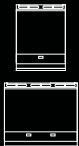
GRIDDLE TOASTERS



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	600 Wide Griddle Plate & Toaster	600W x 800D x 1100H	46 mj Nat/LPG
GTS-9	900 Wide Griddle Plate & Toaster	900W x 800D x 1100H	69 mj Nat/LPG

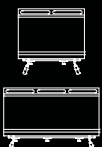
SALAMANDERS



Our highly efficient range of salamanders use the latest technology in infra-red burner systems, making it perfect for grilling and melts. Units come standard with wall mounting brackets, while an in-fill bench is available as an optional extra. Available in both 600mm and 900mm wide models.

KEY FEATURES:

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



SM-60	600 Wide Salamander on feet or with wall brackets	600W x 445D x 560H	22 mj Nat/LPG
SM-90	900 Wide Salamander on feet or with wall brackets	900W x 445D x 560H	33 mj Nat/LPG



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MONTHS

PLATINUM
WARRANTY

MADE IN MELBOURNE.