



COMMERCIAL CATERING EQUIPMENT

MADE IN MELBOURNE.

When you care about food, care about what it's cooked on.



Your kitchen is our vision.

In 1998, Luus Industries was created from engineer Don Luu's passion to build, innovate and improve. Housed within our purpose built facility in Melbourne's West, we are proudly committed to the growth of manufacturing in Melbourne. Our agile approach to the entire design and manufacturing process allows us to build products tailored towards the Australian market.

People, sustainability, the environment and our local community are at the heart of everything we do. From product design to the production line, Luus combine smart style with high performance. We always provide excellent service, because that's all that matters. We welcome you to join us at our beautiful on-site demonstration kitchen, meet with our design engineers, or tour the manufacturing floor anytime.





ASIAN



Handles the heat of any Asian kitchen.

Asian kitchen specialists.

We've 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.

From waterless woks to steamers and noodle cookers, we combine product innovation with the rigorous demands of Asian cooking. Our range is meticulously engineered with 304 grade stainless steel used throughout.

We notice every little detail. Our intricate knowledge of the demands of Asian cooking mean we've taken care of the frustrations Asian chefs often experience. Things like our reinforced zinc-alloy 'Everlast' wok handles that withstand knee operation and come with a 5 year replacement guarantee. Or our new, industry leading 800mm deep compact waterless wok range - a godsend whenever kitchen space is at a premium.

Features include a fully formed pressed top, powerful 115mj burners and removable legs for manoeuvring into tricky spaces. You've spoken. We've listened.

**NEW
COMPACT**
SPACE SAVING





Our extensive Asian cooking equipment range is expertly engineered and locally built using only the highest quality materials and components, setting us apart from the increasing number of inferior imports available on the market. Our breadth of products, variety of combinations, options, and ability to customise makes us the leading Asian kitchen specialist in Australia.

NEW
COMPACT
SPACE SAVING



COMPACT WATERLESS WOKS

Performance meets style in an incredible 800mm deep unit! Ideal whenever kitchen space is at a premium. These feature packed WX series woks are air cooled, have a one-piece pressed top, 115mj chimney burners and are available in one, two and three hole configurations with optional side burners.



WATERLESS WOKS AND STOCKPOTS

With an ongoing focus on environmental sustainability, this range features air cooling which saves up to 90% in water consumption. Woks are standard with 110mj chimney burners while stockpots feature an adjustable 99mj duckbill burner for simmering stocks, soups and sauces.



TRADITIONAL WOKS AND STOCKPOTS

Water-cooled traditional woks and stockpots use continuous running water to cool the unit while washing away mess for easier maintenance. Woks are available in a number of sizes while single hole stockpot boilers are standard with a 99mj duckbill burner for improved flame/heat control.



NOODLE COOKERS

Available in 450mm and an industry leading 600mm wide model, with a variety of basket/soup pot configurations. Features include a thermostatically controlled burner for easy all day operation, and an overflow system that automatically removes excess starch and helps purify water.



STEAMERS

Our Rice Roll Steamers' pressurised design produces maximum steam output resulting in perfect 'Cheung Fun' every time. Yum Cha pot steamers suit high volume dumpling steaming, and are for use with stackable bamboo baskets or an optional multi-tiered steam rack set.



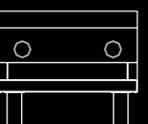
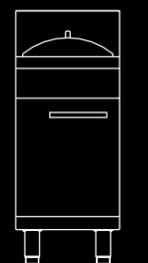
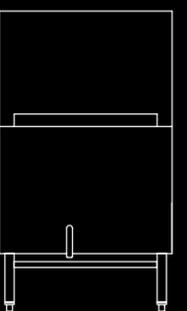
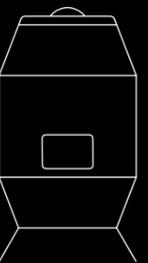
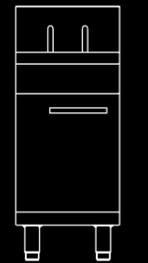
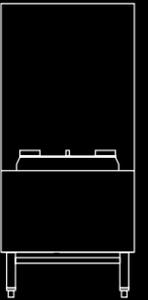
DUCK OVENS

Serve up perfectly crisp roast duck thanks to our industry leading 83mj cast iron nozzle burner. This unit features a 12 duck capacity, lift off lid, hatch access to burner/services, external temperature gauge and high temperature cut-off safety device.



TEPPANYAKI GRILLS

Available in 600, 900 and 1200 wide models, as a benchtop or with a stand. 16mm mild steel plate for greater heat distribution throughout the cooking surface. Low splashback profile design to maximise viewing during teppanyaki style cooking and restaurant theatrics.





PROFESSIONAL

Contemporary design combines with the latest technologies to create something truly magnificent. Engineered with higher specifications, heavy duty construction and time-saving features, our Professional Series 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 spaces and offer outstanding quality and exceptional value. Let us will transform your kitchen.



OVENS

Our static ovens feature a thick mild steel sole plate to ensure even heat distribution, while nickel plated Italian made 28mj ARC 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.



COOKTOPS, GRIDDLES AND CHARGRILLS

Impressively engineered to higher specifications, this 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! All CS Series units are available as either freestanding or benchtop models.



Open burners are an impressive 28mj output with dishwasher friendly spillage bowls; Griddle plates are 16mm thick while chargrills have the option of radiant hoods or ceramic rocks. All units are fitted with flame failure safety and griddles/chargrills also come standard with piezo ignition for your added convenience.



FRYERS

FV series fryers feature an easy to clean stainless steel "V-pan" tank with a large cool zone. Premium components such as Fenwal thermostats improve accuracy and reliability, while efficient multi-jet burners optimise performance and recovery rates. Available in 450mm and 600mm wide models.



SALAMANDERS

This highly efficient infra-red burner system with piezo ignition is great for grilling and melts. Available in both 600mm and 900mm wide models. Comes standard with wall mounting brackets, while a Professional Series profile in-fill bench with mounting brackets available as an optional extra.



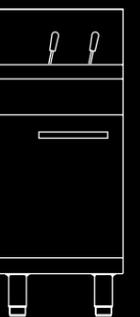
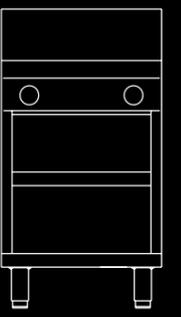
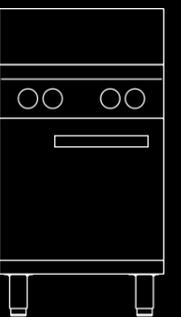
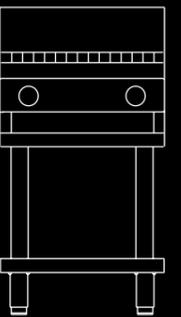
GRIDDLE TOASTERS

Cleverly positioned heat deflectors use radiant heat from the griddle plate to create perfect toasting environment. The compact 800mm deep design is a great space saving option for those that don't have room for a separate griddle and salamander. Available in 600mm and 900mm wide models.



PASTA COOKERS

Available in 6 basket and exclusive 9 basket wide models, our pasta cookers feature a thermostatically controlled burner for continuous operation, a 316 marine grade stainless steel tank, and an overflow system that automatically removes excess starch and helps purify water.





ESSENTIALS

The Essentials range of commercial cooking equipment offers functionality, reliability and performance all at an affordable price. Manufactured using 304 grade stainless steel to meet the everyday needs of the modern restaurant, café, or takeaway kitchen, all products are modular making it easy to achieve a consistent look, while customised configurations can be manufactured on request. Effortlessly suiting all kitchens and styles of cooking, the Luus Essentials series consistently delivers market leading value, year in and year out.



OVENS

The unique U-shaped static oven burner design is ideal for roasting, creating a natural convection while allowing fat to drip directly onto a convenient removable tray. Available in 600, 900 and 1200mm wide models with a variety of combinations of open burners, griddles and chargrills to choose from.



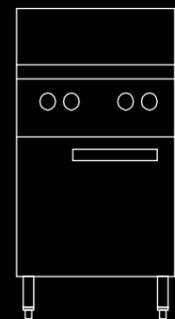
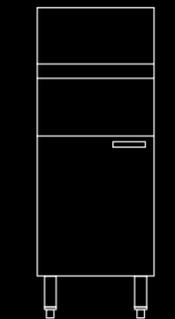
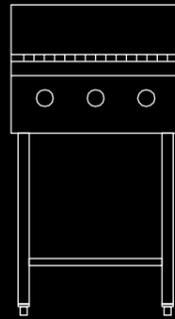
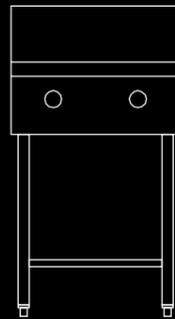
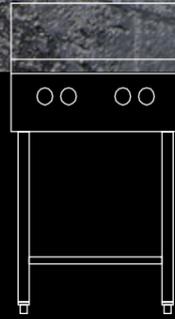
COOKTOPS, GRIDDLES AND CHARGRILLS

Available in 300, 600, 900, 1200mm both as a benchtop model or freestanding with legs and undershelf. Combining open burner, griddle and chargrill options together is easy - create your own configuration or choose from a multitude of combinations already available as standard.



FRYERS

Triple cast-iron tube burners combine for 102mj/h output offering high performance, fast recovery rates and impressive efficiency. Each fryer features a stainless steel tank with large 'cool zone' to prolong oil life, piezo ignition, high temperature safety cut-out and overnight lid.



15 MONTHS
PLATINUM WARRANTY

Passes every pressure test.

Australian Made and backed with our 15 month parts and labour Platinum Warranty, every product in our range is built to survive the fieriest of kitchens, chefs and critics. All products are fully compliant with the Australian Gas Association and WaterMark certifications.

We also offer a 9 month optional extended warranty for extra assurance and peace of mind. Priding ourselves on our high customer service standards, our team of experienced technicians are on call 7 days a week, so help is always available.





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