



70 DYNAMIC DRIVE, UNIT 11
 TORONTO, ONTARIO
 M1V 2N2
 TEL: (416) 321-1533
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CAMBO CHOP SUEY RANGE

The Cambo Chop Suey Range has everything for your high paced kitchen. We offer different wok opening combinations and various burner options to suit every chefs need. Our ranges also has a practical and logical construction. Starting with our no weld wok openings, each one is machine extruded to eliminate cracks to reduce maintenance and allows for optimal performance. Every range is equipped with a waterfall that cools down the cooking surface with a front draining system. We can also customize our ranges to include Wonton Boiler, Noodle Boiler, Dim Sum Steamers, and Rice Noodle Adaptor.



CAM-2

RANGE FEATURE

- Stainless steel front, top, backsplash and legs.
- Machine extruded wok opening neck for leak free top.
- Welded faucet connector for easy faucet change without hiring a professional plumber.
- Pull out garbage tray for easy cleaning.
- Easy removable front cover for servicing and maintenance.
- Custom range widths to allow new ranges to fit in existing or unique kitchen conditions
- Custom wok opening sizes to suit chef's cooking preferences.
- Slanted fire chamber for 13 1/2" and 16" wok openings.

Model #	Dimension (L x W x H)	Connections			BTU	Faucet	Shipping Weight
		Gas	Cold Water	Drain			
CAM -1	30" x 38" x 32"	1 1/4"	1/2"	1 1/2"	140,000	1	440 lbs
CAM -2	60" x 38" x 32"	1 1/4"	1/2"	1 1/2"	280,000	1	600 lbs
CAM -3	84" x 38" x 32"	1 1/4"	1/2"	1 1/2"	420,000	2	750 lbs
CAM -4	114" x 38" x 32"	1 1/2"	1/2"	1 1/2"	560,000	2	900 lbs
CAM -5	138" x 38" x 32"	1 1/2"	1/2"	1 1/2"	700,000	3	1050 lbs
CAM -6	120" x 38" x 32"	1 1/2"	1/2"	1 1/2"	680,000	3	1150 lbs
CAM -7	130" x 38" x 32"	1 1/2"	1/2"	1 1/2"	740,000	3	1250 lbs

Clearances: For use only on non-combustible floors. Legs are required, Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must be 6" from the sides and 6" from the rear.



CAM-3



CAM-5

Cambo Restaurant Equipment MFG is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.



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STANDARD FEATURES

- 304 #4 Stainless steel stove top and backsplash
- Wok opening available in 13 1/2", 16", 18" & 20" size holes.
- Built-in drainage
- Front or rear Stainless Steel drain, pipe and basket.
- Backsplash waterfall to water cool range top.
- Ceramic cartridge chinese swing faucets, quantity dependant on range size
- 23-Tip Jet Burner
- Full Height Cast Iron Burner Chamber.
- Stainless steel side splash extensions.
- 6 months limited warranty, parts and labor.

OPTIONAL FEATURES (additional cost)

- Stainless Steel Spice Tray.
- Automatic faucet. Upgrade (per faucet)
- Rear pot burners c/w 20-Tip Jet burner and pot
- Wok hole adapter, each. (Specify hole dimensions).
- 32-Tip Jet Burner
- Semi-Turbo Burner
- T&S B-580 faucets
- Steam pans, removable steam tanks, and soup pot holders may be used to customize the range

SPECIAL FEATURES:



CNC MACHINED RANGE TOPS

At Cambo, our ranges are laser cut and CNC machined punched to provide accuracy and precision. We ensure that each range is built to the highest quality to meet customer satisfactory.



MACHINE EXTRUDED WOK OPENINGS

Cambo is the only manufacturer in Canada to provide machine extruded wok openings on custom wok ranges sizes.

Other manufacturers weld their wok opening which over time and heat stress, the welds will eventually crack resulting in leaks on the stove top.

