

We repair, maintain, service and install all commercial – domestic gas, commercial catering appliances, commercial – domestic air-conditioning, refrigeration, commercial laundry appliances services, commercial - domestic air-conditioning system, commercial - domestic refrigeration & freezer , commercial - domestic LPG , commercial – domestic heating, plumbing and multi trade services to all types of commercial and residential customers. All of our services are offered to types of customers.

On top of what we offer above - we also Whatever the problem you have is, whether or, with Plumbing, Heating, Gas, Air-Conditioning & Ventilation, Electrical Services, Building & Carpentry Services, LPG Services, Glazing Services, Locksmith Services, Solar Panel Heating & Hot Water System, Molding Services.

Advantages for having commercial gas wok to do the cooking

The main advantage of wok beyond its constructed material is its curved concave shape. The shape produces a small, hot area at the bottom which allows some of the food to be seared by intense heat while using relatively little fuel. The large sloped sides also make it easier for chefs to employ the tossing cooking technique on solid and thick liquid food with less spillage and a greater margin of safety. Curved sides also allows a person to cook without having to "chase the food around the pan" since bite-sized or finely chopped stir-fry ingredients usually tumble back to the center of the wok when agitated.

The curve also provides a larger usable cooking surface versus western-styled pots and pans, which typically have vertical edges. This allows large pieces of food seared at the bottom of the

wok to be pushed up the gently sloped sides to continue cooking at a slower rate. While this occurs another ingredient for the same dish needing high heat is being cooked at the bottom. The pointed bottom also allows even small amounts of oil to pool. As such, large food items can be shallow fried, while finely chopped garlic, hot peppers, green onions, and ginger can be essentially deep-fried in both cases with very small amount of cooking oil.

Commercial Gas Catering Appliance Repairs - Gas Catering Installation

- Commercial Fryers in pub & restaurant
- Commercial Griddles,
- Chargrills
- Commercial cooker
- Cooking Bratt Pan
- Electric Fryers
- Range burners in
- commercial properties
- Gas Fryers
- Panini maker repairs
- experts
- Range ovens, Range Burner Cookers
- Pizza, Pasta, Kebab
- making machines
- Grills / Salamanders
- Commercial hob unites
- Commercial pasta boilers
- Commercial toasters
- Lincat commercial
- Falcon commercial burner ovens
- catering equipments
- Commercial Imperial Burner Ovens, Gas barbecue
- ovens
- Commercial convection oven
- Lotus Commercial Fryers
- Repairs
- Polin commercial ovens
- Gas Bratt Pan
- Commercial Gas Bratt Pan Cookers
- Gas Tandoori Machine,
- Gas Japati making machine
- Commercial Catering
- Gas Safe Catering Engineers
- Repairs
- Commercial Catering Maintenance
- Commercial Catering
- Appliances Servicing
- Commercial Gas Safety Certificate
- Commercial Gas Catering
- Appliance Annual Services

- Commercial Oven repairs
- Oven repairs
- Gas Fryer repairs
- Hotplate Installers
- Boiling Top Grill- Griddle
- Hot Cupboard Repairs
- Pasta Boiler
- Commercial Lotus Fryer specialist
- Char Grill Installation
- Hot Cupboard Baking oven emergency breakdown
- Commercial Griddles repair and servicing
- Kabab Cater-Grills & Roller Grills 24 Hours repair
- Commercial Steam boiler for cooking
- Commercial Microwaves repair expert
- Heated grantry's repair,installation breakdown, Chinese Wok Installers
- Commercial Solid Tops installer
- All electric cooking appliances,cookers,ovens,machines catering appliance supply
- Mixers repair engineer
- Commercial Microwave
- Hot plate repairs
- Range Cooker
- Deep Fat Fryer
- 24 Hour Commercial Char
- Chip Scuttle, Water Boiler
- Deep Fat Fryer
- Boiling Top
- Emergency Griddle Repair &
- Bakery oven Repairs,
- Kabab making machine
- Pizza oven grill machine
- Commercial Pasta Boiler
- Bains Marie's Repair
- Oriental Gas Wok
- Commercial Water Boilers
- Catering pipe work for
- Commercial Bratt Pan

- Heated grantry's reapiir,installation
breakdown, Chinese Wok Installers

- Oriental Gas Wok

- Commercial Solid Tops installer

- Commercial Water Boilers

- All electric cooking appliances,cookers,ovens,machines
catering appliance supply

- Catering pipe work for

- Rational Self Cooking Catering repairs
new white efficiency cooking oven

- 24HR commercial rational

- Emergency Rational white efficiency combi oven
cooking centre installation

- Rational White self

- New Rational white efficiency cooker approved engineers
cooking combi oven approved installers

- Catering rational self

**- Commercial Rational Self Cooking Catering (white efficiency) combi oven, cooker
approved engineers**

- Rational's new white ficiency Self Cooking Center combi steamer repair approved specialist

Commercial Interlock System Installation - Gas Interlock System Repair Specialists

- Gas Safety Interlock Systems and Safety Proving Devices Interlock Systems
- Flue-Boost Fans and Gas Safety Interlock Systems Interlock System Expert in London

- Ventilation and Gas
- Commercial Gas

Commercial LPG Cookers - Commercial LPG Cooker Repair on Boats, Mobile Homes

- LPG cookers repair engineers
- LPG Cooker on Boat repairs

- LPG cooking machines
- Calor gas cooker oven