We're THAMES WATER APPROVED plumb	er
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We are GAS SAFE REGISTERED plumbing, heating, gas engineers

We have electrical **NICEIC contractors**□ available to you 24 HRS a day

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 sytem, 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, Moiling 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 Chargrills
- Commercial cooker
- Electric Fryers commercial properties
- Gas Fryers experts
- Range ovens, Range Burner Cookers making machines
- Grills / Salamanders
- Commercial toasters
- Falcon commercial burner ovens catering equipments
- Commercial Imperial Burner Ovens, Gas barbecue

- Commercial Griddles,
- Cooking Bratt Pan
- -Range burners in
- Panini maker repairs
 - Pizza, Pasta, Kebab
- Commercial hob unites
- Commercial pasta boilers
 - Lincat commercial
 - -Commercial blue seal

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	, , , , , , , , , , , , , , , , , , , ,		
- Gas Safe Catering Engineers	- Commercial Catering		
Repairs			
- Commercial Catering Maintenance	- Commercial Catering		
Appliances Servicing - Commercial Gas Safety Certificate	- Commercial Gas Catering		
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- Commercial Oven	-Commercial Microwave		
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- Commercial Rational Self Cooking Catering (white efficienc	y) combi oven, cooker		
approved engineers□			
- Rational's new white fficiency Self Cooking Center combi steam	er repair approved specialist		
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- Gas Safety Interlock Systems and Safety Proving Devices	- Ventilation and Gas		
Interlock Systems			
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