

Oriental Cooking - Wok Range

Gas - Wok Euro Line

NGER 7-70



Due to continuous technical development, the image shown may not represent the latest design of the unit.

DESCRIPTION

Single burner gas wok with a power rate of 11.5/13 kW (LPG/LNG). Compact design with a depth of 700 mm. Due to the versatile usage as a wok unit, open burner or pot cooker, it is suitable for various methods of Oriental and Western cooking. This wok is the perfect choice for any kitchen with a smaller footprint.

Made of stainless steel AISI 304 with a slanted, deep-drawn 3.2 mm strong, reinforced top panel. The burner is supplied with a cast iron potholder and a stainless steel wok ring.

Cold-water supply with one faucet mounted on the backsplash, easily operable from the front panel. The intelligent deck cooling & cleaning system with spray nozzles guarantee an efficient cooling of the top panel. Equipped with a drawer below the burner to collect grease, food debris and spillages for easy cleaning and enhanced hygienic.

OTHER AVAILABLE MODELS

- NGER 13-70
- NGER 20-70

MAIN FEATURES

- One atmospheric burner with a power rate of 11.5/13 kW (LPG/LNG).
- Cast iron potholder.
- Manual ignition.
- Equipped with pilot burner, safety thermo-couple, gas valve and gas control knob.
- Slanted, deep drawn, reinforced top panel with drain channel and strainer in the back for easy operation.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Grease/food debris collection drawer below the burner.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm) and for pan sizes Ø 7-9" (178-230 mm).
- CE certified unit.

CONSTRUCTION

- Sturdy frame made of stainless steel AISI 430.
- Slanted, deep drawn, reinforced stainless steel top panel (3.2 mm), AISI 304 with hairline surface pattern.
- Front and side panels made of stainless steel AISI 304 with hairline surface pattern (1.0 mm).
- Backsplash made of stainless steel AISI 304 with hairline surface pattern (1.2 mm).
- Tubular, height adjustable (± 25 mm) stainless steel legs.
- Type of installation: free standing.
- Frame, top and panels, all made of high-grade stainless steel.

INCLUDED ACCESSORIES

- Stainless steel wok ring Ø 290 mm.

OPTIONAL ACCESSORIES

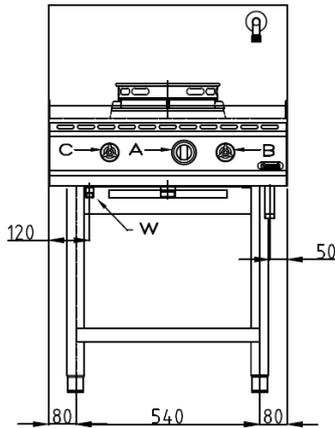
- N/A

PT. NAYATI INDONESIA

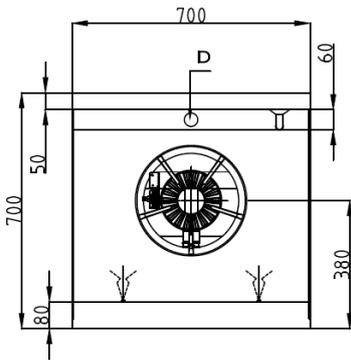
www.nayati.com

Nayati reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

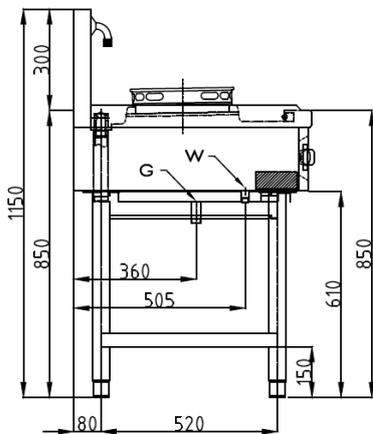
FRONT



TOP



SIDE



*Overall dimension in mm

TECHNICAL DATA

External Dimensions

Width : 700 mm
 Depth : 700 mm
 Height : 850/1150 mm

Cooking Surface

Wok burners : Ø 280 mm
 Soup burners : N/A

Gas Power Rating

Heat input total : LPG 11.5 kW, LNG 13 kW
 No. of burners : 1
 Control type : High-low power control
 Gas type options: LPG G30, G31
 LNG G20, G25

Connections

Gas : DN 20 (3/4")
 Water : DN15 (1/2")
 Drain : DN32 (1 1/4")

Heat & Steam Emissions

Direct heat emission : LPG 2.87 kW , LNG 3.25 kW
 Latent heat emission : LPG 1.73 kW , LNG 1.95 kW
 Steam emission : LPG 3.05 kg/h , LNG 3.45 kg/h

PACKAGING DATA

Width : 730 mm
 Depth : 730 mm
 Height : 745 mm
 Volume : 0.40 m³

WEIGHT

Net Weight : 49 kg
 Gross Weight : 68 kg