

Asian Cooking - Wok Range

Gas - Wok Euro Line

NGER 20-60



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

DESCRIPTION

Gas wok with four burners, each with a power rate of 11.5/13 kW (LPG/LNG). Compact design with a depth of 600 mm. Due to the versatile usage as a wok unit, open burner or pot cooker, it is suitable for various methods of Asian and Western cooking.

This wok is the perfect choice for any kitchen with a smaller footprint.

Made of stainless steel AISI 304 with a deep-drawn 1.2 mm strong, reinforced (1 mm) top panel. Burner with a cast iron potholder and a stainless steel wok ring. Equipped with a drawer below the burner to collect grease, food debris and spillages for easy cleaning and enhanced hygiene.

OTHER AVAILABLE MODELS

- NGER 4-60
- NGER 9-60
- NGER 15-60

MAIN FEATURES

- Four atmospheric burners with a power rate of 11.5/13 kW (LPG/LNG) each.
- Cast iron potholder.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves and gas control knobs.
- Grease/food debris collection drawer below each 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

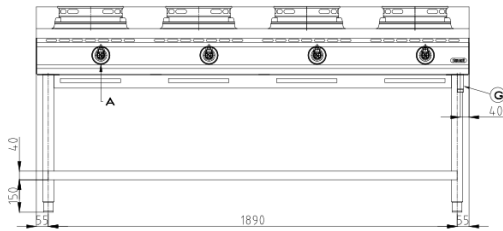
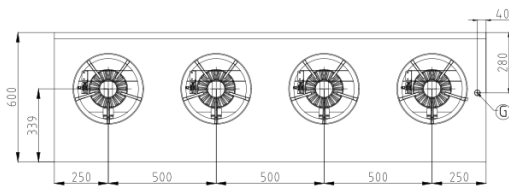
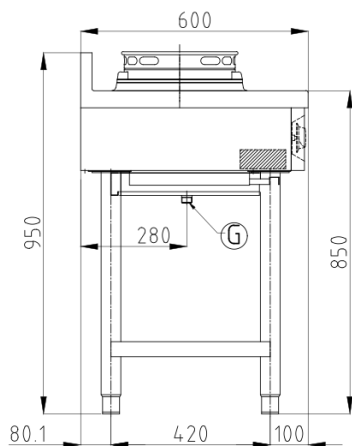
- Sturdy frame made of stainless steel AISI 430.
- Deep drawn, stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and hairline surface pattern.
- Front and side panels made of stainless steel AISI 304 with hairline surface pattern (1.0 mm).
- Backsplash made of stainless steel AISI 304 with hairline surface pattern (1.0 mm).
- Tubular, height adjustable (± 10 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 (4 pcs).

OPTIONAL ACCESSORIES

- N/A

FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

| | |
|--------|--------------|
| Width | : 2000 mm |
| Depth | : 600 mm |
| Height | : 850/950 mm |

Cooking Surface

| | |
|--------------|----------------|
| Wok burners | : 4 x Ø 280 mm |
| Soup burners | : N/A |

Gas Power Rating

| | |
|------------------|--|
| Heat input total | : LPG 46 kW, Natural Gas 52 kW |
| No. of burners | : 4 |
| Control type | : High-low power control |
| Gas type options | : LPG G30, G31 Natural Gas G20, G25 |

Connections

| | |
|-------|----------------|
| Gas | : DN 20 (3/4") |
| Water | : N/A |
| Drain | : N/A |

Heat & Steam Emissions

| | |
|----------------------|---|
| Direct heat emission | : LPG 11.50 kW , Natural Gas 13.00 kW |
| Latent heat emission | : LPG 6.90 kW , Natural Gas 7.80 kW |
| Steam emission | : LPG 12.19 kg/h , Natural Gas 13.78 kg/h |

PACKAGING DATA

| | |
|--------|-----------------------|
| Width | : 2100 mm |
| Depth | : 720 mm |
| Height | : 660 mm |
| Volume | : 1.00 m ³ |

WEIGHT

| | |
|--------------|----------|
| Net Weight | : 116 kg |
| Gross Weight | : 154 kg |