

Total Food Service Solutions

Oriental Cooking - Wok Range Gas - Wok Kwalie

NGK 6-75



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

DESCRIPTION

Single gas wok with a high-performance, low-pressure jet-burner and a power rate of 22 kW. Compact, powerful and suitable for various methods of Oriental cooking, the NGK low-pressure wok is the perfect choice for any kitchen.

Made of stainless steel with a slanted, deep drawn, 3.2 mm strong, reinforced top panel with a heavy-duty removable cast iron wok ring. Coldwater supply with one swivel 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 and an enhanced hygienic as food debris are flushed away towards the drain. The built-in strainer avoids congestions of the drain.

OTHER AVAILABLE MODELS

• NGK 12-75

MAIN FEATURES

- One atmospheric, low-pressure jet-burner with a power rate of 22 kW.
- · Manual ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knee lever.
- Slanted, deep drawn, reinforced top panel with drain channel and removable strainer in the front for easy operation.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).

CONSTRUCTION

- Sturdy frame made of stainless steel AISI 430.
- Slanted, reinforced deep drawn stainless steel top panel (3.2 mm), AISI 304 with hairline surface pattern.
- Front and side panels made of stainless steel AISI 430 with hairline surface pattern (0.8 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

Wok stand (1 pc)

OPTIONAL ACCESSORIES

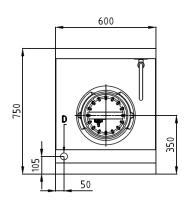
- Ladle / basket holder
- Condiment tray made of stainless steel AISI 304 (300x300 mm).

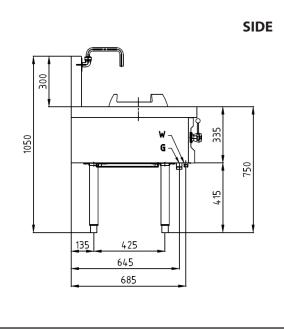
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TOP





*Overall dimension in mm

TECHNICAL DATA

External Dimensions

Width : 600 mm Depth : 750 mm Height : 750/1050 mm

Cooking Surface

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

Gas Power Rating

Heat input total : LPG/LNG 22 kW

No. of burners : 1

Control type : Open-close valve

Gas type options: LPG G30

LNG G20

Connections

: DN25 (1") Gas Water : DN15 (1/2") Drain : DN32 (1 1/4")

Heat & Steam Emissions

Direct heat emission : LPG/LNG 5.5 kW Latent heat emission : LPG/LNG 3.3 kW Steam emission : LPG 5.83 kg/h

PACKAGING DATA

Width : 630 mm Depth : 780 mm Height : 1170 mm Volume : 0.57 m³

WEIGHT

Net Weight : 63 kg **Gross Weight** : 81 kg

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