

Oriental Cooking - Wok Range

Gas - Wok Kwalie

NGK 12-75



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

DESCRIPTION

Gas wok with two high-performance, low-pressure jet-burners, each with 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 heavy-duty removable cast iron wok rings. 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 6-75

MAIN FEATURES

- Two atmospheric, low-pressure jet-burners with a power rate of 22 kW each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- 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 (2 pcs)

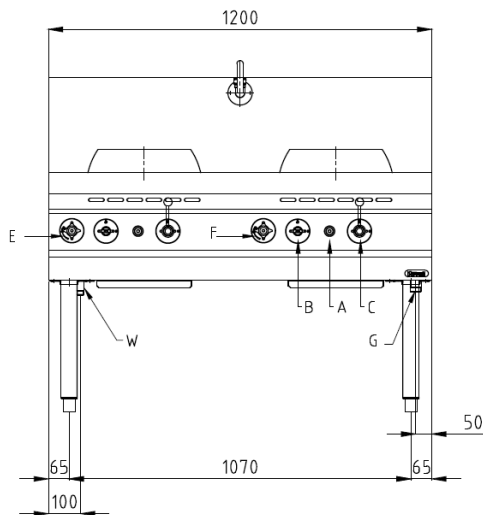
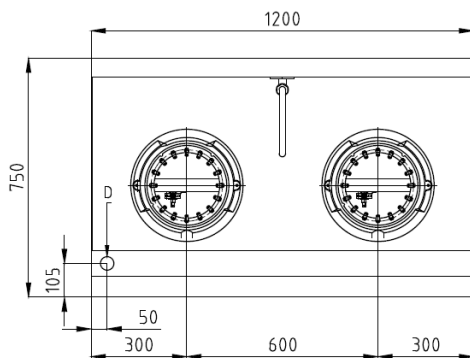
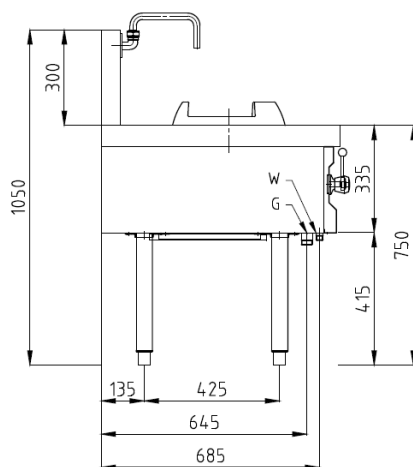
OPTIONAL ACCESSORIES

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

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FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width : 1200 mm
 Depth : 750 mm
 Height : 750/1050 mm

Cooking Surface

Wok burners : 2 x Ø 280 mm
 Soup burners : N/A

Gas Power Rating

Heat input total : LPG/LNG 44 kW
 No. of burners : 2
 Control type : Open-close valve
 Gas type options: LPG G30
 LNG G20

Connections

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

Heat & Steam Emissions

Direct heat emission : LPG/LNG 11.0 kW
 Latent heat emission : LPG/LNG 6.6 kW
 Steam emission : LPG 11.66 kg/h

PACKAGING DATA

Width : 1230 mm
 Depth : 780 mm
 Height : 1170 mm
 Volume : 1.12 m³

WEIGHT

Net Weight : 102 kg
 Gross Weight : 125 kg

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