

## Oriental Cooking - Wok Range

### Gas - Wok Kwalie

#### NGK 15-90



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 33 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 7-90
- NGK 22-90

#### MAIN FEATURES

- Two atmospheric, low-pressure jet-burners with a power rate of 33 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 ( $\pm 25$  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).

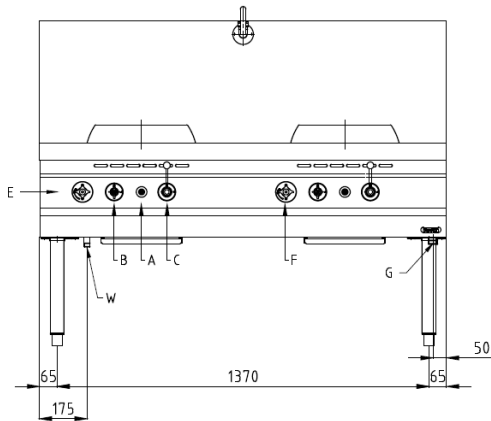
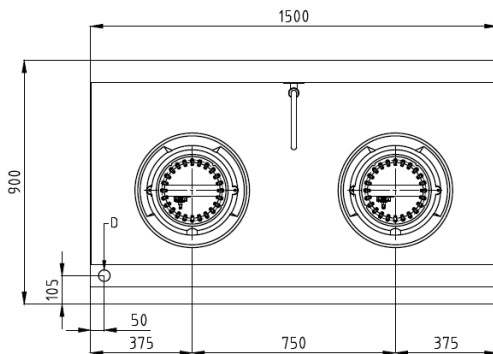
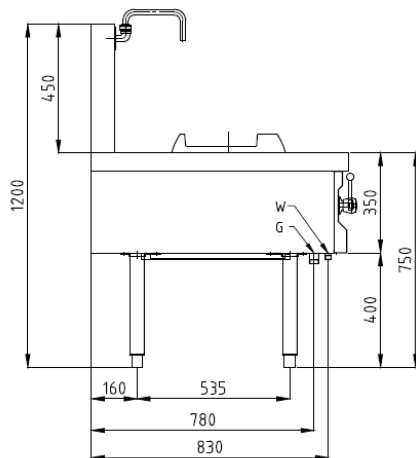
#### OPTIONAL ACCESSORIES

- 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	: 1500 mm
Depth	: 900 mm
Height	: 750/1200 mm

**Cooking Surface**

Wok burners	: 2 x Ø 330 mm
Soup burners	: N/A

**Gas Power Rating**

Heat input total	: LPG/LNG 66 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 16.5 kW
Latent heat emission	: LPG/LNG 9.9kW
Steam emission	: LPG 17.5 kg/h

**PACKAGING DATA**

Width	: 1530 mm
Depth	: 930 mm
Height	: 1320 mm
Volume	: 1.88 m <sup>3</sup>

**WEIGHT**

Net Weight	: 142 kg
Gross Weight	: 167 kg