

Total Food Service Solutions

Oriental Cooking - Wok Range Gas - Wok Kwalie

NGK 22-90



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

DESCRIPTION

Gas wok with three 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, 3.2 mm strong, reinforced top panel with heavy-duty removable cast iron wok rings. Coldwater supply with two swivel faucets mounted on the back-splash, 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 15-90

MAIN FEATURES

- Three 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, reinforced top panel with drain channel and removable strainer in the front for easy operation.
- Cold-water supply with two swivel faucets 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 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 (3 pcs)

OPTIONAL ACCESSORIES

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

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Cooking Surface

Wok burners : 3 x Ø 330 mm

Soup burners : N/A

Gas Power Rating

Heat input total : LPG/LNG 99 kW

No. of burners : 3

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

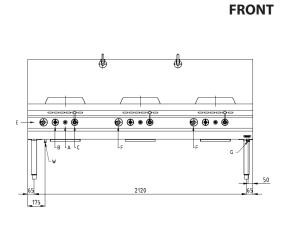
Direct heat emission : LPG/LNG 24.75 kW Latent heat emission : LPG/LNG 14.85 kW Steam emission : LPG 26.25 kg/h

PACKAGING DATA

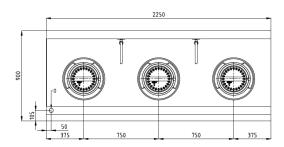
Width : 2280 mm Depth : 930 mm Height : 1320 mm Volume : 2.80 m³

WEIGHT

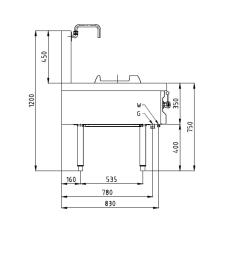
Net Weight : 194 kg **Gross Weight** : 281 kg



TOP



SIDE



*Overall dimension in mm

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