

Asian Cooking - Wok Range

Gas - Wok Kwalie / CE

NGK S 80-90 W2S2



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

DESCRIPTION

Gas wok with two high-performance wok jet-burners, each 24.5/34 kW (LPG/LNG) and two stock pot burners with a power rate of 11.9 kW each. Compact, powerful and suitable for various methods of Asian cooking, the NGK wok is the perfect choice for any kitchen.

Made of stainless steel AISI 304 with a slanted, deep drawn 3.2 mm strong, reinforced top panel with heavy-duty removable cast iron wok rings. The stock pot burners are supplied with cast iron potholders and stainless steel wok rings. Cold-water 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 channel in the back. The built-in strainer avoids congestions of the drain.

OTHER AVAILABLE MODELS

- NGK S 120-75 W3
- NGK S 80-90 W2S1

MAIN FEATURES

- Two atmospheric wok jet-burners with a power rate of 24.5/34 kW (LPG/LNG) each.
- Two atmospheric burner with a power rate of 11.9 kW each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers and gas control knobs.
- Slanted, deep drawn, reinforced (3.2 mm) top panel with drain channel and removable strainer in the back for easy operation.
- Cold water supply with two swivel faucets mounted on the back splash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).
- CE certified unit.

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 304 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)

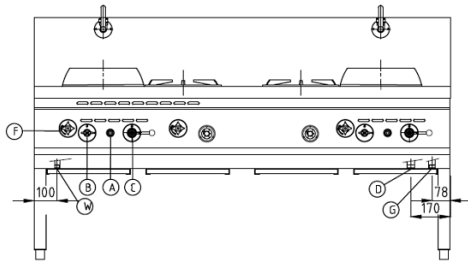
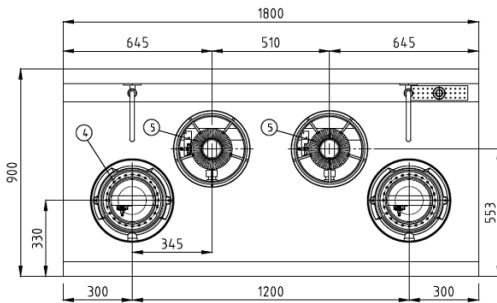
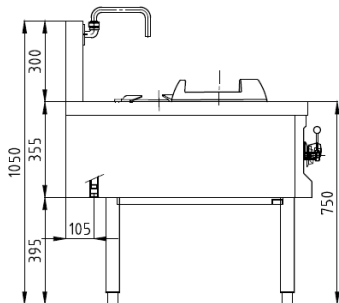
OPTIONAL ACCESSORIES

- 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	: 1800 mm
Depth	: 900 mm
Height	: 750/1050 mm

Cooking Surface

Wok burners	: 2 x Ø 280 mm
Soup burners	: 2 x Ø 280 mm

Gas Power Rating

Heat input total	: LPG 72.8 kW, Natural Gas 91.8 kW
No. of burners	: 4
Control type	: Wok = Open-close valve, soup = high-low power control
Gas type options:	LPG G30, G31 Natural Gas G20, G25

Connections

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

Heat & Steam Emissions

Direct heat emission	: LPG 18.20 kW , Natural Gas 22.95 kW
Latent heat emission	: LPG 10.92 kW , Natural Gas 13.77 kW
Steam emission	: LPG 19.29 kg/h , Natural Gas 24.33 kg/h

PACKAGING DATA

Width	: 1830 mm
Depth	: 930 mm
Height	: 1170 mm
Volume	: 1.99 m ³

WEIGHT

Net Weight	: 258 kg
Gross Weight	: 330 kg