

**Oriental Cooking - Wok Range**  
**Gas - Wok Kwalie High Pressure**  
**NGKH 22-90**



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

#### DESCRIPTION

Gas wok with three powerful, high-pressure burners, each with a power rate of 35 kW. Compact, efficient and suitable for various methods of Oriental cooking, the NGKH high-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. 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 front. The built-in strainer avoids congestions of the drain.

#### OTHER AVAILABLE MODELS

- NGKH 7-90
- NGKH 15-90

#### MAIN FEATURES

- Three atmospheric, high-pressure burners with a power rate of 35 kW each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- Slanted, reinforced (3.2 mm) top panel with drain channel and removable strainer in the front 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).

#### 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 ( $\pm 25$  mm) stainless steel legs.
- Type of installation: free standing.
- Frame, top and panels, all made of high-grade stainless steel.

#### INCLUDED ACCESSORIES

- Wok stand (3 pcs)

#### OPTIONAL ACCESSORIES

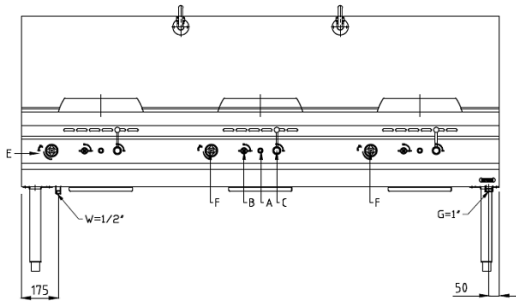
- Ladle / basket holder
- Condiment tray made of stainless steel AISI 304 (300x300 mm).

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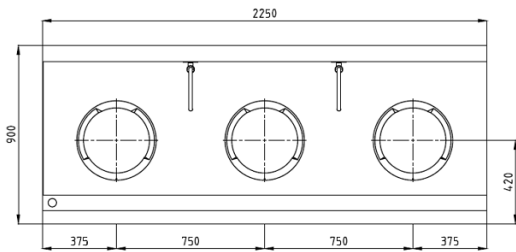
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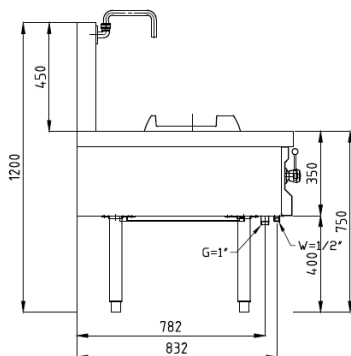
**FRONT**



**TOP**



**SIDE**



\*Overall dimension in mm

**TECHNICAL DATA**

**External Dimensions**

Width : 2250 mm  
 Depth : 900 mm  
 Height : 750/1200 mm

**Cooking Surface**

Wok burners : 3 x Ø 330 mm  
 Soup burners : N/A

**Gas Power Rating**

Heat input total : LPG 105 kW  
 No. of burners : 3  
 Control type : Open-close valve  
 Gas type options: LPG 0.5...1.0 bar  
 LNG N/A

**Connections**

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

**Heat & Steam Emissions**

Direct heat emission : LPG 26.5 kW  
 Latent heat emission : LPG 15.75 kW  
 Steam emission : LPG 27.83 kg/h

**PACKAGING DATA**

Width : 2280 mm  
 Depth : 930 mm  
 Height : 1320 mm  
 Volume : 2.80 m<sup>3</sup>

**WEIGHT**

Net Weight : 194 kg  
 Gross Weight : 281 kg