

**Asian Cooking - Wok Range Pro**  
**Gas - Wok Kwalie with Blower**  
**NGKB 8-90 W1 CLN**



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

## DESCRIPTION

Chop Suey style, high-performance single wok with blower. Equipped with a 40 kW premix burner, built in a fire brick chamber for highest thermal efficiency with a low combustion noise of below 70 dBA. This wok is designed to meet the needs of professional Chinese chefs and is the perfect solution for high-frequent Asian restaurants.

Slanted, 3.2 mm strong, reinforced top panel made of stainless steel AISI 304 with heavy-duty removable cast iron wok ring. Coldwater supply with one swivel faucet 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

- NGKB 15-90 W2 CLN
- NGKB 11-90 W1N1 CLN
- NGKB 11-90 W1N1 LBS CLN
- NGKB 16-90 W1N2 CLN
- NGKB 22-90 W2N2 CLN
- NGKB 22-90 W2N2 LBS CLN
- NGKB 12-125 W1N1 CLN
- NGKB 22-125 W2N2 CLN

## MAIN FEATURES

- One powerful 40 kW premix wok burner built in a fire brick chamber for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electric ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knee lever, and safety pressure switch.
- Slanted top panel with wok dome.
- Cold-water supply with one swivel faucet mounted on the back-splash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Suitable for wok-pan sizes Ø 18-24" (457-610 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.
- Types of installations: free standing or placed on a plinth.
- Frame, top and panels, all made of high-grade stainless steel.

## INCLUDED ACCESSORIES

- Wok stand (1 pc)
- Ladle / basket holder (1 pc)

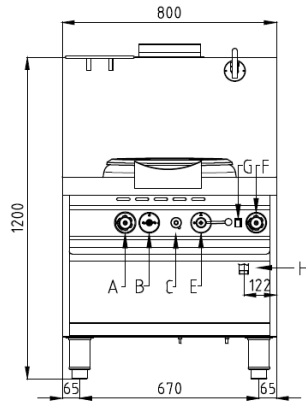
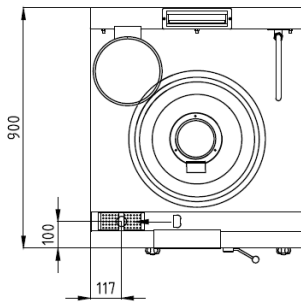
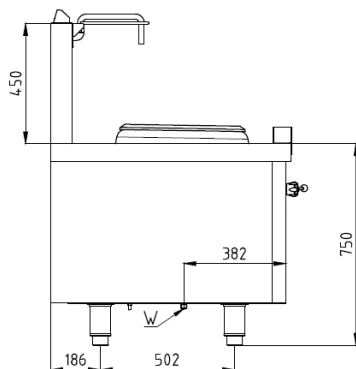
## OPTIONAL ACCESSORIES

- N/A

PT. NAYATI INDONESIA

[www.nayati.com](http://www.nayati.com)

Nayati reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

**FRONT****TOP****SIDE**

\*Overall dimension in mm

**TECHNICAL DATA****External Dimensions**

Width	: 800 mm
Depth	: 900 mm
Height	: 750/1200 mm

**Cooking Surface**

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

**Gas Power Rating**

Heat input total	: LPG/Natural Gas 40 kW
No. of burners	: 1
Control type	: Open-close valve
Gas type options	: LPG G30, G31 Natural Gas G20, G25

**Electrical Supply Data**

Total connected load	: 0.19 kW
Voltage	: 230V, 1PNE AC / 50-60 Hz
Recommended fuse	: 6 A (slow)

**Connections**

Gas	: DN25 (1")
Water	: DN15 (1/2")
Drain	: DN40 (1 1/2")

**Heat & Steam Emissions**

Direct heat emission	: LPG/Natural Gas 10.00 kW
Latent heat emission	: LPG/Natural Gas 6.00 kW
Steam emission	: LPG 10.60 kg/h

**PACKAGING DATA**

Width	: 830 mm
Depth	: 930 mm
Height	: 1320 mm
Volume	: 1.02 m <sup>3</sup>

**WEIGHT**

Net Weight	: 185 kg
Gross Weight	: 211 kg