

**Asian Cooking - Wok Range Pro**  
**Gas - Wok Kwalie with Blower / CE**  
**NGKB 11-90 W1N1 CLN**



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

## DESCRIPTION

Guang Dong 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. The neutral water/soup pan has a capacity of nine liters and is warmed up by the residual heat from the premix wok burner. This wok is designed to meet the needs of professional Chinese chefs and is the perfect solution for high-frequent Asian restaurants.

Slanted, deep drawn 3.2 mm strong, reinforced top panel made of stainless steel AISI 304 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 channel in the front. The built-in strainer avoids congestions of the drain.

## OTHER AVAILABLE MODELS

- NGKB 8-90 W1 CLN
- NGKB 15-90 W2 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 deep-drawn domes for wok burner and water/soup pan.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel, 9 liters water/soup pan (1pc).
- Suitable for wok-pan sizes Ø 18-24" (457-610 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 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)
- Condiment tray (1 pc)
- Stainless steel water/soup pan (1pc)

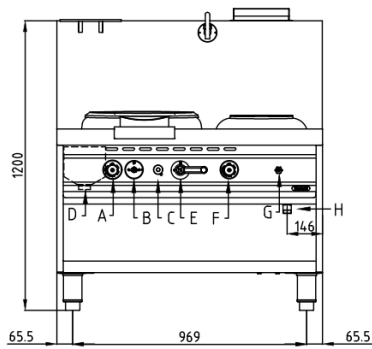
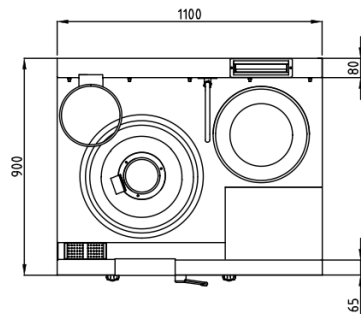
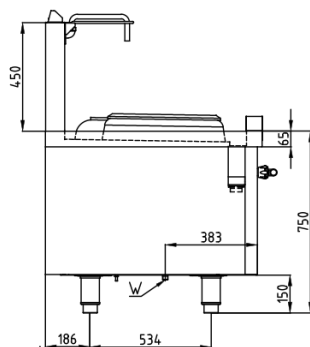
## OPTIONAL ACCESSORIES

- N/A

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

\*Overall dimension in mm

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

Width : 1100 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 : 1130 mm  
 Depth : 930 mm  
 Height : 1320 mm  
 Volume : 1.39 m<sup>3</sup>

**WEIGHT**

Net Weight : 229 kg  
 Gross Weight : 290 kg