Nayati
Total Food Service Solutions

Oriental Cooking - Wok Range Chinese Pro Gas - Wok Kwalie with Blower

NGKB 11-90 W1S1

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

DESCRIPTION

Chinese Pro, high-performance single gas wok with blower. Equipped with one 40 kW premix burner, built in a fire brick chamber for highest thermal efficiency with a low combustion noise of below 70 dBA and supplied with one clay-pot burner of 6.5 kW power rate in the rear. 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 a heavy-duty removable cast iron wok ring and pot-holder for the clay pot burner. Cold-water 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 the food leftovers are flushed away towards the drain channel in the front. The built-in strainer avoids congestions of the drain.

OTHER AVAILABLE MODELS

- NGKB 16-90 W2S1
- NGKB 22-90 W2S2
- NGKB 12-125 W1S1
- NGKB 22-125 W2S2
- NGKB 14-125 W1S1N1
- NGKB 24-125 W2S2N2

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).
- One atmospheric clay pot burner with a power rate of 6.5 kW.
- Concealed blower design.
- Electric ignition, piezo ignition for clay pot burner.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knee lever and gas control knob.
- Slanted top panel with deep-drawn domes for wok and clay pot burner.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- 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 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 (±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)
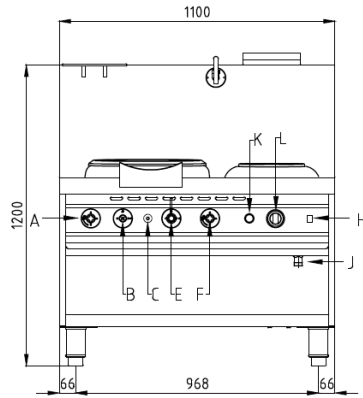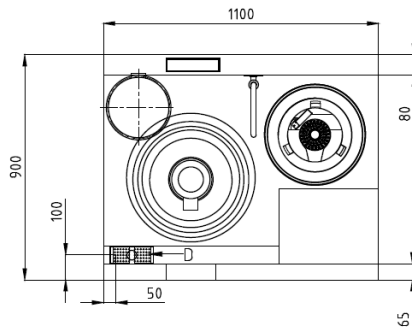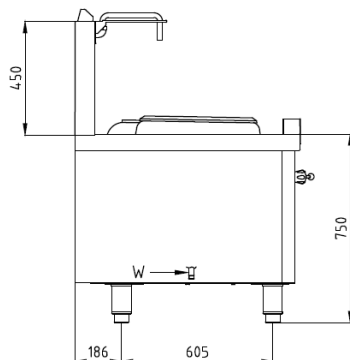- Condiment tray (1 pc)

OPTIONAL ACCESSORIES

- N/A

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FRONT

1100

1200

A

K L

H

J

B C E F

66 968 66

TOP

1100

900

80

100

D

50

65

SIDE

450

750

W

186 605

*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	:	Ø 280

Gas Power Rating

Heat input total	:	LPG/Natural Gas 46.5kW
No. of burners	:	2
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, 1NPE 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 11.62 kW
Latent heat emission	:	LPG/Natural Gas 6.98 kW
Steam emission	:	LPG 12.32 kg/h

PACKAGING DATA

Width	:	1130 mm
Depth	:	930 mm
Height	:	1320 mm
Volume	:	1.39 m^3

WEIGHT

Net Weight	:	240 kg
Gross Weight	:	314.4 kg

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