

Asian Cooking - Wok Range Pro

Gas - Wok Kwalie with Blower

NGKB 15-90 W2 CLN



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

DESCRIPTION

Chop Suey style, high-performance wok with blower. Equipped with two 40 kW premix burners, each 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 8-90 W1 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

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electric ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers, and safety pressure switches.
- Slanted top panel with wok domes.
- 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 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 (2 pcs)
- Ladle / basket holder (2 pcs)

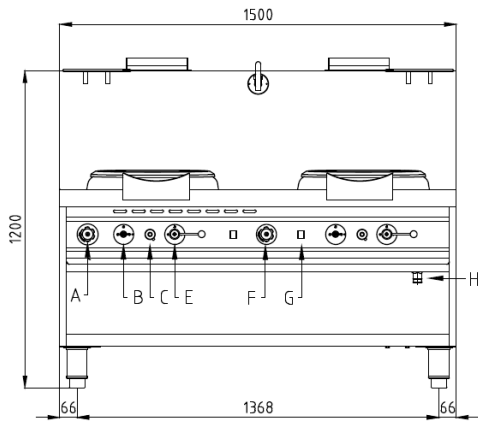
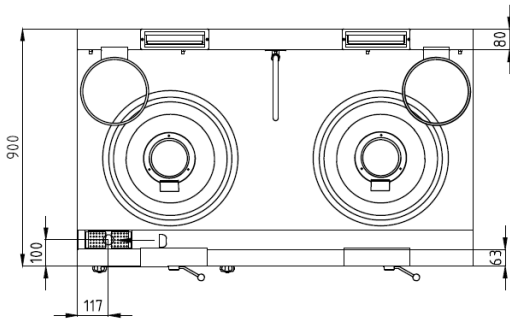
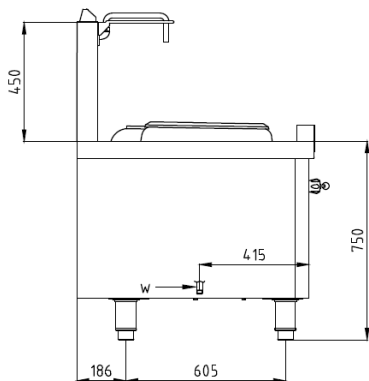
OPTIONAL ACCESSORIES

- N/A

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FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width : 1500 mm
 Depth : 900 mm
 Height : 750/1200 mm

Cooking Surface

Wok burners : 2 x Ø 330 mm
 Soup burners : N/A

Gas Power Rating

Heat input total : LPG/Natural Gas 80 kW
 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 : 0.38 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 20.00 kW
 Latent heat emission : LPG/Natural Gas 12.00 kW
 Steam emission : LPG 21.20 kg/h

PACKAGING DATA

Width : 1530 mm
 Depth : 930 mm
 Height : 1320 mm
 Volume : 1.88 m³

WEIGHT

Net Weight : 366 kg
 Gross Weight : 417 kg