

Asian Cooking - Wok Range Pro

Gas - Wok Kwalie with Blower

NGKB 22-90 W2S2



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

DESCRIPTION

High-performance gas wok with blower. Equipped with two 40 kW premix burners, built in a fire brick chamber for highest thermal efficiency with a low combustion noise of below 70 dBA and supplied with two clay-pot burners of 6.5 kW power rate each 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 11-90 W1S1
- NGKB 16-90 W2S1
- NGKB 12-125 W1S1
- NGKB 22-125 W2S2
- NGKB 14-125 W1S1N1
- NGKB 24-125 W2S2N2

MAIN FEATURES

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Two atmospheric clay pot burners with a power rate of 4.9 kW each.
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology, piezo ignition for clay pot burner.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok and clay pot burner.
- Cold-water supply with two swivel faucets 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 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 (± 10 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)
- Condiment tray (2 pcs)

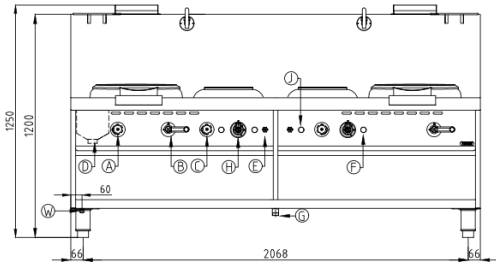
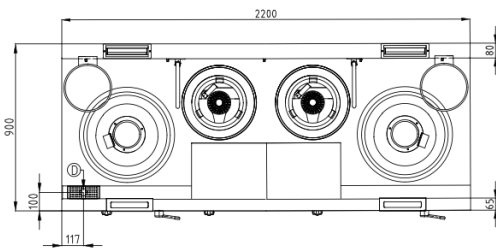
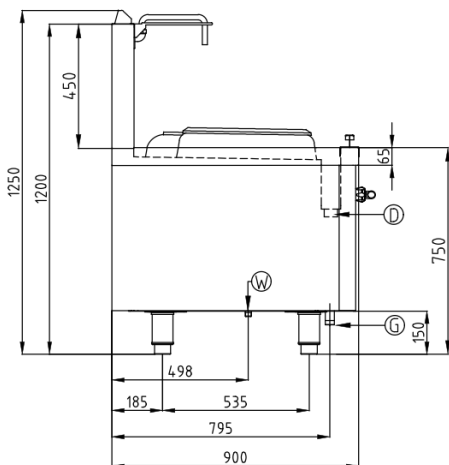
OPTIONAL ACCESSORIES

Water pan made of stainless steel, 355 x 228 x 220 mm

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FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width	: 2200 mm
Depth	: 900 mm
Height	: 750/1200 mm

Cooking Surface

Wok burners	: 2 x Ø 330 mm
Soup burners	: 2 x Ø 280

Gas Power Rating

Heat input total	: LPG/Natural Gas 89.8 kW
No. of burners	: 4
Control type	: Open-close valve
Gas type options	: LPG G30, G31 Natural Gas G20, G25

Electrical Supply Data

Total connected load	: 0.50 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 22.45 kW
Latent heat emission	: LPG/Natural Gas 13.47 kW
Steam emission	: LPG 23.80 kg/h

PACKAGING DATA

Width	: 2230 mm
Depth	: 930 mm
Height	: 1320 mm
Volume	: 2.74 m ³

WEIGHT

Net Weight	: 456 kg
Gross Weight	: 597.36 kg