

### Asian Cooking - Wok Range Pro Gas - Wok Kwalie with Blower LCL NGKB 22-125 W2R2 CLN LCL



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

#### DESCRIPTION

Chinese Pro, 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 stock-pot burners of 11.5 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-frequency 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 potholder for the stock pot burner. Cold-water 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 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 22-90 W2S2
- NGKB 12-125 W1S1
- NGKB 14-125 W1S1N1
- NGKB 24-125 W2S2N2
- NGKB 22-125 W2S2

#### 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 11.5 kW (G30) / 13 kW (G20) each.
- Concealed blower design.
- Electric ignition, piezo ignition for clay pot burner.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers and gas control knobs.
- Slanted top panel with deep-drawn domes for wok and clay pot burner.
- Cold-water supply with two swivel faucets 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 ( $\pm 25$  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 (2 pcs)
- Ladle / basket holder (2 pcs)
- Condiment tray (1 pc)

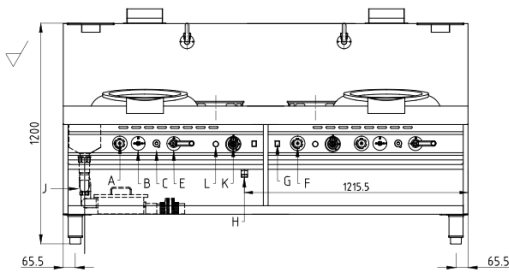
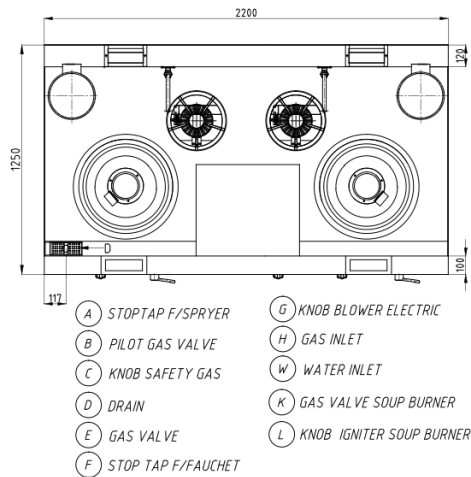
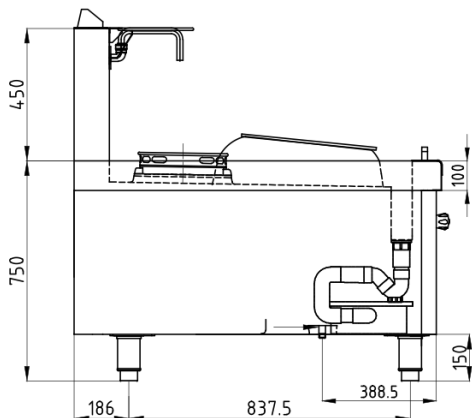
#### OPTIONAL ACCESSORIES

- N/A

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

\*Overall dimension in mm

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

Width	: 2200 mm
Depth	: 1250 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 103 /Natural Gas 106 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	: 0.38 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 26.5 kW
Latent heat emission	: LPG/Natural Gas 15.9 kW
Steam emission	: LPG 28.1 kg/h

**PACKAGING DATA**

Width	: 2230 mm
Depth	: 1280 mm
Height	: 1320 mm
Volume	: 3.77 m <sup>3</sup>

**WEIGHT**

Net Weight	: 485 kg
Gross Weight	: 635.35 kg