

Oriental Cooking - Wok Range Chinese Pro Gas - Wok Kwalie with Blower NGKB 24-125 W2S2N2



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

DESCRIPTION

Shanghai-style, 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 and two neutral water-/soup pans 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 22-90 W2S2
- NGKB 12-125 W1S1
- NGKB 22-125 W2S2
- NGKB 14-125 W1S1N1

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 6.5 kW 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 burners, clay pot burners and water/soup pans.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel 9 liters water/soup pan (2 pcs).
- 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 (2 pcs)
- Ladle / basket holder (2 pcs)
- Condiment tray (1 pc)
- Stainless steel water/soup pan (2pcs)

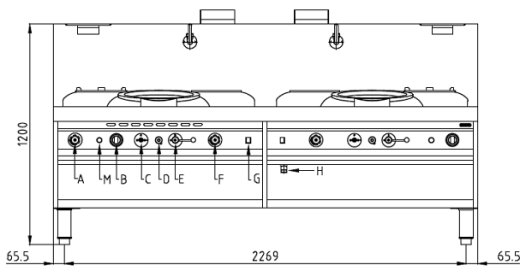
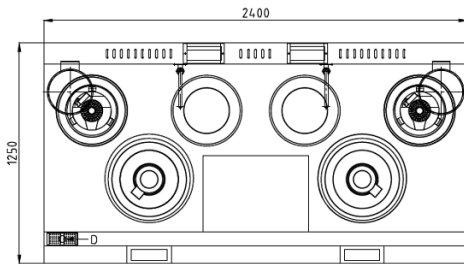
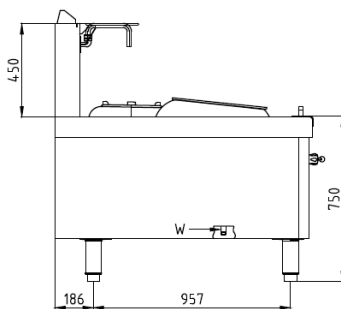
OPTIONAL ACCESSORIES

- N/A

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FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width	: 2400 mm
Depth	: 1250 mm
Height	: 800/1250 mm

Cooking Surface

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

Gas Power Rating

Heat input total	: LPG/LNG 93 kW
No. of burners	: 4
Control type	: Open-close valve
Gas type options	: LPG G30, G31 LNG 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/LNG 23.25 kW
Latent heat emission	: LPG/LNG 13.95 kW
Steam emission	: LPG 24.65 kg/h

PACKAGING DATA

Width	: 2430 mm
Depth	: 1280 mm
Height	: 1370 mm
Volume	: 4.26 m ³

WEIGHT

Net Weight	: 548 kg
Gross Weight	: 718 kg

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