

Oriental Cooking - Induction Wok Range

Induction - Wok Euro Line

NEWI 15-75 W2



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

DESCRIPTION

Induction wok with two glass-ceramic wok bowls Ø 400 mm, built-in slanted domes. Powered by high-efficient, energy-saving induction coils of 8 kW each and a total connected load of 16 kW. Compact design with a depth of 750 mm. This wok is the perfect solution for cooking authentically Asian dishes where gas appliances are restricted.

The power adjustment with five levels by easy to use power selection slider, and the LED display for the selected power level permits rapid heating and immediate operability. The impact-resistant wok bowl made of glass-ceramic with the stainless steel top surrounding is withstanding hard knocks in daily use.

The slanted, 3.2 mm strong reinforced top panel, the cold-water supply with one swivel faucet mounted on the backsplash together with the drainage channel in the front, guarantee maximum hygiene and enables an easy and time-saving cleaning of the top panel.

OTHER AVAILABLE MODELS

- NEWI 8-75 W1
- NEWI 11-75 ER

MAIN FEATURES

- Two impact-resistant glass-ceramic wok bowls Ø 400 mm.
- Two high-efficient, energy saving induction coils with 8 kW connected load each.
- Five level power adjustment with power selection slider.
- LED display to indicate the selected power level and the operation modes.
- Slanted, reinforced top panel with domes for glass-ceramic wok bowls.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Drain channel with removable strainer in the front for easy operation and maximum hygiene.
- CE certified unit.

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 back panels (0.8 mm), side panels (1.2 mm) made of stainless steel AISI 304 with hairline surface pattern.
- 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)
- Wok pan Ø 500 mm, stainless steel AISI 409 (2 pcs)

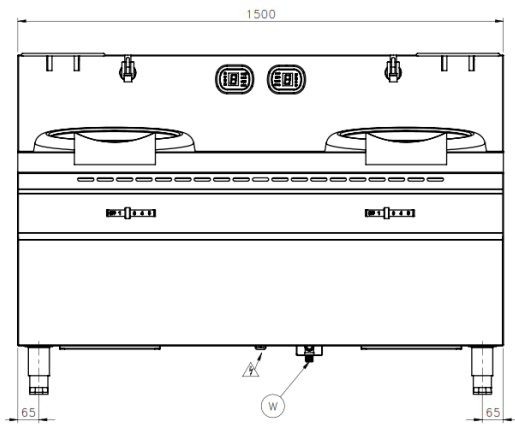
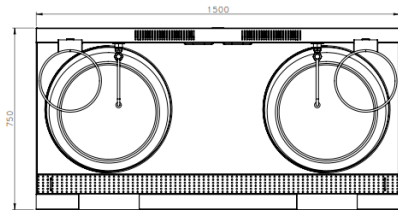
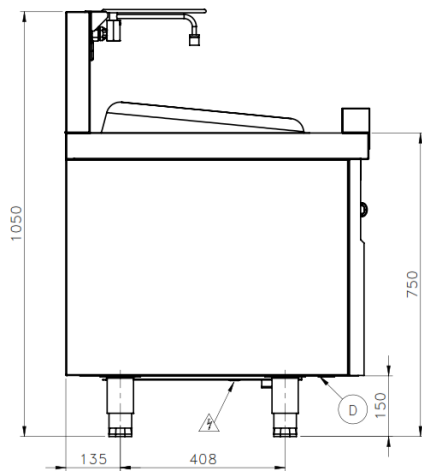
OPTIONAL ACCESSORIES

- Power cable type: H07RN-F (5 x 4 mm²).

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FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width	: 1500 mm
Depth	: 750 mm
Height	: 750/1050 mm

Cooking Surface

Wok hobs	: 2 x Ø 400 mm
Heating zones	: 2 x 8 kW
Control type	: Modulating power control

Electrical Supply Data

Total connected load	: 16 kW
Voltage	: 400V, 3NPE AC /50-60Hz
Recommended fuse	: 25 A (slow)

Connections

Water	: DN15 (1/2")
Drain	: DN32 (1 1/4")

Heat & Steam Emissions

Direct heat emission	: 1.12 kW
Latent heat emission	: 0.45 kW
Steam emission	: 0.66 kg/h

PACKAGING DATA

Width	: 1530 mm
Depth	: 780 mm
Height	: 1170 mm
Volume	: 1.40 m ³

WEIGHT

Net Weight	: 145 kg
Gross Weight	: 174 kg