

## Oriental Cooking - Wok Range

### Gas - Wok Euro Line

#### NGER 20-70



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

#### DESCRIPTION

Gas wok with three burners, each with a power rate of 11.5/13 kW (LPG/LNG). Compact design with a depth of 700 mm. Due to the versatile usage as a wok unit, open burner or pot cooker, it is suitable for various methods of Oriental and Western cooking. This wok is the perfect choice for any kitchen with a smaller footprint.

Made of stainless steel AISI 304 with a slanted, deep-drawn 3.2 mm strong, reinforced top panel. The burners are supplied with a cast iron potholder and a stainless steel wok ring.

Cold-water supply with two faucets 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. Equipped with a drawer below each burner to collect grease, food debris and spillages for easy cleaning and enhanced hygienic.

#### OTHER AVAILABLE MODELS

- NGER 7-70
- NGER 13-70

#### MAIN FEATURES

- Three atmospheric burners with a power rate of 11.5/13 kW (LPG/LNG) each.
- Cast iron potholder.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves and gas control knobs.
- Slanted, deep drawn, reinforced top panel with drain channel and strainer in the back for easy operation.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Grease/food debris collection drawer below each burner.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm) and for pan sizes Ø 7-9" (178-230 mm).
- CE certified unit.

#### CONSTRUCTION

- Sturdy frame made of stainless steel AISI 430.
- Slanted, deep drawn, reinforced stainless steel top panel (3.2 mm), AISI 304 with hairline surface pattern.
- Front and side panels made of stainless steel AISI 304 with hairline surface pattern (1.0 mm).
- Backsplash made of stainless steel AISI 304 with hairline surface pattern (1.2 mm).
- Tubular, height adjustable ( $\pm 25$  mm) stainless steel legs.
- Type of installation: free standing.
- Frame, top and panels, all made of high-grade stainless steel.

#### INCLUDED ACCESSORIES

- Stainless steel wok ring Ø 290 mm (3 pcs).

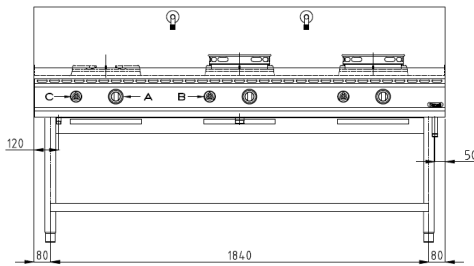
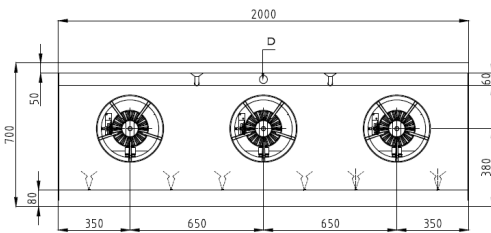
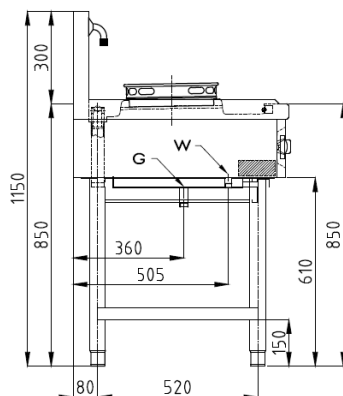
#### OPTIONAL ACCESSORIES

- N/A

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

\*Overall dimension in mm

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

Width	: 2000 mm
Depth	: 700 mm
Height	: 850/1150 mm

**Cooking Surface**

Wok burners	: 3 x Ø 280 mm
Soup burners	: N/A

**Gas Power Rating**

Heat input total	: LPG 34.5 kW, LNG 39 kW
No. of burners	: 3
Control type	: High-low power control
Gas type options:	LPG G30, G31 LNG G20, G25

**Connections**

Gas	: DN 20 (3/4")
Water	: DN15 (1/2")
Drain	: DN32 (1 1/4")

**Heat & Steam Emissions**

Direct heat emission	: LPG 8.62 kW , LNG 9.75 kW
Latent heat emission	: LPG 5.18 kW , LNG 5.85 kW
Steam emission	: LPG 9.14 kg/h , LNG 10.34 kg/h

**PACKAGING DATA**

Width	: 2030 mm
Depth	: 730 mm
Height	: 745 mm
Volume	: 1.10 m <sup>3</sup>

**WEIGHT**

Net Weight	: 116 kg
Gross Weight	: 154 kg