

### Oriental Cooking - Induction Wok Range

#### Induction - Wok Kwalie

#### NEWI 22-90 W2N2



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

#### DESCRIPTION

Guang Dong style induction wok with two glass-ceramic wok bowls Ø 400 mm built-in slanted wok domes. Powered by two, high-efficient, energy-saving induction coils of 15 kW each and a total connected load of 30 kW. Equipped with two neutral water-/soup pans in the rear. Compact design with a depth of 900 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 8-90 W1
- NEWI 8-90 W1 ER
- NEWI 15-90 W2
- NEWI 15-90 W2 ER
- NEWI 11-90 W1N1
- NEWI 11-90 W1N1 ER
- NEWI 16-90 W2N1
- NEWI 16-90 W2N1 ER
- NEWI 22-90 W2N2 ER

#### MAIN FEATURES

- Two impact-resistant glass-ceramic wok bowls Ø 400 mm.
- Two high-efficient, energy saving induction coils with 15 kW connected load each.
- Five level power adjustment with power selection sliders.
- 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 two swivel faucets mounted on the backsplash.
- Drain channel with removable strainer in the front for easy operation and maximum hygiene.
- Stainless steel, 9 liters water/soup pan (2pcs).
- CE certified unit.

#### CONSTRUCTION

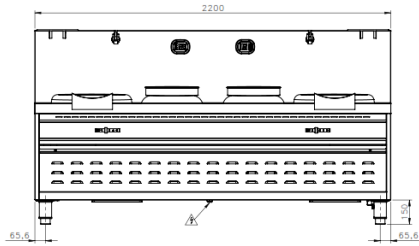
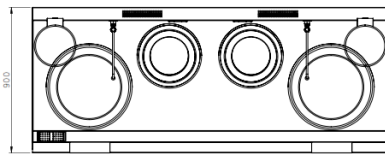
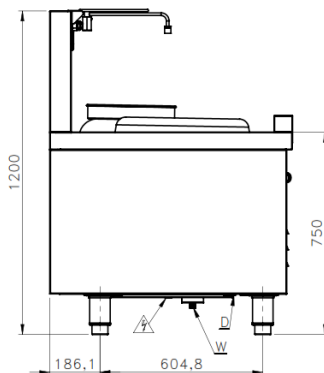
- Sturdy frame made of stainless steel AISI 430.
- Slanted, reinforced stainless steel top panel (3.2 mm), AISI 304 with hairline surface pattern.
- Front and back panels (0.8 mm), side panels (1.2 mm) made of stainless steel AISI 304 with hairline surface pattern.
- Backsplash made of stainless steel AISI 304 with hairline surface pattern (1.2 mm).
- Tubular, height adjustable ( $\pm 25$  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 (2 pcs)
- Wok pan Ø 500 mm, stainless steel AISI 409 (2 pcs)

#### OPTIONAL ACCESSORIES

- Power cable type: 2 pcs. H07RN-F (5 x 4 mm<sup>2</sup>).

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

\*Overall dimension in mm

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

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

**Cooking Surface**

Wok hobs	: 2 x Ø 400 mm
Heating zones	: 2 x 15 kW
Control type	: Modulating power control

**Electrical Supply Data**

Total connected load	: 30 kW
Voltage	: 400V, 3NPE AC /50-60Hz
Recommended fuse	: 2 x 25 A (slow)

**Connections**

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

**Heat & Steam Emissions**

Direct heat emission	: 2.10 kW
Latent heat emission	: 0.84 kW
Steam emission	: 1.24 kg/h

**PACKAGING DATA**

Width	: 2230 mm
Depth	: 930 mm
Height	: 1320 mm
Volume	: 2.74 m <sup>3</sup>

**WEIGHT**

Net Weight	: 177 kg
Gross Weight	: 213 kg