



Total Food-Service Solutions

Modular Cooking –Oriental

Gas Wok Range

NGWR 16-90 W2S1



*Due to routine technical improvement, the photograph shown may not represent the latest design of the products.

AVAILABLE MODEL

1. NGWR 16-90 W2S1

DESCRIPTION

Gas Wok Super Range with Soup Warmer.

Configuration of 2 Woks and 1 Soup Warmer. Top Panel Constructed with deep drawn dome for both the wok and the soup warmer. Includes Wok Holder and Wall-Mounted Faucet. Lever is positioned at knee level for ergonomic operation of an oriental. Compatible installation with others 90 Wok Super Range Series.

ITEM# : _____

MODEL# : _____

NAME : _____

SN : _____

MAIN FEATURE

- Powerful 49 kW burner reinforced with efficient atmospheric burner.
- Unit to be installed free standing.
- Slanted top panel, ensuring water to go in to the back drain.
- Equipped with top panel cooling water system.

CONSTRUCTION

- All Exterior panels in 304 type of stainless steel.
- Full weld top panel of the wok for maximum hygienic.
- Top mounted by 1.2mm of Stainless Steel.
- Adjustable ± 25 mm Stainless Steel leg.

INCLUDED ACCESSORIES

- Ignition Hand Lighter

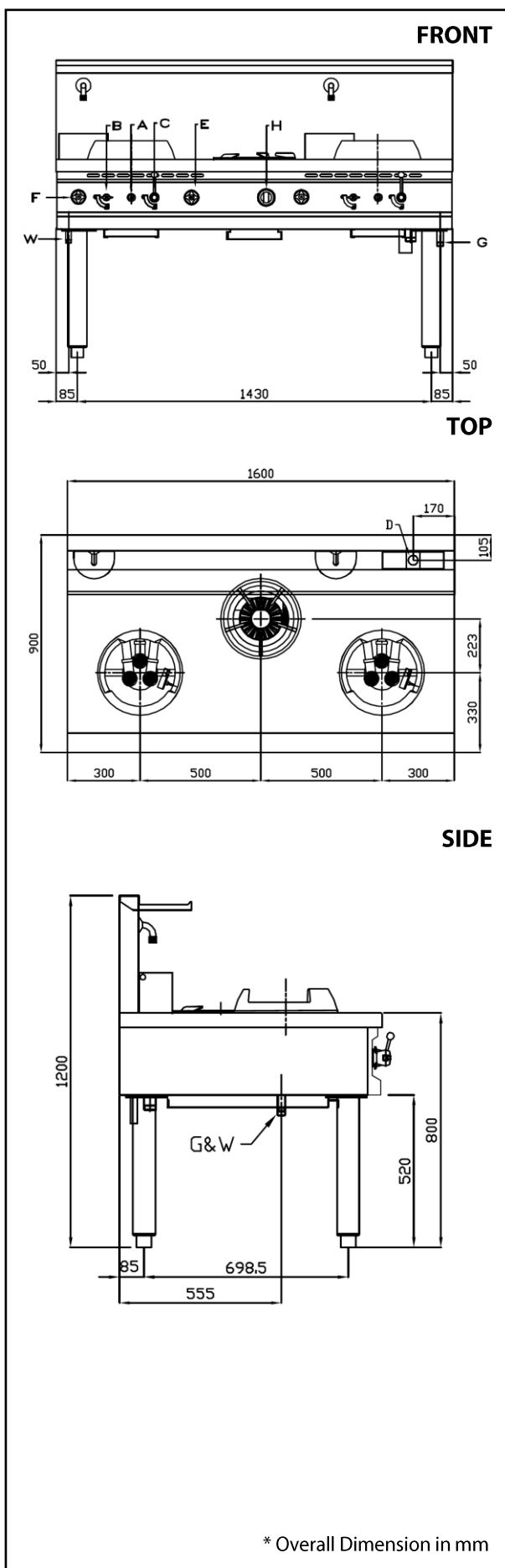
OPTIONAL ACCESSORIES

- N/A



The company reserves the right to make modifications to the products without prior notice.
All information correct at time of printing.
2018.01.04





GAS

Gas Consumption	:	49 Kw (42,140kCal/h)
Gas Type Option	:	G20,G25,G30/G31
Gas Connection	:	3/4"
LPG Gas Pressure	:	G20: 20 mbar G25: 25 mbar G30: 28-30 mbar

KEY INFORMATION

Cooking surface wok	:	Ø 280 mm
Cooking surface pot holder	:	Ø 280 mm
Drain	:	Ø 1 1/4"
Water inlet	:	Ø 1/2"
Direct heat emission	:	-
Latent heat emission	:	-
Steam emission	:	-
Net weight	:	-
Shipping height	:	-
Shipping width	:	-
Shipping depth	:	-
Shipping volume	:	-