



Total Food-Service Solutions

Modular Cooking – Meritus 750

Electric Fry Top

NEFT 4-75 MR



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

AVAILABLE MODEL

1. NEFT 4-75 MR

DESCRIPTION

Electric Fry Top with 3.9 kW power rate. Working temperature maintained by thermostat with maximum working temperature of 300°C. Unit to be installed on open cabinet or similar elements, cantilever, or solid block solutions. Featuring removable clip joint to connect Meritus family product.

ITEM# : _____

MODEL# : _____

NAME : _____

SN : _____

MAIN FEATURE

- Uniform heating with 20 mm thick SS420.
- H2 Cabinet Finishing.
- Option of Smooth, Half Grill, or Full Grill Plancha.
- Plancha fry top for multipurpose cooking and easier transfer between cooking appliances.
- Unit to be installed free standing, can be joined with base cabinet, table stand or cantilever system.
- Service maintenance can be done from the front panel.

CONSTRUCTION

- All exterior panels in 304 type of Stainless Steel
- Orbital top panel anti-scratch finishing.
- Top and side are mounted by 1.5 mm of Stainless Steel
- Adjustable ± 25 mm Stainless Steel leg.

INCLUDED ACCESSORIES

- Splash Guard.
- Food Pan.

OPTIONAL ACCESSORIES

- Clip Plate for Joining

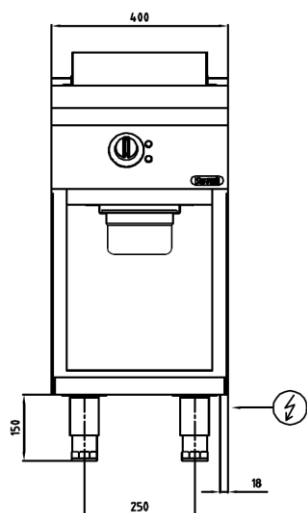
APPROVAL : _____

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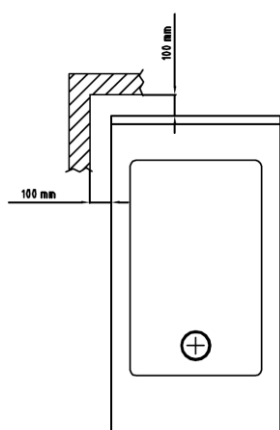
The company reserves the right to make modifications to the products without prior notice.
All information correct at time of printing.
2018.06.22



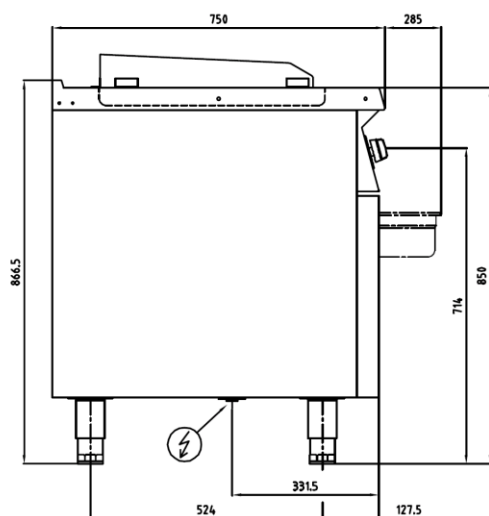
FRONT



TOP



SIDE



* Overall Dimension in mm

ELECTRIC

Electrical rating (kW)	:	3.9
Element rating (kW)	:	3.9
Electrical supply voltage	:	400V 3N
Required electrical supply (amps):	:	6
Electrical current split (amps)	:	L1: 6

KEY INFORMATION

Cooking surface (WxD)	:	310 x 510 mm
Direct heat emission	:	1.28 kW
Latent heat emission	:	1.56 kW
Steam emission	:	2.29 kg / h
Min. working temperature	:	50°C
Max. working temperature	:	300°C
Shipping height	:	1000 mm
Shipping width	:	460 mm
Shipping depth	:	840 mm
Shipping volume	:	0.386 m ³

APPROVAL
