



Total Food-Service Solutions

## Modular Cooking – Meritus 750

### Gas Fry Top

#### NGFT 4-75 MR



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

#### AVAILABLE MODEL

1. NGFT 4-75 MR

#### DESCRIPTION

Gas Fry Top with 7 kW power rate. There are three available choices with smooth, groove or combi griddle plate. Working temperature maintained by thermostat with maximum working temperature of 280°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

- Splash Back included for hygienic operation.
- Smooth, Half Grill, or Full Grill execution.
- Welded fry top to prevent dirt to get inside the heating compartment.
- 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 1.5mm of Stainless Steel.
- Adjustable  $\pm 25$  mm Stainless Steel leg.
- Certified IPX4 protection.
- Material Griddle is SS420 (t = 20mm).

#### INCLUDED ACCESSORIES

- Extra Nozzle

#### OPTIONAL ACCESSORIES

- Clip plate for joining

APPROVAL : \_\_\_\_\_



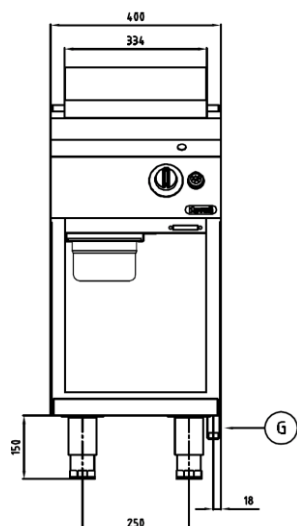
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The company reserves the right to make modifications to the products without prior notice.  
All information correct at time of printing.  
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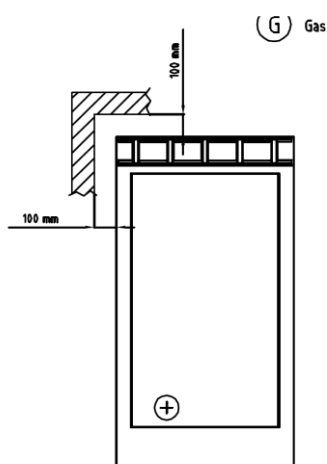


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Gas Fry Top  
NGFT 4-75 MR

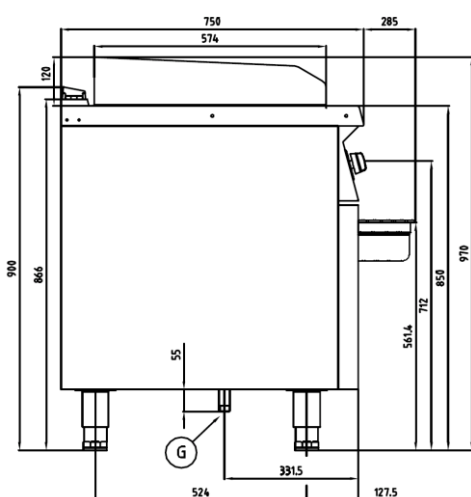
**FRONT**



**TOP**



**SIDE**



\* Overall Dimension in mm

**GAS**

Gas Power	:	7 kW (6,020 kCal/h)
Gas Type Option	:	G30/G31, G20
Gas Inlet	:	R ¾"
Natural Gas-Pressure	:	G20: 20 mbar
LPG Gas Pressure	:	28-30 mbar/ 37 mbar

**KEY INFORMATION**

Cooking Surface (WxD)	:	330x570 mm
Direct Heat Emission	:	2.45 kW
Latent Heat Emission	:	2.80 kW
Steam Emission	:	4.12 kg / h
Min. Working Temperature	:	120° C
Max. Working Temperature	:	280° C
Net Weight	:	61 kg
Shipping Height	:	1000 mm
Shipping Width	:	460 mm
Shipping Depth	:	840 mm
Shipping Volume	:	0.386 m <sup>3</sup>

**APPROVAL**

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