

Asian Cooking - Gas Steamer

Gas - Dim Sum Steamer

NGSB 9-90 LN



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

DESCRIPTION

Gas dim sum steamer with one steaming engine for seven dim sum trays steaming capacity. Equipped with high-performance burners of a total of 33 kW power rate for quick steam.

Three steaming operations to achieve the ideal balance between performance and energy-saving when needed. The deck cooling & cleaning system guarantees easy cleaning and a maximum of hygiene.

Powerful and suitable for mass production of dim sum and steamed food, the NGSB steamer is the perfect choice for all Asian restaurants.

OTHER AVAILABLE MODELS

- NGSB 9-90 CE
- NGSB 15-90 LN

MAIN FEATURES

- High-performance atmospheric burners with a total power rate of 33 kW.
- Electronic Ignition of the pilot and use of the main burners with push one-button technology.
- Equipped with pilot burners, gas valve, gas knee levers and an electronic flame failure safety device (FS) that shuts down the gas supply for main burners within 2 seconds when no pilot flame is detected.
- Slanted, deep drawn, reinforced top panel with drain channel and removable strainer in the front for easy operation.
- Deck cooling & cleaning system with spray nozzles for a maximum hygiene and easy operation.
- Steam box engine with automatic filling system and security thermostat. Maximum water usage 32 liters/hour.

CONSTRUCTION

- Sturdy frame made of stainless steel AISI 430.
- Slanted, reinforced deep drawn 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 (0.8 mm).
- Backsplash made of stainless steel AISI 304 with hairline surface pattern (1.2 mm).
- Tubular, height adjustable (± 10 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

- Dim sum plate with seven holes.

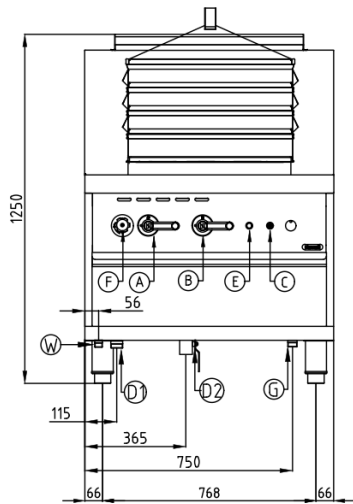
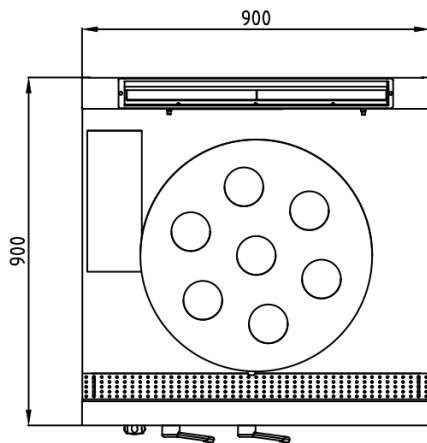
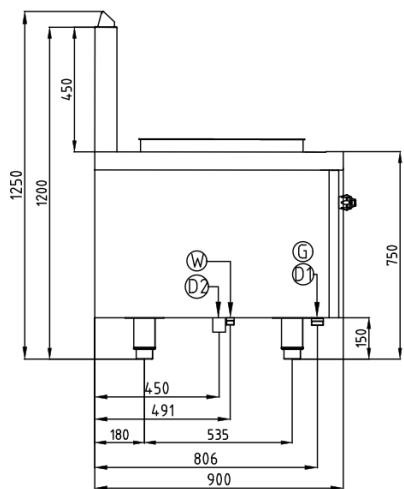
OPTIONAL ACCESSORIES

- Dim sum tray kit - two levels with lid for max. 24 pcs bamboo trays \varnothing 130 mm.

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FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

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

Cooking Surface

Cooking zones : Ø 600 mm

Gas Power Rating

Heat input total : LPG/Natural Gas 33 kW, and 0.004 kW - 230V, 1PNE AC / 50-60 Hz

No. of burners : 3

Control type : High-low power control

Gas type options: LPG G30, G31
 Natural Gas G20, G25

Electrical Supply Data

Total connected load : 0.004 kW
 Voltage : 230V, 1NPE AC / 50-60 Hz
 Recommended fuse : 6 A (slow)

Connections

Gas : DN25 (1")
 Water : DN15 (1/2")
 Drain : DN32 (1 1/4") & DN40 (1 1/2")

Heat & Steam Emissions

Direct heat emission : LPG/Natural Gas 4.95 kW
 Latent heat emission : LPG/Natural Gas 5.94 kW
 Steam emission : LPG/Natural Gas 8.75 kg/h

PACKAGING DATA

Width : 1000 mm
 Depth : 1020 mm
 Height : 1400 mm
 Volume : 1.43 m³

WEIGHT

Net Weight : 141 kg
 Gross Weight : 205 kg