

Asian Cooking - Gas Steamer

Gas - Rice Roll Steamer

NGRS 9-90 CE



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

DESCRIPTION

Gas rice roll steamer with one steaming engine for two trays steaming capacity. Equipped with high-performance premix burners of a total of 42 kW power rate for quick steam and a low combustion noise of below 70 dBA.

Three steaming operations to achieve the ideal balance between performance and energy-saving when needed. The cold-water supply with one swivel faucet mounted on the backsplash, and the deck cooling & cleaning system guarantees easy cleaning and a maximum of hygiene.

Powerful and suitable for mass production of rice rolls, the NGRS steamer is the perfect choice for all Asian restaurants.

OTHER AVAILABLE MODELS

- NGRS 9-90

MAIN FEATURES

- High-performance premix burners with blowers and a total power rate of 42 kW. Low combustion noise of <70 dB.
- Electric ignition.
- Equipped with gas valves, gas failure security and gas knob.
- 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.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Steam box engine with automatic filling system and security thermostat.
- CE certified unit.

CONSTRUCTION

- Sturdy frame made of stainless steel AISI 430.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (2 mm) and 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

- Rice roll kit with perforated stainless steel plates (2pcs) and two lids.

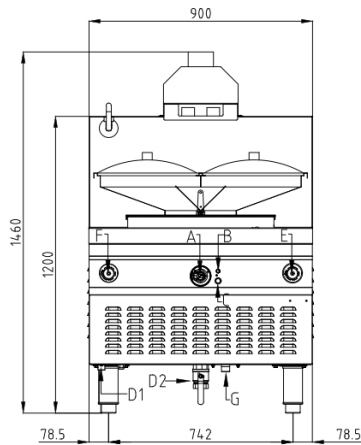
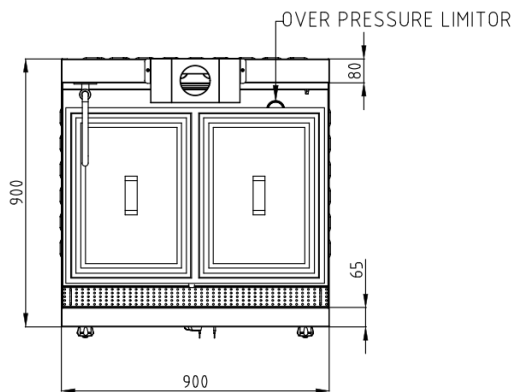
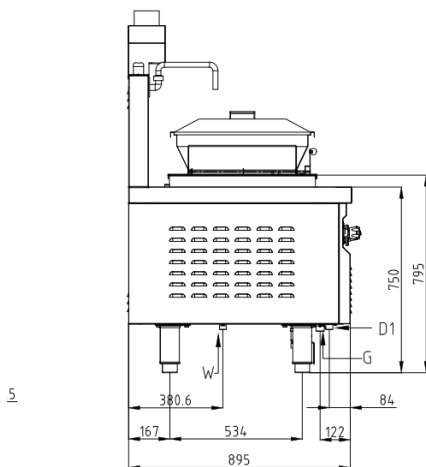
OPTIONAL ACCESSORIES

- N/A

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FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width	: 900 mm
Depth	: 900 mm
Height	: 750/1460 mm

Cooking Surface

Cooking zones	: 836 x 556 mm
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Gas Power Rating

Heat input total	: LPG/Natural Gas 42 kW, and 0.14 kW - 230V, 1PNE AC / 50-60 Hz
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No. of burners	: 2
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Control type	: High-low power control
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Gas type options:	LPG G30, G31 Natural Gas G20, G25
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Electrical Supply Data

Total connected load	: 0.14 kW
Voltage	: 230V, 1PNE AC / 50-60 Hz
Recommended fuse	: 6 A (slow)

Connections

Gas	: DN25 (1")
Water	: DN20 (3/4")
Drain	: DN20 (3/4") & DN40 (1 1/2")

Heat & Steam Emissions

Direct heat emission	: LPG/Natural Gas 6.30 kW
Latent heat emission	: LPG/Natural Gas 7.56 kW
Steam emission	: LPG/Natural Gas 11.13 kg/h

PACKAGING DATA

Width	: 1000 mm
Depth	: 1020 mm
Height	: 1400 mm
Volume	: 1.43 m ³

WEIGHT

Net Weight	: 160 kg
Gross Weight	: 224 kg