

Modular Cooking - Gas - Salamander

Gas - Salamander

NGS 8-40



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

DESCRIPTION

Gas salamander with 5-level of height adjustments and 10 kW tubular burner.

Usable for food warming, preparation of au gratin dishes, caramelization, defrosting and glazing. Suitable for front-cooking, front-service area, snack concept applications.

Front access with 1/1 GN sized cavity, 5-level of height adjustments, gas connection on the top, can be mounted on the wall.

OTHER AVAILABLE MODELS

- NES 4000 T

MAIN FEATURES

- Powered with a 10 kW chrome-plated tubular burner.
- Front access 1/1 GN sized cavity
- Two flame configuration, small or big flame.
- Includes 4 liters drip tray.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.
- Adjustable pan with 5-level height configurations.

CONSTRUCTION

- External construction entirely with AISI 304.
- Top and lower chassis is made of 1 and 1.2 mm thick, respectively, AISI 304 with satin finish.
- Front panel is made of 1 mm thick AISI 304 with satin finish.
- Fully insulated walls

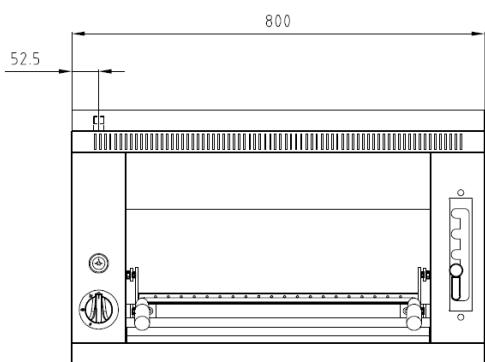
INCLUDED ACCESSORIES

- G20 Conversion Kit
- Cooking Grill.

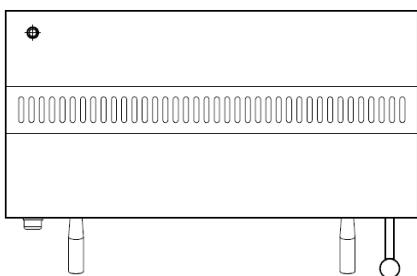
OPTIONAL ACCESSORIES

- N/A

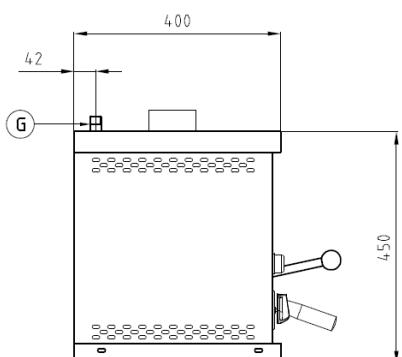
FRONT



TOP



SIDE



*Overall dimension in mm

TECHNICAL DATA

External Dimensions

Width	: 800 mm
Depth	: 400 mm
Height	: 450 mm

Cooking Surface

Cooking zones : 535 x 350 mm

Gas Power Rating

Heat input total : LPG/LNG 10 kW

No. of burners : 1

Control type : High - low power control

Gas type options : LPG G30, G31

LNG G20, G25

Connections

Gas : DN 15 (1/2")

Water : N/A

Drain : N/A

Heat & Steam Emissions

Direct heat emission : 7.2 kW

Latent heat emission : 2 kW

Steam emission : 2.94 kg/h

PACKAGING DATA

Width : 830 mm

Depth : 430 mm

Height : 570 mm

Volume : 0.20 m³

WEIGHT

Net Weight : 46 kg

Gross Weight : 56 kg