

## 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 back splash, 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

- N/A

#### 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 back splash.
- Steam box engine with automatic filling system and security thermostat.
- CE certified unit.

#### 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).
- Back splash made of stainless steel AISI 304 with hairline surface pattern (1.2 mm).
- Tubular, height adjustable ( $\pm 25$  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

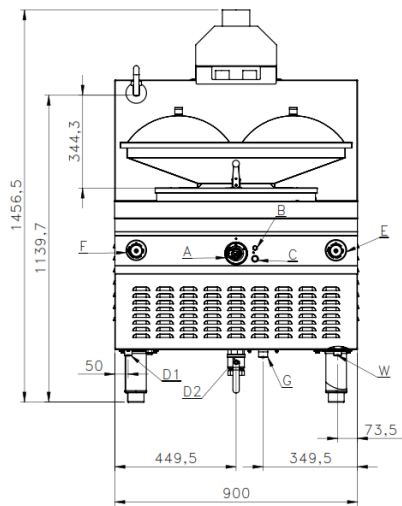
- N/A

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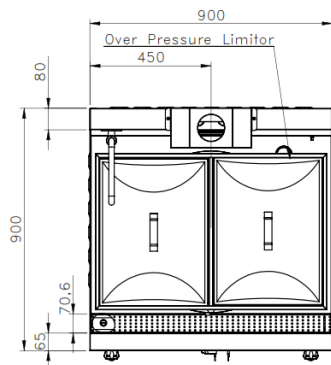
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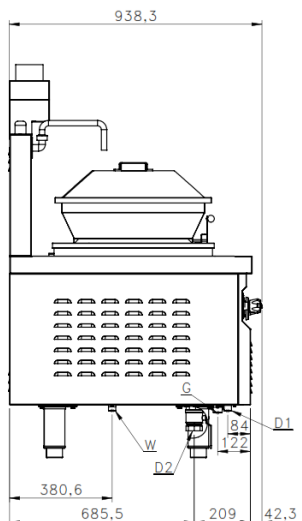
**FRONT**



**TOP**



**SIDE**



\*Overall dimension in mm

**TECHNICAL DATA**

**External Dimensions**

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

**Cooking Surface**

Cooking zones : 836 x 556 mm

**Gas Power Rating**

Heat input total : LPG/Natural Gas 42 kW, and 0.08 kW  
 - 230V, 1PNE AC / 50-60 Hz

No. of burners : 2

Control type : High-low power control

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

**Electrical Supply Data**

Total connected load : 0.08 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 : 930 mm  
 Depth : 930 mm  
 Height : 1320 mm  
 Volume : 1.14 m<sup>3</sup>

**WEIGHT**

Net Weight : 160 kg  
 Gross Weight : 224 kg