

## Asian Cooking - Gas Steamer

### Gas - Dim Sum Steamer

#### NGSB 9-90 CE



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 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 dim sum and steamed food, the NGSB steamer is the perfect choice for all Asian restaurants.

#### OTHER AVAILABLE MODELS

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

#### 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 ( $\pm 10$  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.

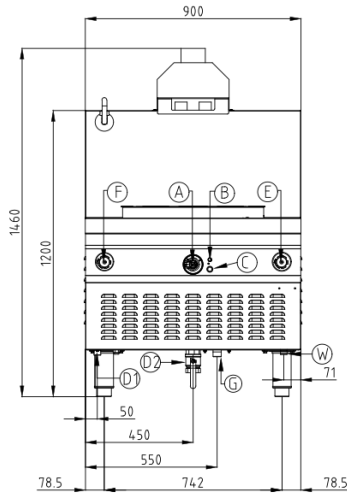
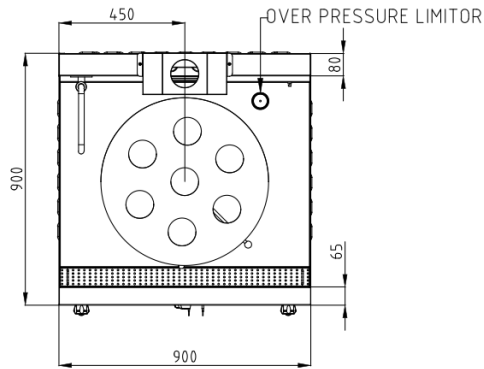
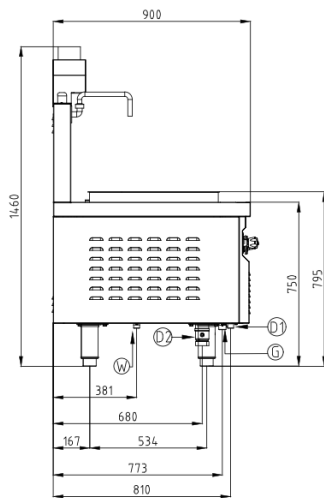
#### OPTIONAL ACCESSORIES

- 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	: 750/1460mm

**Cooking Surface**

Cooking zones : Ø 600 mm

**Gas Power Rating**Heat input total : LPG/Natural Gas 42 kW, and 0.14 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	: 0.14 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 <sup>3</sup>

**WEIGHT**

Net Weight	: 149 kg
Gross Weight	: 213 kg