

Oriental Cooking - Gas Steamer

Gas - Dim Sum Steamer

NGSB 15-90 LN



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

DESCRIPTION

Gas dim sum steamer with two, individually controlled steaming engines for fourteen dim sum trays steaming capacity. Equipped with high-performance burners of a total of 66 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 high-frequent Asian restaurants.

OTHER AVAILABLE MODELS

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

MAIN FEATURES

- High-performance atmospheric burners with a total power rate of 66 kW.
- Electric ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- 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.
- Two steam box engines with automatic filling system and security thermostats.

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 (± 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

- Dim sum plate with seven holes (2 pcs).

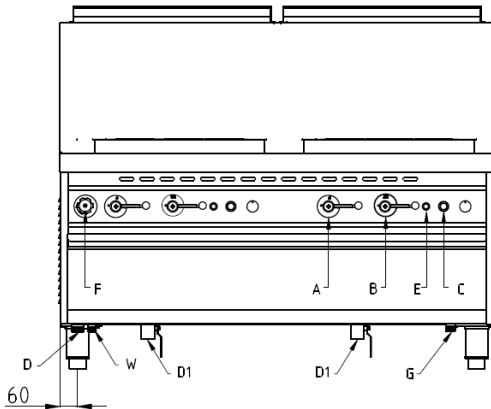
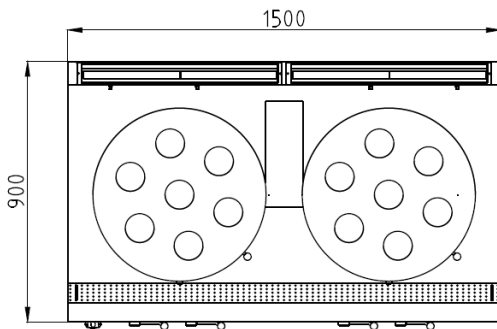
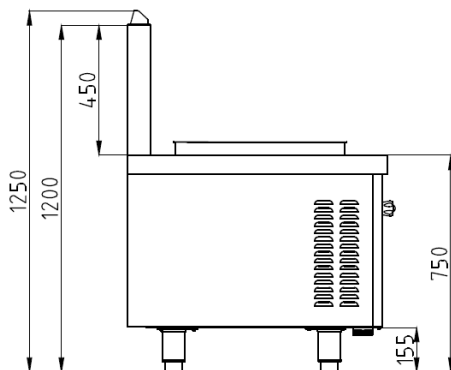
OPTIONAL ACCESSORIES

- 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	: 1500 mm
Depth	: 900 mm
Height	: 750/1200 mm

Cooking Surface

Cooking zones	: Ø 600 mm (2 pcs)
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Gas Power Rating

Heat input total	: LPG/LNG 66 kW, and 0.08 kW - 230V, 1NPE AC / 50-60 Hz
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No. of burners

Control type	: High-low power control
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Gas type options	: LPG G30 LNG G20
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Connections

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

Heat & Steam Emissions

Direct heat emission	: LPG/LNG 9.90 kW
Latent heat emission	: LPG/LNG 11.88 kW
Steam emission	: LPG/LNG 17.49 kg/h

PACKAGING DATA

Width	: 1530 mm
Depth	: 930 mm
Height	: 1320 mm
Volume	: 1.88 m ³

WEIGHT

Net Weight	: 260 kg
Gross Weight	: 370 kg