

Asian 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.
- Electronic Ignition of the pilot and use of the main burners with push one-button technology.
- Equipped with pilot burners, gas valve, gas knee levers and an electronic flame failure safety device (FS) that shuts down the gas supply for main burners within 2 seconds when no pilot flame is detected.
- 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 (± 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 (2 pcs).

OPTIONAL ACCESSORIES

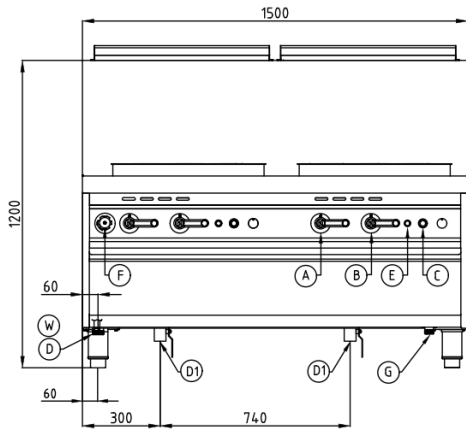
- Dim sum tray kit - two levels with lid for max. 24 pcs bamboo trays \varnothing 130 mm.

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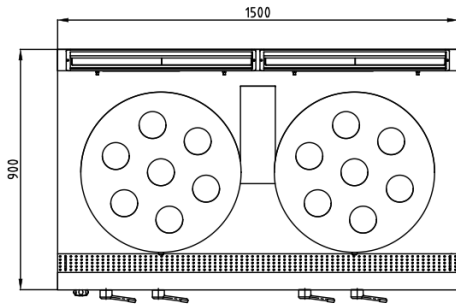
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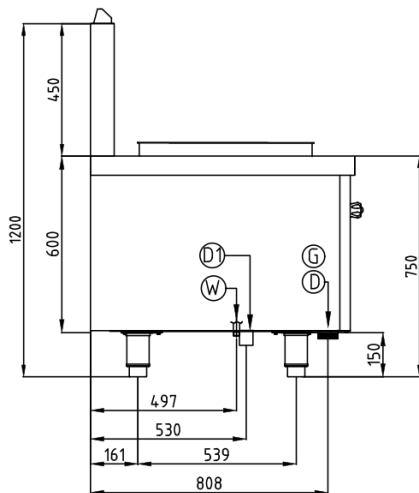
FRONT



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)

Gas Power Rating

Heat input total : LPG/Natural Gas 66 kW, and 0.08 kW
 - 230V, 1PNE AC / 50-60 Hz

No. of burners : 6

Control type : High-low power control

Gas type options: LPG G30, G31
 Natural Gas G20

Electrical Supply Data

Total connected load : 0.08 kW
 Voltage : 230V, 1NPE AC / 50-60 Hz
 Recommended fuse : 6 A (slow)

Connections

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

Heat & Steam Emissions

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

PACKAGING DATA

Width : 1600 mm
 Depth : 1020 mm
 Height : 1400 mm
 Volume : 2.28 m³

WEIGHT

Net Weight : 260 kg
 Gross Weight : 370 kg