



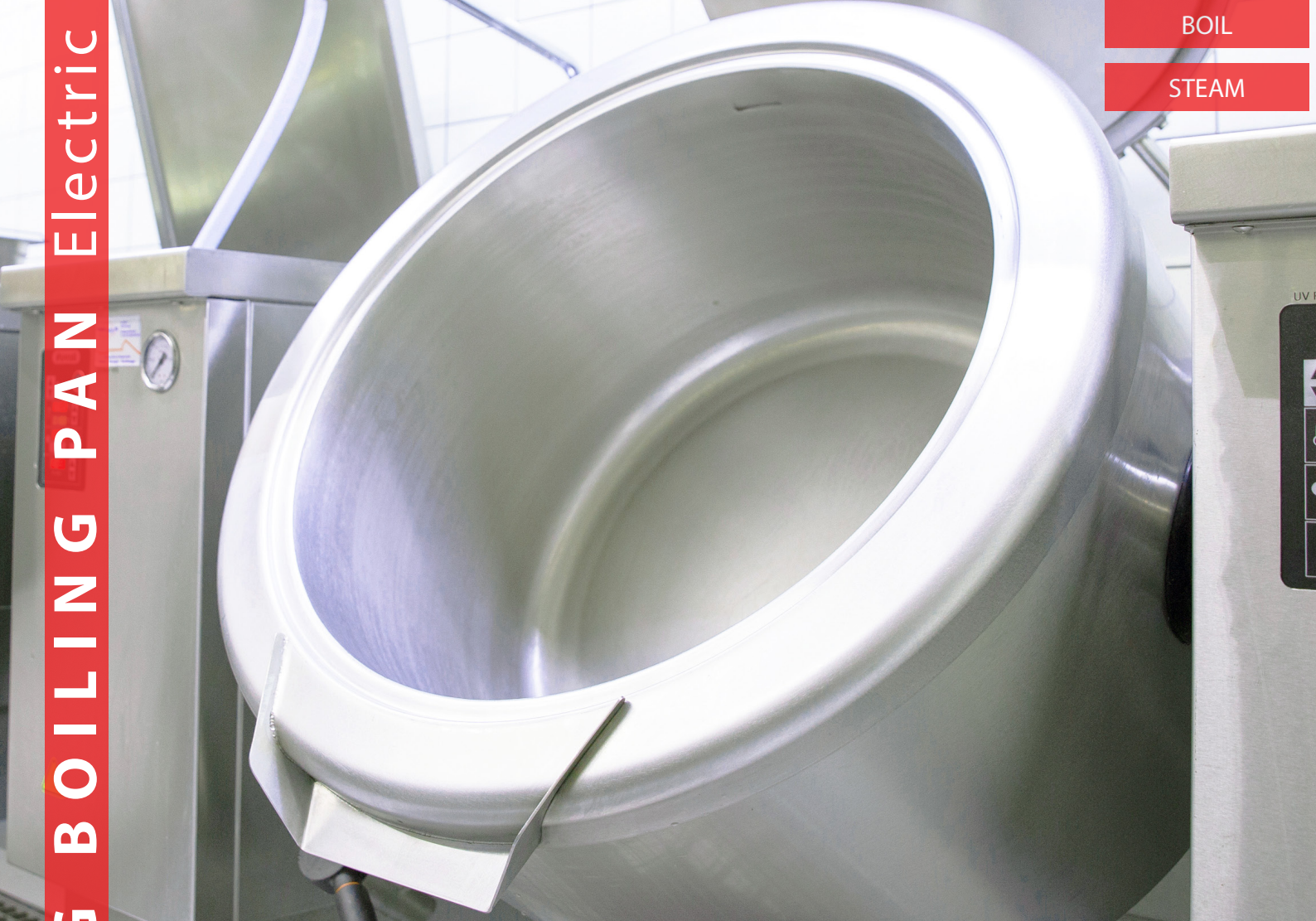
Total Food Service Solutions

www.nayati.com

TILTING BOILING PAN Electric

BOIL

STEAM



Indirect heating system for efficient boiling performance

Touch screen operation mode: power, time and temperature

Quick boiling pan according to DIN 18855

Quality grade acid resistant stainless steel AISI 316 bowl bottom

Available Models

NEBP 100 TC IND

NEBP 150 TC IND

NEBP 250 TC IND

NEBP 300 TC IND



NEBP 150 TC IND

We reserve the right to amend technical design and specifications without prior notice. Please see Product Overview section for further details

BRAISE

GRILL

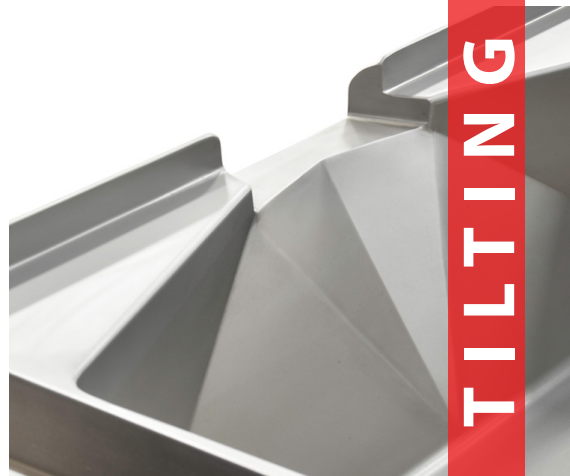
FRY

BOIL

STEAM

STEW

TILTING BRAISING PAN Electric



SSS griddle heating system

Touch screen operation mode: power, time and temperature

Griddle constructed from thick high-grade cladded plate

Comfortable converging funnel design

Available Models

NETP 2GN GR

NETP 3GN GR



NETP 2GN GR

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Nayati Ownership Value

GENERAL



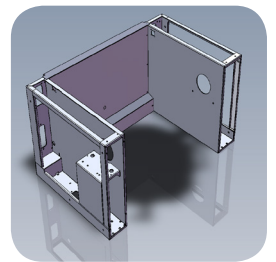
Touch Screen

Intuitive interface with power, time and temperature function. Clear visibility from a distance.



Rigid Frame

One piece solid stainless steel frame, torsionally rigid column for highest stability.



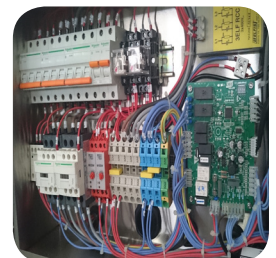
Gas Spring Hinge

Double-walled lid is opened and closed with gas spring that is easy to operate and clean.



Servicability

Removable and centralized electrical compartment. For absolute service friendliness.



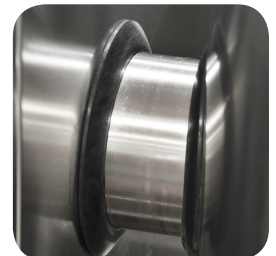
IPX5

Designed to withstand water spray, regulated by IPX5 standard rating.



Cleanability

Designed with proper and adequate spacing for comfortable cleaning.



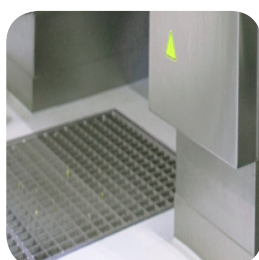
Combination

of single column, without any gap, if set with different appliances next to it.



Round Handle

Robust and strong round stainless steel handle. Comfortable to operate and easy to clean.

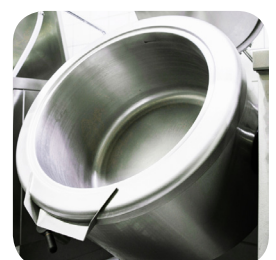


Plinth and Legs

Possibility of installation on stainless steel or concrete plinth or standard installation with legs.

Stable Tilting

Tilting supported with actuator, mechanical and magnetic stopper for safety and stability.





Nayati Ownership Value

TILTING BRAISING PAN

300°C



High Performance

Highest griddle temperature up to 300°C. Usable for intensive high-temperature braising.



33 mm Sandwich

3 mm of SS 316 + 15 mm of steel griddle and 15 mm of heating block, robust and versatile.

33
mm



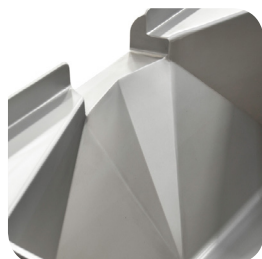
Gastronorm Sized

GN containers sized design for easier transfer to or from refrigerators, blast chillers and ovens



Rounded

Corners are designed rounded radius for comfortable cleaning and reducing deposit of dirt.



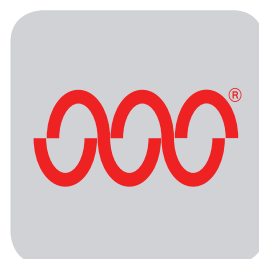
Converging

Designed with converging funnel with splashback around it to minimize spillage.



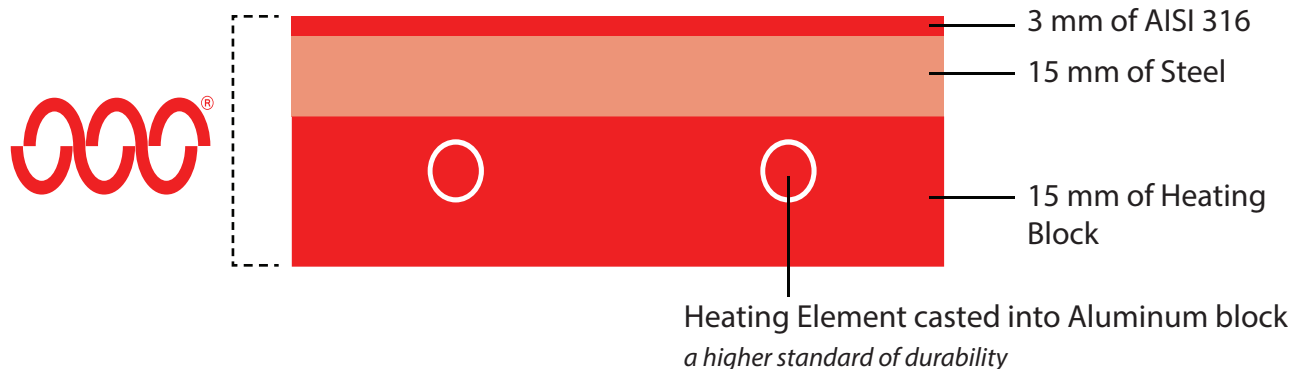
SSS

Heating System for Braising Pan for unfluctuating heating and higher durability.



The griddle of Nayati Tilting Braising Pan is constructed of Steady State Surface, known as SSS, a superior heating system composed of steel and heating block for uncompromised performance.

A SSS heating system allows user to minimize the drop of temperature even after repeated cycle of grilling and braising, a requirement for premium product where consistency is mandatory.



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Nayati Ownership Value

TILTING BOILING PAN

0.6
bar



Working Pressure
Internal pressure in the jacket is boiling at, maximum, 0.6 bar for efficient energy usage.



Stainless Steel Tap
With bayonet socket and insulated cap and handle constructed of high technology composite.



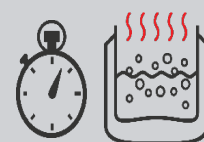
110°C



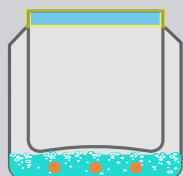
Super Boiling
Operating temperature of 50°C to 110°C. Boiling thoroughly and uniformly inside the kettle.



Quick Boiling Pan
Faster performance compared to DIN 18855 standard. See comparison below.



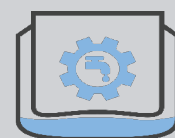
Quick Boiling



Cold Zone
Designed with 6 cm of cold zone from the upper kettle surface to improve safety during operation.

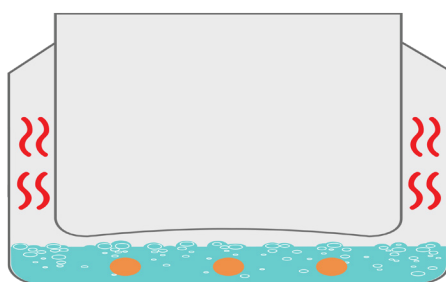


Automatic Filling
Convenient automatic filling of water in the double jacket. Obviates manual filling.



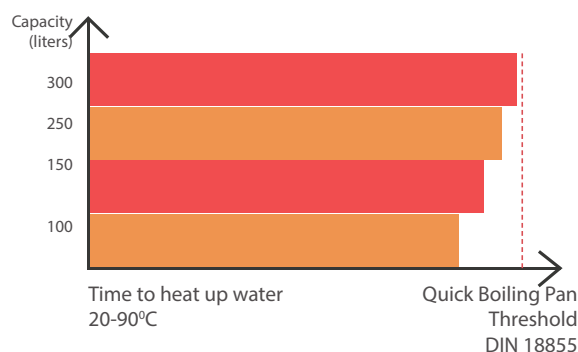
Auto Filling System

Nayati Tilting Boiling Pan is powered with indirect heating system, immersed in the distilled water, heating at regulated pressure which will heat the main kettle uniformly, especially, for delicate food like jams and sauces.



INDIRECT HEATING

The heating system, the kettle and the control are designed to achieve optimum performance, Nayati Boiling Pan is tested and performed better than Quick Boiling Pan category directed by DIN 18855.



OVERVIEW

| Model | Description | Dimension (mm) | Capacity (liters) | Pan Dimension (mm) | Power (kW) |
|-----------------|--------------------------------|-------------------|-------------------|--------------------|------------|
| NETP 2GN GR | 2GN Tilting Braising Pan | 1200 x 900 x 850 | 65 | 650 x 600 | 11.9 |
| NETP 3GN GR | 3GN Tilting Braising Pan | 1200 x 900 x 850 | 105 | 1050 x 600 | 20.4 |
| NEBP 100 TC IND | 100 Liters Tilting Boiling Pan | 1300 x 900 x 850 | 100 | ø 630 | 21 |
| NEBP 150 TC IND | 150 Liters Tilting Boiling Pan | 1300 x 900 x 850 | 150 | ø 630 | 27 |
| NEBP 250 TC IND | 250 Liters Tilting Boiling Pan | 1600 x 1100 x 900 | 250 | ø 750 | 36 |
| NEBP 300 TC IND | 300 Liters Tilting Boiling Pan | 1600 x 1100 x 900 | 300 | ø 750 | 36 |

ACCESSORIES

| Tilting Boiling Pan |
|--------------------------|
| Measuring Stick |
| Strainer |
| Perforated round baskets |
| Perforated base plate |
| Stainless steel plinth |

| Tilting Braising Pan |
|--------------------------------|
| Optional water faucet |
| Measuring stick |
| Perforated base plate |
| Ladle (perforated or solid) |
| Spatula |
| GN 1/1 pan adaptor |
| Perforated GN pan 1/1 x 190 mm |
| Stainless steel plinth |

EXHIBITION DISPLAY



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Total Food Service Solutions

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