



Total Food-Service Solutions

Modular Cooking – Grandis 900

Electric Pasta Cooker

NEPC 4-90 GR



*Due to routine technical improvement, the photograph shown may not represent the latest design of the products.

AVAILABLE MODEL

1. NEPC 4-90 GR

DESCRIPTION

Electric Pasta Cooker with 12 kW power rate. Water temperature maintained by thermostat with maximum working temperature of 110°C.

Unit to be installed on cabinet or similar elements, cantilever, or solid block solutions. Featuring removable clip joint to connect Grandis family product.

ITEM# : _____

MODEL# : _____

NAME : _____

SN : _____

MAIN FEATURE

- Maximum working temperature of 110°C.
- Basin made of SS 316.
- Service maintenance can be done from the front panel.
- Water knob and faucet to refill water in the basin. Included.

CONSTRUCTION

- All exterior panels in 304 type of Stainless Steel
- Orbital top panel anti-scratch finishing.
- Top with 2.0 mm thick surface.
- Side with 0.8 mm thick surface.
- Adjustable ±25 mm Stainless Steel leg.
- Certified IPX4 protection.

INCLUDED ACCESSORIES

- Basket Holder.

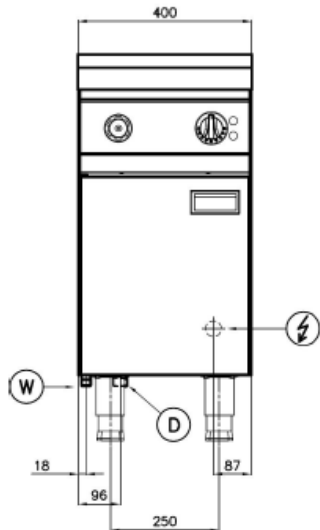
OPTIONAL ACCESSORIES

- Clip Plate for Joining.
- Basket Pasta.

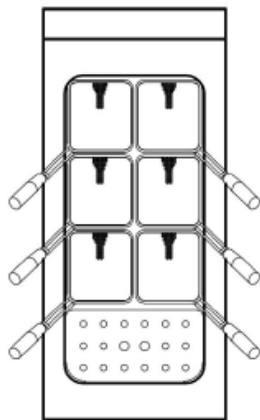
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing. 2017.12.08



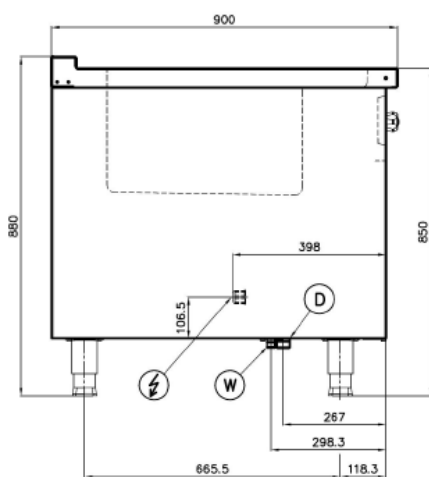
FRONT



TOP



SIDE



* Overall Dimension in mm

ELECTRIC

Electrical rating (kW)	:	12
Element rating (kW)	:	12
Electrical supply voltage	:	400V 3N
Required electrical supply (amps):		32
Electrical current split (amps) :		L1: 33.82
		L2: 33.82
		L3: 33.82

KEY INFORMATION

Unit dimension (WxDxH)	:	400x900x850/880 mm
Cooking surface (WxD)	:	308x510 mm
Direct heat emission	:	0.73 kW
Latent heat emission	:	4.2 kW
Steam emission	:	6.17 kg / h
Min. working temperature	:	30°C
Max. working temperature	:	110°C
Water inlet	:	R ½"
Water outlet	:	R 1"
Water pressure	:	60kPa/0.6 bar
Net weight	:	85 kg

PACKING DETAILS

Shipping width	:	455 mm
Shipping depth	:	995 mm
Shipping height	:	1020 mm
Shipping volume	:	0.462 m ³

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