

Modular Cooking - Grandis 900

Gas Pasta Cooker

NGPC 4-90 GR



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

AVAILABLE MODEL

1. NGPC 4-90 GR

DESCRIPTION

Gas Pasta Cooker with 11.5 kW power rate. Water temperature maintained by thermostat with maximum working temperature of 100° C.

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

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MAIN FEATURE

NAME

- Maximum working temperature of 100°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.

INCLUDED ACCESSORIES

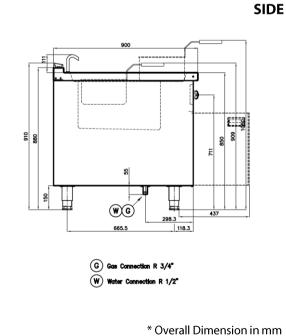
- Extra Nozzle (Main Burner & Pilot Burner).
- Basket Holder.

OPTIONAL ACCESSORIES

- Clip Plate for Joining
- Pasta basket.



100 mm



GAS

Gas Power : 11.5 kW

(9,890kCal/h)

Gas Type Option : G30/G31, G20

Gas Inlet : R ¾"

Natural Gas-Pressure : G20: 20 mbar

LPG Gas Pressure : 28-30 mbar/

37 mbar

KEY INFORMATION

Cooking Surface Width : 308 mm

Cooking Surface Depth : 510 mm

Direct Heat Emission : 1.15 kW

Latent Heat Emission : 3.45 kW

Steam Emission : 5.07 kg / h

Capacity of Basin : 40 L

Type of Installation : A1

Pressure of Water : 250 kPa

Water Inlet Connection : 1/2"

Net weight : 61 kg

Shipping height : 1020 mm

Shipping width : 455 mm

Shipping depth : 995 mm

Shipping volume : 0.462 m³