

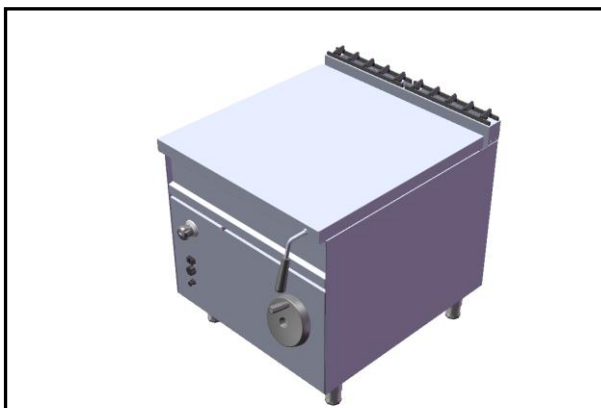


Total Food-Service Solutions

Modular Cooking – Grandis 900

Gas Tilting Pan

NGTP 80 GR



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

AVAILABLE MODEL

1. NGTP 80 GR

DESCRIPTION

Gas Tilting Pan with 21 kW power rate. Operation temperature maintained by thermostat with maximum working temperature of 340°C.

Unit to be installed on closed cabinet or cantilever. Featuring removable clip joint to connect Grandis family product.

ITEM# : _____

MODEL# : _____

NAME : _____

SN : _____

MAIN FEATURE

- Maximum working temperature of 300°C
- Capacity of 65 Liters.
- Manual hand wheel tilting operation.
- Option of automatic tilting operation.

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 and Pilot Burners).

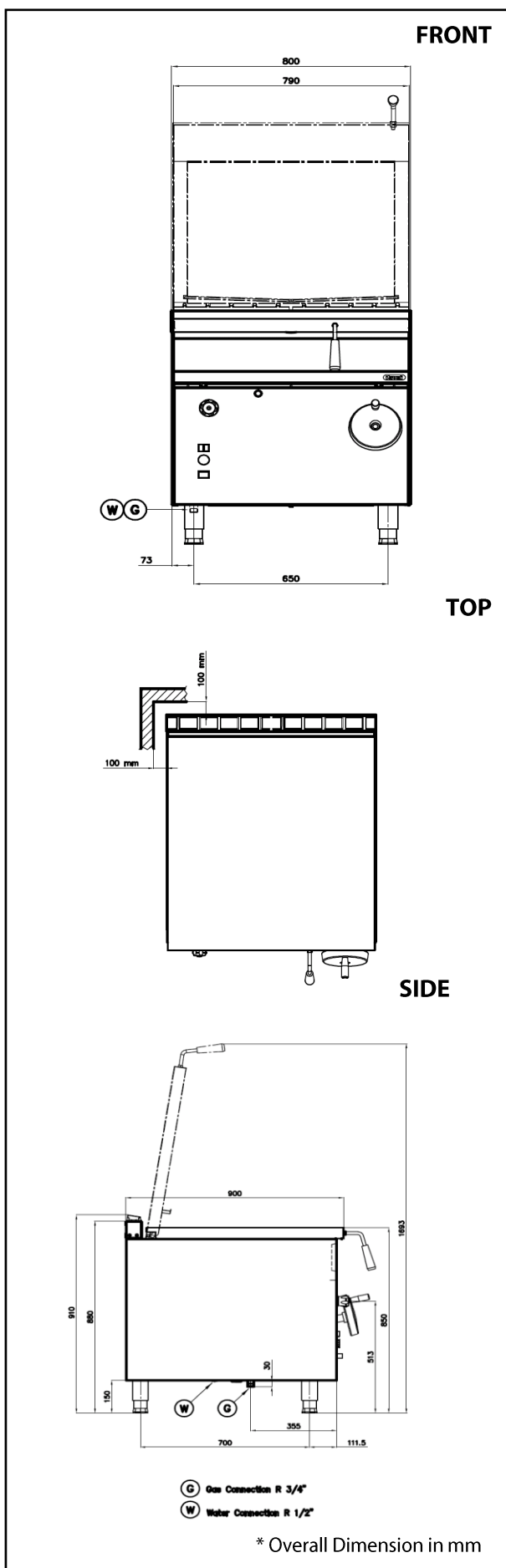
OPTIONAL ACCESSORIES

- Clip Plate for Joining.

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

2017.12.09





GAS

Gas power	:	21 kW (18,060 kCal/h)
Gas type option	:	G30/G31, G20
Gas inlet	:	R 3/4"
Natural gas pressure	:	G20 : 20 mbar
LPG Gas pressure	:	G30 : 28-30 mbar G31 : 37 mbar

KEY INFORMATION

Cooking surface width	:	730 mm
Cooking surface depth	:	590 mm
Direct heat emission	:	9.45 kW
Latent heat emission	:	9.45 kW
Steam emission	:	13.23 kg / h
Min. working temperature	:	100°C
Max. working temperature	:	340°C
Pan capacity	:	65 liters
Water pressure	:	2-4 bar
Water inlet	:	1/2"
Net weight	:	157 kg
Shipping height	:	1110 mm
Shipping width	:	900 mm
Shipping depth	:	1080 mm
Shipping volume	:	1.079 m ³

*Missing information may be updated from time to time, please contact our representative to receive the updated data sheets.