

# Modular Cooking – Euro Rango



# Modular Cooking - Euro Range

# **Gas Fryer**

### NGF 18/R ER



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

### **AVAILABLE MODEL**

1. NGF 18/R ER

## **DESCRIPTION**

Gas Fryer with 16 kW power rate. Oil temperature maintained by thermostat with maximum working temperature of 200°C. Unit to be installed on cabinet or similar elements, cantilever, or solid block solutions.

ITEM#	:
MODEL#	:
NAME	:

### **MAIN FEATURE**

SN

- Maximum working temperature 200° C
- Three internal tubes for heating
- 18 Liters oil tank capacity
- Safety thermocouple
- Safety Thermostat
- Unit to be installed free standing, can be joined with base cabinet, table stand or cantilever system.
- Service maintenance can be done from the front panel.

### **CONSTRUCTION**

- All exterior panels in 304 type of Stainless Steel
- Orbital top panel anti-scratch finishing.
- Top and side are mounted by 1.5mm of Stainless Steel.
- Adjustable ±25 mm Stainless Steel leg.
- Certified IPX4 protection.

### **INCLUDED ACCESSORIES**

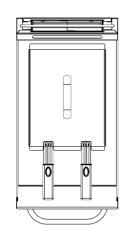
- Extra Nozzle (Main Burner & Open Burner).
- 2 Basket Fryers.
- Crumb Screen.
- Fat Container.
- Extended Drain Pipe.

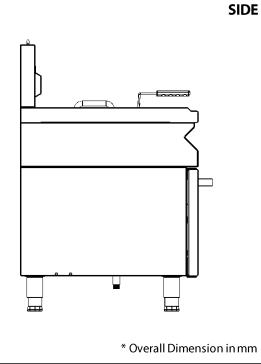
# **OPTIONAL ACCESSORIES**

Clip plate for joining



# **FRONT**





### GAS

Gas Power 16 kW

(13,760 kCal/h)

Gas Type Option G30/G31, G20

Natural Gas-Pressure G20: 20 mbar

LPG Gas Pressure 28-30 mbar/

37 mbar

### **KEY INFORMATION**

**TOP** 

Unit dimension (WxDxH) : 400x750x1025/1039 mm

Cooking Surface (WxD) 400x750 mm

**Direct Heat Emission** 1.44 kW

Latent Heat Emission 11.20 kW

Steam Emission 16.48 kg/h

Min. Working Temperature : 100° C

Max. Working Temperature : 200° C

**Gas Connection** 3/4"

Drain for Oil 1"

Oil Capacity 18 L

**Number of Burners** 3

Net Weight 62 kg

# **PACKING DETAILS**

Shipping Width 470 mm

Shipping Depth 890 mm

Shipping Height 1190 mm

0.497 m<sup>3</sup> Shipping Volume

Gross weight 77 kg

