

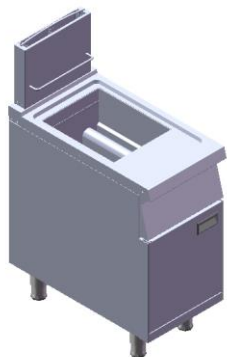


Total Food-Service Solutions

Modular Cooking – Meritus 750

Gas Fryer

NGF 18/R MR



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

AVAILABLE MODEL

1. NGF 18/R MR

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. Featuring removable clip joint to connect Meritus family product.

ITEM# : _____

MODEL# : _____

NAME : _____

SN : _____

MAIN FEATURE

- Maximum working temperature of 200° C
- Gas Heating by Fire Chamber Pipe.
- 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).
- Basket Fryer.
- Crumb Screen.
- Fat Container.
- Extended Drain Pipe.

OPTIONAL ACCESSORIES

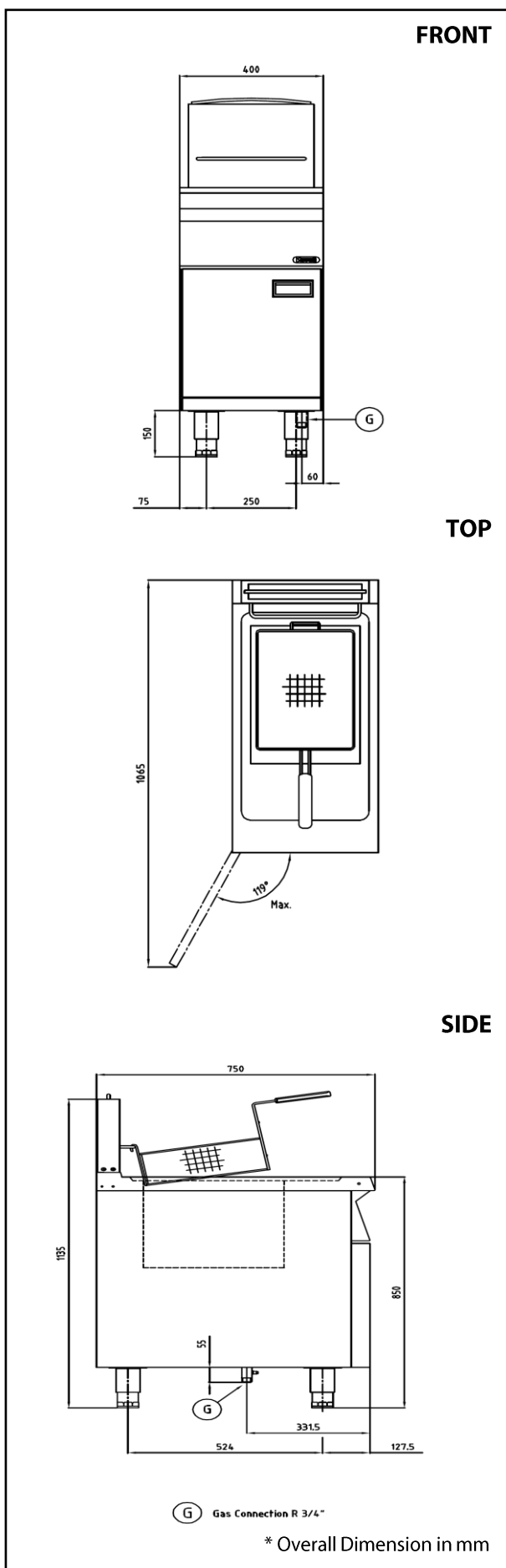
- Clip plate for joining

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

2018.06.23





GAS

Gas Power	:	16 kW (13,760 kCal/h)
Gas Type Option	:	G30/G31, G20
Gas Inlet	:	R 3/4"
Natural Gas-Pressure	:	G20: 20 mbar
LPG Gas Pressure	:	28-30 mbar/ 37 mbar

KEY INFORMATION

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
Net Weight	:	67 kg
Gas Connection	:	3/4"
Drain for Oil	:	1"
Oil Capacity	:	18 L
Shipping Height	:	1160 mm
Shipping Width	:	455 mm
Shipping Depth	:	880 mm
Shipping Volume	:	0.464 m ³