

Modular Cooking – Grandis 900

Gas Fry Top

NGFT 6-90 GR



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

AVAILABLE MODEL

1. NGFT 6-90 GR

DESCRIPTION

Gas Fry Top with 10 kW power rate. Working temperature maintained by thermostat with maximum working temperature of 300°C.

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

ITEM#	<u>:</u>
MODEL#	:
NAME	:
SN	:

MAIN FEATURE

- Single zone plancha fry top with Steady State Surface (SSS) heating system.
- Plancha fry top for multipurpose cooking and easier transfer between cooking appliances.
- Uniform heating with 20 mm thick SS420.
- H2 Cabinet Finishing.
- Option of smooth, half grooved, full grooved or mirror finished plancha.

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)
- Food Pan ½ GN

OPTIONAL ACCESSORIES

- Scrapper.
- Clip Plate for Joining



NGFT 6-90 GR

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Groove Griddle

* Overall Dimension in mm

Smooth Griddle

GAS

Gas Power : 10 kW

(8,600kCal/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

Unit Dimension (WxDxH) : 600x900x850/910 mm

Cooking Surface (WxD) : 450x635 mm

Direct Heat Emission : 3.50 kW

Latent Heat Emission : 4.00 kW

Steam Emission : 5.88kg / h

Shipping height : 1020 mm

Shipping width : 655 mm

Shipping depth : 995 mm

Shipping volume : 0.664 m³

