

# Nayati Cooking Book Product Overview

ASIA & MIDDLE EAST

2025

[www.nayati.com](http://www.nayati.com)



Total Food Service Solutions



All of our appliances are handled by certified professionals from inquiry handling to after sales service. We combine our know-how with the latest technology available, to ensure that the equipment are extensively used with full reliability.





# TOTAL FOOD SERVICE SOLUTION

## Company Philosophy

Nayati, as a professional kitchen equipment manufacturer, delivers premium level of catering solutions that include businesses such as:

- Gastronomy Restaurant
- Hotel
- Fast Food Chain
- Catering Service
- Hospital Kitchen

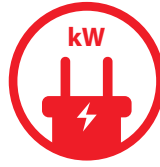


# Quality Control



## **DIELECTRIC STRENGTH AC/DC**

Ensuring effective insulation of equipment under higher than operating voltage condition.



## **POWER ABSORPTION**

Ensuring accuracy in power consumption of electrical equipment.



## **ELECTRIC INSULATION**

Ensuring resistance of insulation surrounding the conductors is intact under direct stable voltage, detecting insulation failures before they occur.



## **AIR TIGHTNESS**

Ensuring free of leakage connection in both gas and water installation.



## **EARTH CONTINUITY**

Ensuring products with exposed conductive parts are connected to ground, safely diverts the current away from the user.



## **GAS FLOW RATE**

Ensuring accuracy in power consumption of gas equipment.



## **EARTH LEAKAGE CURRENT**

Ensuring all equipment are properly grounded, and no energized part is flowing out.



## **VISUAL TEST**

Ensuring products to be delivered are without damage or risk of damage.





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# Why Nayati?



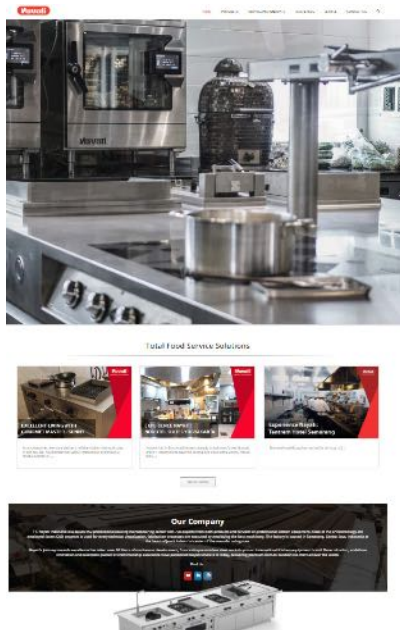
## Quality is about the culture and the journey.

Our values foster an environment conducive to the highest quality standards, as manifested by the extensive and meticulous research and development applied to all our products. In addition, all staff is trained according to the ISO 9001:2015 Quality Management Standard.

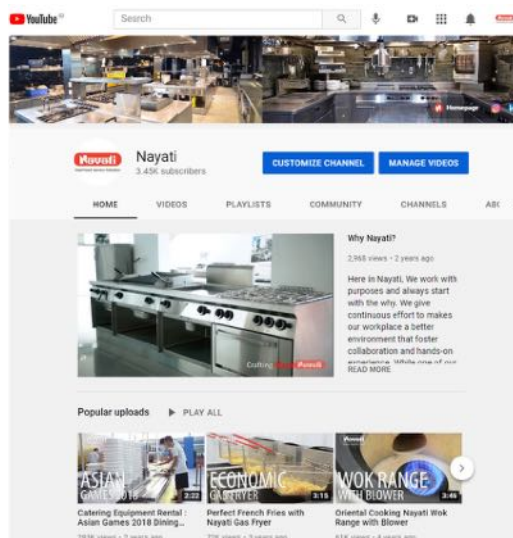
Nayati meets ever-increasing quality requirements by conforming to international standards such as CE and DVGW. We are always looking to proactively upgrade our certifications to fulfill the changing needs of our customers.



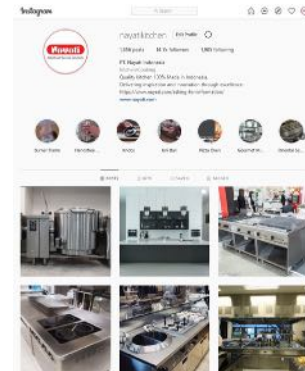
# Social Media & Webiste



Website:  
[www.nayati.com](http://www.nayati.com)



Youtube:  
**Nayati**



Instagram:  
**@nayati**

# Nayati in Numbers



# References



Nayati is proud to be the partner of these great culinary establishments, we meticulously work together from installation support to training to ensure the product is being extensively used as a high-value instrument of culinary creation.









# Exhibitions

We actively participate in international exhibitions, showcasing Nayati as an original Indonesian brand that holds a global footprint in the foodservice industry.

- Host, Milan, Italy
- Food and Hotel Indonesia, Jakarta
- Food and Hotel Asia, Singapore
- Gulf Host, Dubai
- Aahar, New Delhi, India



# References and Tech Support

Nayati provides comprehensive and updated documentation and video on our website [www.nayati.com](http://www.nayati.com). We also showcase our latest customer references and free-to-access technical support video from the YouTube channels below:

## REFERENCES



## AFTER SALES SERVICE







# Table Top Range

Compact and Table-top Oriental cooking range. The perfect solution for front cooking, portable set-ups and for snack-,and food-truck concepts.

# Asian Cooking - Table Top Range



## CE Gas - Wok table top NGWT 3-55 SN TT

Dimension (mm): 400 x 600 x 300/361.5 mm  
Capacity / Cooking Zones: Ø 280 mm  
Power Rate: LPG 11.5 kW, Natural Gas 13 kW  
Net and Gross Weight: 26 kg / 30 kg

- One atmospheric burner with a power rate of 11.5/13 kW (LPG/LNG).
- Cast iron potholder.
- Manual ignition.
- Equipped with pilot burner, safety thermo-couple, gas valve and gas control knob.
- Grease/food debris collection drawer below the burner.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm) and for pan sizes Ø 7-9" (178-230 mm).
- CE certified unit.



## CE Gas - Wok table top NGWT 7-55 SN TT

Dimension (mm): 800 x 600 x 300/361.5 mm  
Capacity / Cooking Zones: 2 x Ø 280 mm  
Power Rate: LPG 23 kW, Natural Gas 26 kW  
Net and Gross Weight: 47 kg / 58 kg

- Two atmospheric burners with a power rate of 11.5/13 kW (LPG/LNG) each.
- Cast iron potholder.
- Manual ignition.
- Equipped with pilot burners, safety thermo-couples, gas valves and gas control knobs.
- Grease/food debris collection drawer below each burner.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm) and for pan sizes Ø 7-9" (178-230 mm).
- CE certified unit.



## CE Electric - Wok Induction table top NEWI 4-60 1TT

Dimension (mm): 380 x 600 x 260 mm  
Capacity / Cooking Zones: Ø 290 mm  
Power Rate: 3.5 kW - 220, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 18 kg / 22 kg

- One round induction coil Ø 240 mm with a connected load of 3.5 kW.
- Impact-resistant ceramic-glass bowl Ø 290 mm for wok pan Ø 400 mm.
- Nine-level power adjustment with rotary control knob, LED-display and timer function.
- Cooling system with washable filter and thermal cut-off when overheated.
- CE certified unit.



## CE Electric - Flat Induction table top NEFI 4-60 1TT

Dimension (mm): 380 x 600 x 260 mm  
Capacity / Cooking Zones: 350 x 350 mm  
Power Rate: 3.5 kW - 220, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 22 kg / 26 kg

- One round induction coil Ø 165 mm with a connected load of 3.5 kW.
- Ceramic-glass with dimensions of 350 x 350 x 6 mm, automatic pan detection.
- Nine-level power adjustment with rotary control knob, LED-display and timer function.
- Cooling system with washable filter and thermal cut-off when overheated.
- CE certified unit.



## CE Electric - Noodle Cooker table top NENB 4-60 TT

Dimension (mm): 380 x 600 x 260/480 mm  
Capacity / Cooking Zones: 310 x 510 mm  
Power Rate: 3.9 kW - 400V, 3PNE AC / 50-60Hz  
Net and Gross Weight: 18.5 kg / 30.5 kg

- Powered with 3 x 1.3 kW Nayati SSS® die cast aluminium heating elements.
- Water capacity up to 5 liters.
- Fully welded AISI 304 tank, manual water filling.
- Drain valve with 3/4" (DN20) mounted on the front panel.
- Thermostat with control knob and function indication lights.
- CE certified unit.



# Asian Cooking - Table Top Range



## CE Electric - Steamer table top NEST 4-60 TT

Dimension (mm): 380/482 x 600 x 260/702 mm  
Capacity / Cooking Zones: 310 x 510 mm  
Power Rate: 3.9 kW - 400V, 3PNE AC / 50-60Hz  
Net and Gross Weight: 19.5 kg / 36 kg

- Powered with 3 x 1.3 kW Nayati SSS® die cast aluminium heating elements.
- Water capacity up to 5 liters for continuous steam.
- Fully welded AISI 304 tank, manual water filling.
- Drain valve with 3/4" (DN20) mounted on the front panel.
- Thermostat with control knob and function indication lights.
- CE certified unit.



## CE Electric - Dimsum Steamer table top NEDS 4-60 TT

Dimension (mm): 380 x 600 x 260 mm  
Capacity / Cooking Zones: 310 x 510 mm  
Power Rate: 3.9 kW - 400V, 3PNE AC / 50-60Hz  
Net and Gross Weight: 24 kg / 31.5 kg

- Powered with 3 x 1.3 kW Nayati SSS® die cast aluminium heating elements.
- Water capacity up to 5 liters for continuous steam.
- Fully welded AISI 304 tank, manual water filling.
- Drain valve with 3/4" (DN20) mounted on the front panel.
- Thermostat with control knob and function indication lights.
- CE certified unit.



## CE Electric - Wok Induction table top NEWI 35 JK TT

Dimension (mm): 400 x 507 x 238 mm  
Capacity / Cooking Zones: Ø 290 mm  
Power Rate: 3.5 kW - 220, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 13 kg / 18 kg

- One round induction coil Ø 240 mm with a connected load of 3.5 kW.
- Impact-resistant ceramic-glass bowl Ø 290 mm for wok pan Ø 400 mm.
- Nine-level power adjustment with rotary control knob, LED-display and timer function.
- CE certified unit.



## CE Electric - Flat Induction table top NEFI 35 JK TT

Dimension (mm): 400 x 507 x 238 mm  
Capacity / Cooking Zones: 350 x 350 mm  
Power Rate: 3.5 kW - 220, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 14 kg / 18 kg

- One round induction coil Ø 165 mm with a connected load of 3.5 kW.
- Ceramic-glass with dimensions of 350 x 350 x 6 mm, automatic pan detection.
- Nine-level power adjustment with rotary control knob, LED-display and timer function.
- Cooling system with washable filter and thermal cut-off when overheated.
- CE certified unit.



# Gas Wok Range

Wok range expresses an enchanting appeal in cooking with direct flame. Nayati Gas Wok Range represents a union of quality, performance, and durability assured by its chassis made of fully stainless steel.



# Flame Configuration



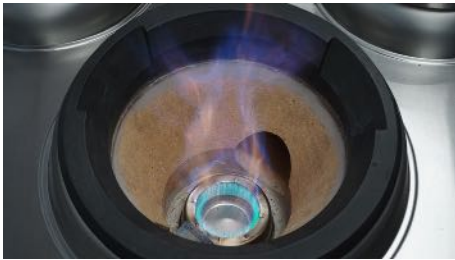
## Stock Pot Burner

Atmospheric low pressure burner with 11.5 kW or 13 kW power rate. Suitable for pot cooking. Available for all NGETL, all NGWT and NGK with soup series



## Jet Burner

Atmospheric low pressure burner with 22 kW, 24 kW, or 33 kW power rate. Suitable for quick stir-frying. Available for all NGK series.



## Premix Burner

Premix low pressure burner with 40 kW power rate. Highly efficient and suitable for instant stir-frying. Available for all NGKB series.



## Claypot Burner

Atmospheric low pressure claypot burner with 6.5 kW power rate. Suitable for claypot cooking. Available for NGKB WxSx series.



## Large Stockpot Burner

Atmospheric low pressure stockpot burner with 24 kW power rate. Suitable for claypot cooking. Available for NGTL 6-75 and 12-75.



## High Pressure Burner

Atmospheric high pressure wok burner with 35 kW power rate. Available for LPG G30 only for NGKH series.

# Asian Cooking - Wok Range

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## CE Gas - Wok table top NGWT 3-55 SN

Dimension (mm): 400 x 600 x 300/361.5 mm  
Capacity / Cooking Zones: Ø 280 mm  
Power Rate: LPG 11.5 kW, Natural Gas 13 kW  
Net and Gross Weight: 26 kg / 30 kg

- One atmospheric burner with a power rate of 11.5/13 kW (LPG/LNG).
- Cast iron potholder.
- Manual ignition.
- Equipped with pilot burner, safety thermo-couple, gas valve and and gas control knob.
- Grease/food debris collection drawer below the burner.
- CE certified unit.



## CE Gas - Wok table top NGWT 7-55 SN

Dimension (mm): 800 x 600 x 300/361.5 mm  
Capacity / Cooking Zones: 2 x Ø 280 mm  
Power Rate: LPG 23 kW, Natural Gas 26 kW  
Net and Gross Weight: 47 kg / 58 kg

- Two atmospheric burners with a power rate of 11.5/13 kW (LPG/LNG) each.
- Cast iron potholder.
- Manual ignition.
- Equipped with pilot burners, safety thermo-couples, gas valves and and gas control knobs.
- Grease/food debris collection drawer below each burner.
- CE certified unit.



# Asian Cooking - Wok Range



## CE Gas - Wok Euro Line NGER 4-60

Dimension (mm): 475 x 600 x 850/950 mm  
Capacity / Cooking Zones: Ø 280 mm  
Power Rate: LPG 11.5 kW, Natural Gas 13 kW  
Net and Gross Weight: 34 kg / 47 kg

- One atmospheric burner with a power rate of 11.5/13 kW (LPG/LNG).
- Cast iron potholder.
- Manual ignition.
- Equipped with pilot burner, safety thermo-couple, gas valve and gas control knob.
- Grease/food debris collection drawer below the burner.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm) and for pan sizes Ø 7-9" (178-230 mm).
- CE certified unit.



## CE Gas - Wok Euro Line NGER 9-60

Dimension (mm): 900 x 600 x 850/950 mm  
Capacity / Cooking Zones: 2 x Ø 280 mm  
Power Rate: LPG 23 kW, Natural Gas 26 kW  
Net and Gross Weight: 57 kg / 75 kg

- Two atmospheric burners with a power rate of 11.5/13 kW (LPG/LNG) each.
- Cast iron potholder.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves and gas control knobs.
- Grease/food debris collection drawer below each burner.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm) and for pan sizes Ø 7-9" (178-230 mm).
- CE certified unit.



## CE Gas - Wok Euro Line NGER 15-60

Dimension (mm): 1500 x 600 x 850/950 mm  
Capacity / Cooking Zones: 3 x Ø 280 mm  
Power Rate: LPG 34.5 kW, Natural Gas 39 kW  
Net and Gross Weight: 85 kg / 111 kg

- Three atmospheric burners with a power rate of 11.5/13 kW (LPG/LNG) each.
- Cast iron potholder.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves and gas control knobs.
- Grease/food debris collection drawer below each burner.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm) and for pan sizes Ø 7-9" (178-230 mm).
- CE certified unit.



## CE Gas - Wok Euro Line NGER 20-60

Dimension (mm): 2000 x 600 x 850/950 mm  
Capacity / Cooking Zones: 4 x Ø 280 mm  
Power Rate: LPG 46 kW, Natural Gas 52 kW  
Net and Gross Weight: 116 kg / 154 kg

- Four atmospheric burners with a power rate of 11.5/13 kW (LPG/LNG) each.
- Cast iron potholder.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves and gas control knobs.
- Grease/food debris collection drawer below each burner.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm) and for pan sizes Ø 7-9" (178-230 mm).
- CE certified unit.

# Asian Cooking - Wok Range



## CE Gas - Wok Euro Line NGER 7-70

Dimension (mm): 700 x 700 x 850/1150 mm  
Capacity / Cooking Zones: Ø 280 mm  
Power Rate: LPG 11.5 kW, Natural Gas 13 kW  
Net and Gross Weight: 49 kg / 68 kg

- One atmospheric burner with a power rate of 11.5/13 kW (LPG/LNG).
- Cast iron potholder.
- Manual ignition.
- Equipped with pilot burner, safety thermo-couple, gas valve and gas control knob.
- Slanted, deep drawn, reinforced top panel with drain channel and strainer in the back for easy operation.
- Cold-water supply with one faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Grease/food debris collection drawer below the burner.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm) and for pan sizes Ø 7-9" (178-230 mm).
- CE certified unit.



## CE Gas - Wok Euro Line NGER 13-70

Dimension (mm): 1300 x 700 x 850/1150 mm  
Capacity / Cooking Zones: 2 x Ø 280 mm  
Power Rate: LPG 23 kW, Natural Gas 26 kW  
Net and Gross Weight: 79 kg / 114 kg

- Two atmospheric burners with a power rate of 11.5/13 kW (LPG/LNG) each.
- Cast iron potholder.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves and gas control knobs.
- Slanted, deep drawn, reinforced top panel with drain channel and strainer in the back for easy operation.
- Cold-water supply with one faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Grease/food debris collection drawer below each burner.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm) and for pan sizes Ø 7-9" (178-230 mm).
- CE certified unit.



## CE Gas - Wok Euro Line NGER 20-70

Dimension (mm): 2000 x 700 x 850/1150 mm  
Capacity / Cooking Zones: 3 x Ø 280 mm  
Power Rate: LPG 34.5 kW, Natural Gas 39 kW  
Net and Gross Weight: 116 kg / 154 kg

- Three atmospheric burners with a power rate of 11.5/13 kW (LPG/LNG) each.
- Cast iron potholder.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves and gas control knobs.
- Slanted, deep drawn, reinforced top panel with drain channel and strainer in the back for easy operation.
- Cold-water supply with two faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Grease/food debris collection drawer below each burner.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm) and for pan sizes Ø 7-9" (178-230 mm).
- CE certified unit.



# Asian Cooking - Wok Range



## CE Gas - Wok Kwalie NGK S 40-75 W1

Dimension (mm): 700 x 750 x 750/1050 mm  
Capacity / Cooking Zones: Ø 280 mm  
Power Rate: LPG/Natural Gas 33 kW  
Net and Gross Weight: 64 kg / 82 kg

- One atmospheric jet-burner with a power rate of 33 kW.
- Manual ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knee lever.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the back.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).
- CE certified unit.



## CE Gas - Wok Kwalie NGK S 80-75 W2

Dimension (mm): 1400 x 750 x 750/1050 mm  
Capacity / Cooking Zones: 2 x Ø 280 mm  
Power Rate: LPG/Natural Gas 66 kW  
Net and Gross Weight: 116 kg / 149 kg

- Two atmospheric jet-burners with a power rate of 33 kW each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the back.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).
- CE certified unit.



## CE Gas - Wok Kwalie NGK S 120-75 W3

Dimension (mm): 2200 x 750 x 750/1050 mm  
Capacity / Cooking Zones: 3 x Ø 280 mm  
Power Rate: LPG 73.5 kW, Natural Gas 102 kW  
Net and Gross Weight: 156 kg / 200 kg

- Three atmospheric jet-burners with a power rate of 24.5/34 kW (LPG/LNG) each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the back.
- Cold-water supply with three swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).
- CE certified unit.

# Asian Cooking - Wok Range



## CE Gas - Wok Kwalie NGK S 40-90 W1

Dimension (mm): 700 x 900 x 750/1050 mm  
Capacity / Cooking Zones: Ø 280 mm  
Power Rate: LPG/Natural Gas 33 kW  
Net and Gross Weight: 64 kg / 82 kg

- One atmospheric jet-burner with a power rate of 33 kW.
- Manual ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knee lever.
- Slanted, stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the back.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).
- CE certified unit.



## CE Gas - Wok Kwalie NGK S 40-90 W1S1

Dimension (mm): 900 x 900 x 750/1050 mm  
Capacity / Cooking Zones: Wok burner = Ø 280 mm, soup burner = Ø 280 mm  
Power Rate: LPG 44.5 kW, Natural Gas 46 kW  
Net and Gross Weight: 190 kg / 243 kg

- One atmospheric wok jet-burner with a power rate of 33 kW.
- One atmospheric burner with a power rate of 11.5/13 kW (LPG/LNG).
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers and gas control knob.
- Slanted, stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the back.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).
- CE certified unit.



## Gas - Wok Kwalie NGK S 80-90 W2S1 LCL

Dimension (mm): 1300 x 900 x 750/1050 mm  
Capacity / Cooking Zones: 2 x Wok burner = Ø 280 mm, soup burner = Ø 280 mm  
Power Rate: LPG 77.5 kW, Natural Gas 79 kW  
Net and Gross Weight: 224 kg / 287 kg

- Two atmospheric wok jet-burners with a power rate of 33 kW each.
- One atmospheric burner with a power rate of 11.5/13 kW (LPG/LNG).
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers and gas control knob.
- Slanted, stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the back.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).



## CE Gas - Wok Kwalie NGK S 80-90 W2S1

Dimension (mm): 1300 x 900 x 750/1050 mm  
Capacity / Cooking Zones: 2 x Wok burner = Ø 280 mm, soup burner = Ø 280 mm  
Power Rate: LPG 60.9 kW, Natural Gas 79.9 kW  
Net and Gross Weight: 224 kg / 287 kg

- Two atmospheric wok jet-burners with a power rate of 24.5/34 kW (LPG/LNG) each.
- One atmospheric burner with a power rate of 11.9 kW.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers and gas control knob.
- Slanted, stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the back.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).
- CE certified unit.



# Asian Cooking - Wok Range



## Gas - Wok Kwalie NGK S 80-90 W2S2 LCL

Dimension (mm): 1800 x 900 x 750/1050 mm  
Capacity / Cooking Zones: 2 x Wok burner = Ø 280 mm, 2 x soup burner = Ø 280 mm  
Power Rate: LPG 89 kW, Natural Gas 92 kW  
Net and Gross Weight: 258 kg / 330 kg

- Two atmospheric wok jet-burners with a power rate of 33 kW each.
- Two atmospheric burners with a power rate of 11.5/13 kW (LPG/LNG) each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers and gas control knobs.
- Slanted, stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the back.
- Cold water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).



## CE Gas - Wok Kwalie NGK S 80-90 W2S2

Dimension (mm): 1800 x 900 x 750/1050 mm  
Capacity / Cooking Zones: 2 x Wok burner = Ø 280 mm, 2 x soup burner = Ø 280 mm  
Power Rate: LPG 72.8 kW, Natural Gas 91.8 kW  
Net and Gross Weight: 258 kg / 330 kg

- Two atmospheric wok jet-burners with a power rate of 24.5/34 kW (LPG/LNG) each.
- Two atmospheric burner with a power rate of 11.9 kW each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers and gas control knobs.
- Slanted, stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the back.
- Cold water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).
- CE certified unit.



## CE Gas - Wok Kwalie NGK S 25-90 W3S2

Dimension (mm): 2500 x 900 x 750/1050 mm  
Capacity / Cooking Zones: 3 x Wok burner = Ø 280 mm, 2 x soup burner = Ø 280 mm  
Power Rate: LPG 122 kW, Natural Gas 125 kW  
Net and Gross Weight: 220 kg / 335 kg

- Three atmospheric wok jet-burners with a power rate of 33 kW each.
- Two atmospheric burner with a power rate of 11.5/13 kW (LPG/LNG) each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers and gas control knobs.
- Slanted, stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the back.
- Cold water supply with three swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).
- CE certified unit.

# Asian Cooking - Wok Range



## Gas - Wok Kwalie NGK 6-75

Dimension (mm): 600 x 750 x 750/1050 mm  
Capacity / Cooking Zones: Ø 280 mm  
Power Rate: LPG/Natural Gas 22 kW  
Net and Gross Weight: 63 kg / 81 kg

- One atmospheric, low-pressure jet-burner with a power rate of 22 kW.
- Manual ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knee lever.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the front.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).



## Gas - Wok Kwalie NGK 12-75

Dimension (mm): 1200 x 750 x 750/1050 mm  
Capacity / Cooking Zones: 2 x Ø 280 mm  
Power Rate: LPG/Natural Gas 44 kW  
Net and Gross Weight: 102 kg / 125 kg

- Two atmospheric, low-pressure jet-burners with a power rate of 22 kW each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the front.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).



## Gas - Wok Kwalie NGK 7-90

Dimension (mm): 750 x 900 x 750/1200 mm  
Capacity / Cooking Zones: Ø 330 mm  
Power Rate: LPG/Natural Gas 33 kW  
Net and Gross Weight: 74 kg / 94 kg

- One atmospheric, low-pressure jet-burner with a power rate of 33 kW.
- Manual ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knee lever.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the front.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).



## Gas - Wok Kwalie NGK 15-90

Dimension (mm): 1500 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Ø 330 mm  
Power Rate: LPG/Natural Gas 66 kW  
Net and Gross Weight: 142 kg / 167 kg

- Two atmospheric, low-pressure jet-burners with a power rate of 33 kW each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the front.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).



## Gas - Wok Kwalie NGK 22-90

Dimension (mm): 2250 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 3 x Ø 330 mm  
Power Rate: LPG/Natural Gas 99 kW  
Net and Gross Weight: 194 kg / 281 kg

- Three atmospheric, low-pressure jet-burners with a power rate of 33 kW each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- Slanted, stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the front.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).

# Asian Cooking - Wok Range



## Gas - Wok Kwalie High Pressure NGKH 6-75

Dimension (mm): 600 x 750 x 750/1050 mm  
Capacity / Cooking Zones: Ø 280 mm  
Power Rate: LPG 35 kW  
Net and Gross Weight: 59 kg / 77 kg

- One atmospheric, high-pressure burner with a power rate of 35 kW.
- Manual ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knee lever.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the front.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).



## Gas - Wok Kwalie High Pressure NGKH 12-75

Dimension (mm): 1200 x 750 x 750/1050 mm  
Capacity / Cooking Zones: 2 x Ø 280 mm  
Power Rate: LPG 70 kW  
Net and Gross Weight: 101 kg / 131 kg

- Two atmospheric, high-pressure burners with a power rate of 35 kW each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the front.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).



## Gas - Wok Kwalie High Pressure NGKH 7-90

Dimension (mm): 750 x 900 x 750/1200 mm  
Capacity / Cooking Zones: Ø 330 mm  
Power Rate: LPG 35 kW  
Net and Gross Weight: 79 kg / 123 kg

- One atmospheric, high-pressure burner with a power rate of 35 kW.
- Manual ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knee lever.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the front.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).



## Gas - Wok Kwalie High Pressure NGKH 15-90

Dimension (mm): 1500 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Ø 330 mm  
Power Rate: LPG 70 kW  
Net and Gross Weight: 135 kg / 167 kg

- Two atmospheric, high-pressure burners with a power rate of 35 kW each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the front.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).



## Gas - Wok Kwalie High Pressure NGKH 22-90

Dimension (mm): 2250 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 3 x Ø 330 mm  
Power Rate: LPG 105 kW  
Net and Gross Weight: 194 kg / 281 kg

- Three atmospheric, high-pressure burners with a power rate of 35 kW each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- Slanted, stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the front.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).



# Asian Cooking - Wok Range



## Gas - Wok Kwalie NGWR 7-90 W1

Dimension (mm): 700 x 900 x 800/1200 mm  
Capacity / Cooking Zones: Ø 280 mm  
Power Rate: LPG/Natural Gas 18 kW  
Net and Gross Weight: 82 kg / 124 kg

- One atmospheric, low-pressure pipe burner with a power rate of 18 kW.
- Manual ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knee lever.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the back.
- Cold-water supply with one faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).
- CE certified unit.



## Gas - Wok Kwalie NGWR 9-90 W1S1

Dimension (mm): 900 x 900 x 800/1200 mm  
Capacity / Cooking Zones: Wok burner = Ø 280 mm, clay pot burner = Ø 280 mm  
Power Rate: LPG 29.5 kW, Natural Gas 31 kW  
Net and Gross Weight: 103 kg / 156 kg

- One atmospheric, low-pressure pipe burner with a power rate of 18 kW.
- One atmospheric burner with a power rate of 11.5/13 kW (LPG/LNG).
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the back.
- Cold-water supply with one faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).
- CE certified unit.



## Gas - Wok Kwalie NGWR 16-90 W2S1

Dimension (mm): 1600 x 900 x 800/1200 mm  
Capacity / Cooking Zones: 2 x Wok burner = Ø 280 mm, clay pot burner = Ø 280 mm  
Power Rate: LPG 47.5 kW, Natural Gas 49 kW  
Net and Gross Weight: 167 kg / 245 kg

- Two atmospheric, low-pressure pipe burners with a power rate of 18 kW each.
- One atmospheric burner with a power rate of 11.5/13 kW (LPG/LNG).
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the back.
- Cold-water supply with two faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).
- CE certified unit.



## Gas - Wok Kwalie NGWR 18-90 W2S2

Dimension (mm): 1800 x 900 x 800/1200 mm  
Capacity / Cooking Zones: 2 x Wok burner = Ø 280 mm, 2 x clay pot burner = Ø 280 mm  
Power Rate: LPG 59 kW, Natural Gas 62 kW  
Net and Gross Weight: 196 kg / 271 kg

- Two atmospheric, low-pressure pipe burners with a power rate of 18 kW each.
- Two atmospheric burners with a power rate of 11.5/13 kW (LPG/LNG) each.
- Manual ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (1 mm) and a drain channel with a removable strainer in the back.
- Cold-water supply with two faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene.
- Suitable for wok-pan sizes Ø 14-18" (355-457 mm).
- CE certified unit.

# Asian Cooking - Wok Range Pro



## Gas - Wok Kwalie with Blower NGKB 8-90 W1

Dimension (mm): 800 x 900 x 750/1200 mm  
Capacity / Cooking Zones: Ø 330 mm  
Power Rate: LPG/Natural Gas 40 kW  
Net and Gross Weight: 185 kg / 211 kg

- One powerful 40 kW premix wok burner built in a fire brick chamber for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with wok dome.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



## Gas - Wok Kwalie with Blower NGKB 15-90 W2

Dimension (mm): 1500 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Ø 330 mm  
Power Rate: LPG/Natural Gas 80 kW  
Net and Gross Weight: 366 kg / 417 kg

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with wok domes.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



## Gas - Wok Kwalie with Blower NGKB 24-90 W3

Dimension (mm): 2400 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 3 x Ø 330 mm  
Power Rate: LPG/Natural Gas 120 kW

- Three powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with wok domes.
- Cold-water supply with two faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



## Gas - Wok Kwalie with Blower NGKB 11-90 W1N1

Dimension (mm): 1100 x 900 x 750/1200 mm  
Capacity / Cooking Zones: Ø 330 mm  
Power Rate: LPG/Natural Gas 40 kW  
Net and Gross Weight: 229 kg / 290 kg

- One powerful 40 kW premix wok burner built in a fire brick chamber for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok burner and water/soup pan.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel, 9 liters water/soup pan (1pc).
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).

# Asian Cooking - Wok Range Pro



## CE Gas - Wok Kwalie with Blower NGKB 11-90 W1N1 CLN

Dimension (mm): 1100 x 900 x 750/1200 mm  
Capacity / Cooking Zones: Ø 330 mm  
Power Rate: LPG/Natural Gas 40 kW  
Net and Gross Weight: 229 kg / 290 kg

- One powerful 40 kW premix wok burner built in a fire brick chamber for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electric Ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knee lever, and safety pressure switch.
- Slanted top panel with deep-drawn domes for wok burner and water/soup pan.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel, 9 liters water/soup pan (1pc).
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).
- CE certified unit.



## Gas - Wok Kwalie with Blower NGKB 11-90 W1N1 LBS

Dimension (mm): 1100 x 900 x 750/850 mm  
Capacity / Cooking Zones: Ø 330 mm  
Power Rate: LPG/Natural Gas 40 kW  
Net and Gross Weight: 221 kg / 282 kg

- One powerful 40 kW premix wok burner built in a fire brick chamber for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok burner and water/soup pan.
- Cold-water supply with one swivel faucet mounted on the low backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel, 9 liters water/soup pan (1pc).
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



## Gas - Wok Kwalie with Blower NGKB 16-90 W2N1

Dimension (mm): 1600 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Ø 330 mm  
Power Rate: LPG/Natural Gas 80 kW  
Net and Gross Weight: 410 kg / 467 kg

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with domes for wok burners and water/soup pan.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel, 9 liters water/soup pan (1pc).
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



# Asian Cooking - Wok Range Pro



## Gas - Wok Kwalie with Blower NGKB 22-90 W2N2

Dimension (mm): 2200 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Ø 330 mm  
Power Rate: LPG/Natural Gas 80 kW  
Net and Gross Weight: 455 kg / 518 kg

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok burners and water/soup pans.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel 9 liters water/soup pan (2 pcs).
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



## CE Gas - Wok Kwalie with Blower NGKB 22-90 W2N2 CLN

Dimension (mm): 2200 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Ø 330 mm  
Power Rate: LPG/Natural Gas 80 kW  
Net and Gross Weight: 455 kg / 518 kg

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electric Ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers, and safety pressure switches.
- Slanted top panel with deep-drawn domes for wok burners and water/soup pans.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel 9 liters water/soup pan (2 pcs).
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).
- CE certified unit.



## Gas - Wok Kwalie with Blower NGKB 22-90 W2N2 LBS

Dimension (mm): 2200 x 900 x 750/850 mm  
Capacity / Cooking Zones: 2 x Ø 330 mm  
Power Rate: LPG/Natural Gas 80 kW  
Net and Gross Weight: 450 kg / 518 kg

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok burners and water/soup pans.
- Cold-water supply with one swivel faucet mounted on the low backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel 9 liters water/soup pan (2 pcs).
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



## Gas - Wok Kwalie with Blower NGKB 26.5-90 W3N2

Dimension (mm): 2650 x 900 x 750/850 mm  
Capacity / Cooking Zones: 3 x Ø 330 mm  
Power Rate: LPG/Natural Gas 120 kW

- Three powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with domes for wok burners and water/soup pan.
- Cold-water supply with two faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel 9 liters water/soup pan (2 pcs).
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).

# Asian Cooking - Wok Range Pro



## Gas - Wok Kwalie with Blower NGKB 12-125 W1N1

Dimension (mm): 1200 x 1250 x 750/1200 mm  
Capacity / Cooking Zones: Ø 330 mm  
Power Rate: LPG/Natural Gas 40 kW  
Net and Gross Weight: 280 kg / 338 kg

- One powerful 40 kW premix wok burner built in a fire brick chamber for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok burner and water/soup pan.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel, 9 liters water/soup pan (1pc).
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



## CE Gas - Wok Kwalie with Blower NGKB 12-125 W1N1 CLN

Dimension (mm): 1200 x 1250 x 750/1200 mm  
Capacity / Cooking Zones: Ø 330 mm  
Power Rate: LPG/Natural Gas 40 kW  
Net and Gross Weight: 280 kg / 338 kg

- One powerful 40 kW premix wok burner built in a fire brick chamber for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electric Ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knee lever, and safety pressure switch.
- Slanted top panel with deep-drawn domes for wok burner and water/soup pan.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel, 9 liters water/soup pan (1pc).
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).
- CE certified unit.



## Gas - Wok Kwalie with Blower NGKB 22-125 W2N2

Dimension (mm): 2200 x 1250 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Ø 330 mm  
Power Rate: LPG/Natural Gas 80 kW  
Net and Gross Weight: 517 kg / 604 kg

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok burners and water/soup pans.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel, 9 liters water/soup pans (2pcs).
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



## CE Gas - Wok Kwalie with Blower NGKB 22-125 W2N2 CLN

Dimension (mm): 2200 x 1250 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Ø 330 mm  
Power Rate: LPG/Natural Gas 80 kW  
Net and Gross Weight: 517 kg / 604 kg

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Concealed blower design.
- Electric Ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers, and safety pressure switches.
- Slanted top panel with deep-drawn domes for wok burners and water/soup pans.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel, 9 liters water/soup pans (2pcs).
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).
- CE certified unit.

# Asian Cooking - Wok Range Pro



## Gas - Wok Kwalie with Blower NGKB 11-90 W1S1

Dimension (mm): 1100 x 900 x 750/1200 mm  
Capacity / Cooking Zones: Wok burner = Ø 330 mm, clay pot burner = Ø 280 mm  
Power Rate: LPG/Natural Gas 44.9 kW  
Net and Gross Weight: 240 kg / 314.4 kg

- One powerful 40 kW premix wok burner built in a fire brick chamber for high thermal efficiency with low combustion noise (<70 dB).
- One atmospheric clay pot burner with a power rate of 4.9 kW.
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology, piezo ignition for clay pot burner.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok and clay pot burner.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



## Gas - Wok Kwalie with Blower NGKB 16-90 W2S1

Dimension (mm): 1600 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Wok burner = Ø 330 mm, clay pot burner = Ø 280 mm  
Power Rate: LPG/Natural Gas 84.9 kW  
Net and Gross Weight: 415 kg / 472 kg

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- One atmospheric clay pot burner with a power rate of 4.9 kW.
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology, piezo ignition for clay pot burner.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok and clay pot burners.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



## Gas - Wok Kwalie with Blower NGKB 22-90 W2S2

Dimension (mm): 2200 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Wok burner = Ø 330 mm, 2 x clay pot burner = Ø 280 mm  
Power Rate: LPG/Natural Gas 89.8 kW  
Net and Gross Weight: 456 kg / 597.36 kg

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Two atmospheric clay pot burners with a power rate of 4.9 kW each.
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology, piezo ignition for clay pot burner.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok and clay pot burners.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



# Asian Cooking - Wok Range Pro



## Gas - Wok Kwalie with Blower NGKB 12-125 W1S1

Dimension (mm): 1200 x 1250 x 750/1200 mm  
Capacity / Cooking Zones: Wok burner = Ø 330 mm, clay pot burner = Ø 280 mm  
Power Rate: LPG/Natural Gas 44.9 kW  
Net and Gross Weight: 256 kg / 335.36 kg

- One powerful 40 kW premix wok burner built in a fire brick chamber for high thermal efficiency with low combustion noise (<70 dB).
- One atmospheric clay pot burner with a power rate of 4.9 kW.
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology, piezo ignition for clay pot burner.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok and clay pot burner.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



## Gas - Wok Kwalie with Blower NGKB 22-125 W2S2

Dimension (mm): 2200 x 1250 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Wok burner = Ø 330 mm, 2 x clay pot burner = Ø 280 mm  
Power Rate: LPG/Natural Gas 89.8 kW  
Net and Gross Weight: 485 kg / 635.35 kg

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Two atmospheric clay pot burners with a power rate of 4.9 kW each.
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology, piezo ignition for clay pot burner.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok and clay pot burners.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



## Gas - Wok Kwalie with Blower NGKB 14-125 W1S1N1

Dimension (mm): 1400 x 1250 x 750/1200 mm  
Capacity / Cooking Zones: Wok burner = Ø 330 mm, clay pot burner = Ø 280 mm  
Power Rate: LPG/Natural Gas 44.9 kW  
Net and Gross Weight: 290 kg / 380 kg

- One powerful 40 kW premix wok burner built in a fire brick chamber for high thermal efficiency with low combustion noise (<70 dB).
- One atmospheric clay pot burner with a power rate of 4.9 kW.
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology, piezo ignition for clay pot burner.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok burner, clay pot burner and water/soup pan.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel, 9 liters water/soup pan (1 pc).
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).

# Asian Cooking - Wok Range Pro



## Gas - Wok Kwalie with Blower NGKB 24-125 W2S2N2

Dimension (mm): 2400 x 1250 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Wok burner = Ø 330 mm, 2 x clay pot burner = Ø 280 mm  
Power Rate: LPG/Natural Gas 89.8 kW  
Net and Gross Weight: 548 kg / 718 kg

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Two atmospheric clay pot burners with a power rate of 4.9 kW each.
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology, piezo ignition for clay pot burner.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok burners, clay pot burners and water/soup pans.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Stainless steel 9 liters water/soup pan (2 pcs).
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



## Gas - Wok Kwalie with Blower NGKB 22-125 W2R2

Dimension (mm): 2200 x 1250 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Wok burner = Ø 330 mm, 2 x soup burner = Ø 280 mm  
Power Rate: LPG 103 /Natural Gas 106 kW  
Net and Gross Weight: 485 kg / 635.35 kg

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (<70 dB).
- Two atmospheric stock pot burners with a power rate of 11.5 kW (G30) / 13 kW (G20) each.
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology, piezo ignition for stock pot burner.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with deep-drawn domes for wok and clay pot burners.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Suitable for wok-pan sizes Ø 18-24" (457-610 mm).



## Gas - Wok Kwalie with Blower NGKB 800

Dimension (mm): 1100 x 1150 x 750/1200 mm  
Capacity / Cooking Zones: Ø 800 mm  
Power Rate: LPG/Natural Gas 48 kW

- One powerful 40 kW premix wok burner with low combustion noise (<70 dB).
- Concealed blower design.
- Electronic Ignition of the pilot and use of the main burner with push one-button technology.
- Equipped with pilot burner, gas valve, gas knee lever and an electronic flame failure safety device (FS) that shuts down the gas supply for main burner within 2 seconds when no pilot flame is detected.
- Slanted top panel with integrated wok pan Ø 800 mm.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Drain with strainer in the front.

# Asian Cooking - Wok Table

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## Wok Table 750 ATP 3-75 KW

Dimension (mm): 300 x 750 x 750/1050 mm  
Capacity / Cooking Zones: N/A  
Power Rate: N/A  
Net and Gross Weight: 21 kg / 26.25 kg

- Made of stainless steel AISI 304.
- Height adjustable legs.
- Bottom shelf for wok pans or other utensils.



## Wok Table 750 ATP 4-75 KW

Dimension (mm): 400 x 750 x 750/1050 mm  
Capacity / Cooking Zones: N/A  
Power Rate: N/A  
Net and Gross Weight: 24 kg / 30 kg

- Made of stainless steel AISI 304.
- Height adjustable legs.
- Bottom shelf for wok pans or other utensils.



## Wok Table 750 ATP 5-75 KW

Dimension (mm): 500 x 750 x 750/1050 mm  
Capacity / Cooking Zones: N/A  
Power Rate: N/A  
Net and Gross Weight: 27 kg / 33.75 kg

- Made of stainless steel AISI 304.
- Height adjustable legs.
- Bottom shelf for wok pans or other utensils.



## Wok Table 750 ATP 6-75 KW

Dimension (mm): 600 x 750 x 750/1050 mm  
Capacity / Cooking Zones: N/A  
Power Rate: N/A  
Net and Gross Weight: 30 kg / 37.5 kg

- Made of stainless steel AISI 304.
- Height adjustable legs.
- Bottom shelf for wok pans or other utensils.



# Asian Cooking - Wok Table



## Wok Table 900 ATP 3-90 KW

Dimension (mm): 300 x 900 x 750/1200 mm  
Capacity / Cooking Zones: N/A  
Power Rate: N/A  
Net and Gross Weight: 25 kg / 31.25 kg

- Made of stainless steel AISI 304.
- Height adjustable legs.
- Bottom shelf for wok pans or other utensils.



## Wok Table 900 ATP 4-90 KW

Dimension (mm): 400 x 900 x 750/1200 mm  
Capacity / Cooking Zones: N/A  
Power Rate: N/A  
Net and Gross Weight: 28 kg / 35 kg

- Made of stainless steel AISI 304.
- Height adjustable legs.
- Bottom shelf for wok pans or other utensils.



## Wok Table 900 ATP 5-90 KW

Dimension (mm): 500 x 900 x 750/1200 mm  
Capacity / Cooking Zones: N/A  
Power Rate: N/A  
Net and Gross Weight: 31 kg / 38.75 kg

- Made of stainless steel AISI 304.
- Height adjustable legs.
- Bottom shelf for wok pans or other utensils.



## Wok Table 900 ATP 6-90 KW

Dimension (mm): 600 x 900 x 750/1200 mm  
Capacity / Cooking Zones: N/A  
Power Rate: N/A  
Net and Gross Weight: 34 kg / 42.5 kg

- Made of stainless steel AISI 304.
- Height adjustable legs.
- Bottom shelf for wok pans or other utensils.

# Asian Cooking - Wok Table

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## Wok Table 1250 ATP 3-125 KW

Dimension (mm): 300 x 1250 x 750/1200 mm  
Capacity / Cooking Zones: N/A  
Power Rate: N/A  
Net and Gross Weight: 27 kg / 33.75 kg

- Made of stainless steel AISI 304.
- Height adjustable legs.
- Bottom shelf for wok pans or other utensils.



## Wok Table 1250 ATP 4-125 KW

Dimension (mm): 400 x 1250 x 750/1200 mm  
Capacity / Cooking Zones: N/A  
Power Rate: N/A  
Net and Gross Weight: 30 kg / 37.5 kg

- Made of stainless steel AISI 304.
- Height adjustable legs.
- Bottom shelf for wok pans or other utensils.



## Wok Table 1250 ATP 5-125 KW

Dimension (mm): 500 x 1250 x 750/1200 mm  
Capacity / Cooking Zones: N/A  
Power Rate: N/A  
Net and Gross Weight: 33 kg / 41.25 kg

- Made of stainless steel AISI 304.
- Height adjustable legs.
- Bottom shelf for wok pans or other utensils.



## Wok Table 1250 ATP 6-125 KW

Dimension (mm): 600 x 1250 x 750/1200 mm  
Capacity / Cooking Zones: N/A  
Power Rate: N/A  
Net and Gross Weight: 36 kg / 45 kg

- Made of stainless steel AISI 304.
- Height adjustable legs.
- Bottom shelf for wok pans or other utensils.

## Notes

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# Induction Wok

Intelligent and superbly-efficient. Nayati Wok Induction comes with the superior cooling technology and higher coil density, ensuring users always get the best of both performance and energy saving.

# Asian Cooking - Induction Wok Range



## CE Induction - Wok Euro Line NEWI 7-75 W1

Dimension (mm): 700 x 750 x 750/1050 mm  
Capacity / Cooking Zones: Ø 300 mm  
Power Rate: 5 kW - 220V, 1PNE AC /50-60Hz  
Net and Gross Weight: 41 kg / 62 kg

- One impact-resistant glass-ceramic wok bowl Ø 300 mm.
- One high-efficient, energy saving induction coil with 5 kW connected load.
- Nine level power adjustment with rotary control knob.
- LED display to indicate the operation modes and the selected power level or the remaining minutes when the timer function is activated.
- Slanted, reinforced top panel.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Drain channel with removable strainer in the back for easy operation and maximum hygiene.
- CE certified unit.



## CE Induction - Wok Euro Line NEWI 8-75 W1

Dimension (mm): 800 x 750 x 750/1050 mm  
Capacity / Cooking Zones: Ø 400 mm  
Power Rate: 8 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 76 kg / 97 kg

- One impact-resistant glass-ceramic wok bowl Ø 400 mm.
- One high-efficient, energy saving induction coil with 8 kW connected load.
- Five level power adjustment with power selection slider.
- LED display to indicate the selected power level and the operation modes.
- Slanted, reinforced top panel with dome for glass-ceramic wok bowl.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Drain channel with removable strainer in the front for easy operation and maximum hygiene.
- CE certified unit.



## CE Induction - Wok Euro Line NEWI 14-75 W2

Dimension (mm): 1400 x 750 x 750/1050 mm  
Capacity / Cooking Zones: 2 x Ø 300 mm  
Power Rate: 10 kW - 380V, 2PNE AC /50-60Hz  
Net and Gross Weight: 79 kg / 110 kg

- Two impact-resistant glass-ceramic wok bowls Ø 300 mm.
- Two high-efficient, energy saving induction coils with 5 kW connected load each.
- Nine level power adjustment with rotary control knobs.
- LED display to indicate the operation modes and the selected power level or the remaining minutes when the timer function is activated.
- Slanted, reinforced top panel.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Drain channel with removable strainer in the back for easy operation and maximum hygiene.
- CE certified unit.



## CE Induction - Wok Euro Line NEWI 15-75 W2

Dimension (mm): 1500 x 750 x 750/1050 mm  
Capacity / Cooking Zones: 2 x Ø 400 mm  
Power Rate: 16 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 145 kg / 174 kg

- Two impact-resistant glass-ceramic wok bowls Ø 400 mm.
- Two high-efficient, energy saving induction coils with 8 kW connected load each.
- Five level power adjustment with power selection sliders.
- LED display to indicate the selected power level and the operation modes.
- Slanted, reinforced top panel with domes for glass-ceramic wok bowls.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Drain channel with removable strainer in the front for easy operation and maximum hygiene.
- CE certified unit.

# Asian Cooking - Induction Wok Range



## CE Induction - Wok Kwalie NEWI 8-90 W1

Dimension (mm): 800 x 900 x 750/1200 mm  
Capacity / Cooking Zones: Ø 400 mm  
Power Rate: 15 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 68 kg / 82 kg

- One impact-resistant glass-ceramic wok bowl Ø 400 mm.
- One high-efficient, energy saving induction coil with 15 kW connected load.
- Five level power adjustment with power selection slider.
- LED display to indicate the selected power level and the operation modes.
- Slanted, reinforced top panel with dome for glass-ceramic wok bowl.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Drain channel with removable strainer in the front for easy operation and maximum hygiene.
- CE certified unit.



## CE Induction - Wok Kwalie NEWI 15-90 W2

Dimension (mm): 1500 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Ø 400 mm  
Power Rate: 30 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 136 kg / 163 kg

- Two impact-resistant glass-ceramic wok bowls Ø 400 mm.
- Two high-efficient, energy saving induction coils with 15 kW connected load each.
- Five level power adjustment with power selection sliders.
- LED display to indicate the selected power level and the operation modes.
- Slanted, reinforced top panel with domes for glass-ceramic wok bowls.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Drain channel with removable strainer in the front for easy operation and maximum hygiene.
- CE certified unit.



## Induction - Wok Kwalie NEWI 24-90 W3

Dimension (mm): 2400 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 3 x Ø 400 mm  
Power Rate: 45 kW - 380V, 3PNE AC /50-60Hz

- Three impact-resistant glass-ceramic wok bowls Ø 400 mm.
- Three high-efficient, energy saving induction coils with 15 kW connected load each.
- Five level power adjustment with power selection sliders.
- LED display to indicate the selected power level and the operation modes.
- Slanted, reinforced top panel with domes for glass-ceramic wok bowls.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Drain channel with removable strainer in the front for easy operation and maximum hygiene.
- CE certified unit.



## CE Induction - Wok Kwalie NEWI 11-90 W1N1

Dimension (mm): 1100 x 900 x 750/1200 mm  
Capacity / Cooking Zones: Ø 400  
Power Rate: 15 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 98 kg / 118 kg

- One impact-resistant glass-ceramic wok bowl Ø 400 mm.
- One high-efficient, energy saving induction coil with 15 kW connected load.
- Five level power adjustment with power selection slider.
- LED display to indicate the selected power level and the operation modes.
- Slanted, reinforced top panel with dome for glass-ceramic wok bowl.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Drain channel with removable strainer in the front for easy operation and maximum hygiene.
- Stainless steel, 9 liters water/soup pan (1pc).
- CE certified unit.



# Asian Cooking - Induction Wok Range



## CE Induction - Wok Kwalie NEWI 16-90 W2N1

Dimension (mm): 1600 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Ø 400 mm  
Power Rate: 30 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 157 kg / 189 kg

- Two impact-resistant glass-ceramic wok bowls Ø 400 mm.
- Two high-efficient, energy saving induction coils with 15 kW connected load each.
- Five level power adjustment with power selection sliders.
- LED display to indicate the selected power level and the operation modes.
- Slanted, reinforced top panel with domes for glass-ceramic wok bowls.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Drain channel with removable strainer in the front for easy operation and maximum hygiene.
- Stainless steel, 9 liters water/soup pan (1 pc).
- CE certified unit.



## CE Induction - Wok Kwalie NEWI 22-90 W2N2

Dimension (mm): 2200 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Ø 400 mm  
Power Rate: 30 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 177 kg / 213 kg

- Two impact-resistant glass-ceramic wok bowls Ø 400 mm.
- Two high-efficient, energy saving induction coils with 15 kW connected load each.
- Five level power adjustment with power selection sliders.
- LED display to indicate the selected power level and the operation modes.
- Slanted, reinforced top panel with domes for glass-ceramic wok bowls.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Drain channel with removable strainer in the front for easy operation and maximum hygiene.
- Stainless steel, 9 liters water/soup pan (2pcs).
- CE certified unit.



## Induction - Wok Kwalie NEWI 11-90 W1S1

Dimension (mm): 1100 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 1 x Ø 400 mm, 1 x 180 mm  
Power Rate: 16.5 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 103 kg / 123 kg

- One impact-resistant glass-ceramic wok bowl Ø 400 mm.
- One high-efficient, energy saving induction coil with 15 kW connected load.
- Five level power adjustment with power selection slider.
- LED display to indicate the selected power level and the operation modes.
- Slanted, reinforced top panel with dome for glass-ceramic wok bowl.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Drain channel with removable strainer in the front for easy operation and maximum hygiene.
- Heated, 9 liters stainless steel water/soup pan (1pc).
- CE certified unit.



## Induction - Wok Kwalie NEWI 16-90 W2S1

Dimension (mm): 1600 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Ø 400 mm, 1 x 180 mm  
Power Rate: 31.5 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 162 kg / 194 kg

- Two impact-resistant glass-ceramic wok bowls Ø 400 mm.
- Two high-efficient, energy saving induction coils with 15 kW connected load each.
- Five level power adjustment with power selection sliders.
- LED display to indicate the selected power level and the operation modes.
- Slanted, reinforced top panel with domes for glass-ceramic wok bowls.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Drain channel with removable strainer in the front for easy operation and maximum hygiene.
- Heated, 9 liters stainless steel water/soup pan (1pc).
- CE certified unit.

# Asian Cooking - Induction Wok Range

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## Induction - Wok Kwalie NEWI 22-90 W2S2

Dimension (mm): 2200 x 900 x 750/1200 mm

Capacity / Cooking Zones: 2 x Ø 400 mm, 2 x 180 mm

Power Rate: 33 kW - 380V, 3PNE AC /50-60Hz

Net and Gross Weight: 187 kg / 223 kg

- Two impact-resistant glass-ceramic wok bowls Ø 400 mm.
- Two high-efficient, energy saving induction coils with 15 kW connected load each.
- Five level power adjustment with power selection sliders.
- LED display to indicate the selected power level and the operation modes.
- Slanted, reinforced top panel with domes for glass-ceramic wok bowls.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Drain channel with removable strainer in the front for easy operation and maximum hygiene.
- Heated, 9 liters stainless steel water/soup pan (2pcs).
- CE certified unit.



# Warmer, Pot and Noodle Cooker

Entirely constructed in chrome-nickel steel and energized with a high powered burner. Crafted for simplicity, portability, power, and durability to cater medium volume of boiling and simmering.

High-speed boiling noodle cooker with auto lifting option and individual computerized-timer for each zone. Designed and Crafted for automation with less supervision.



# Asian Cooking - Pot Cooker



## CE Gas - Pot Cooker NGETL 5-50

Dimension (mm): 500 x 500 x 475 mm  
Capacity / Cooking Zones: Ø 500 mm  
Power Rate: LPG 11.5 kW, Natural Gas 13 kW  
Net and Gross Weight: 20 kg / 22 kg

- One atmospheric burner with a power rate of 11.5/13 kW (LPG/LNG).
- Large cast iron potholder for heavy duty use.
- Manual ignition.
- Equipped with pilot burner, safety thermo-couple, gas valve and gas control knob.
- Top made of a one piece, cast iron potholder.
- CE certified unit.



## Gas - Pot Cooker NGTL 6-75

Dimension (mm): 600 x 750 x 450/1050 mm  
Capacity / Cooking Zones: Ø 500 mm  
Power Rate: LPG/Natural Gas 22 kW  
Net and Gross Weight: 39 kg / 58 kg

- One atmospheric burner with a power rate of 22 kW.
- Large cast iron potholder for heavy-duty use.
- Manual ignition.
- Equipped with pilot burner, safety thermo-couple, gas valve and gas control knob.



## Gas - Pot Cooker NGTL 6-75 NSB

Dimension (mm): 600 x 750 x 450 mm  
Capacity / Cooking Zones: Ø 500 mm  
Power Rate: LPG/Natural Gas 22 kW  
Net and Gross Weight: 35 kg / 54 kg

- One atmospheric burner with a power rate of 22 kW.
- Large cast iron potholder for heavy duty use.
- Manual ignition.
- Equipped with pilot burner, safety thermo-couple, gas valve and gas control knob.



## Gas - Pot Cooker NGTL 12-75

Dimension (mm): 1200 x 750 x 450/1050 mm  
Capacity / Cooking Zones: 2 x Ø 500 mm  
Power Rate: LPG/Natural Gas 44 kW  
Net and Gross Weight: 75 kg / 102 kg

- Two atmospheric burners with a power rate of 22 kW each.
- Two large cast iron potholders for heavy duty use.
- Manual ignition.
- Equipped with pilot burners, safety thermo-couples, gas valves and gas control knobs.



## Gas - Pot Cooker NGTL 6-75 H

Dimension (mm): 600 x 750 x 450/1050 mm  
Capacity / Cooking Zones: Ø 500 mm  
Power Rate: LPG 35 kW  
Net and Gross Weight: 39 kg / 58 kg

- One atmospheric burner with a power rate of 35 kW.
- Large cast iron potholder for heavy duty use.
- Manual ignition.
- Equipped with pilot burner, safety thermo-couple, gas valve and gas control knob.

# Asian Cooking - Pot Cooker



## Gas - Pot Cooker NGTL 12-75 H

Dimension (mm): 1200 x 750 x 450/1050 mm  
Capacity / Cooking Zones: 2 x Ø 500 mm  
Power Rate: LPG 70 kW  
Net and Gross Weight: 75 kg / 102 kg

- Two atmospheric burners with a power rate of 35 kW each.
- Two large cast iron potholders for heavy duty use.
- Manual ignition.
- Equipped with pilot burners, safety thermo-couples, gas valves and gas control knobs.



## CE Induction - Pot Cooker NETL 7-75

Dimension (mm): 700 x 750 x 600/1220 mm  
Capacity / Cooking Zones: Ø 470 mm  
Power Rate: 15 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 68 kg / 79 kg

- Impact-resistant glass-ceramic hob with Ø 470 mm.
- High-efficient, energy-saving induction coil with 15 kW connected load.
- Five level power adjustment with power selection sliders.
- LED display to indicate the selected power level and the operation modes.
- CE certified unit.



## Gas - Soup Warmer NGSW 4-75

Dimension (mm): 400 x 750 x 750/1050 mm  
Capacity / Cooking Zones: 27 liters, 320 x 487 mm  
Power Rate: LPG/Natural Gas 16 kW  
Net and Gross Weight: 55 kg / 68 kg

- High-performance atmospheric burner with a power rate of 16 kW.
- Piezo ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knob.
- Salt-resistant, stainless steel tank of 27 liters with drain valve.
- Cold water supply with one swivel faucet mounted on the backsplash.
- Partition with four GN containers with a volume of 12.5 liters soup in total.



## CE Electric - Soup Warmer NESW 4-75

Dimension (mm): 400 x 750 x 750/1050 mm  
Capacity / Cooking Zones: 27 liters, 320 x 487 mm  
Power Rate: 12.0 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 55 kg / 68 kg

- High-efficient heaters with a total connected load of 12 kW.
- Three level rotary switch with control knob and function indication lights.
- Salt-resistant, stainless steel tank of 27 liters with drain valve.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Partition with four GN containers with a volume of 12.5 liters soup in total.
- CE certified unit.



## Gas - Noodle Cooker NGN 16 (ME)

Dimension (mm): 400 x 750 x 850/900 mm  
Capacity / Cooking Zones: 27 liters, 320 x 475 mm  
Power Rate: LPG/Natural Gas 16 kW  
Net and Gross Weight: 47 kg / 55 kg

- Powered with 16 kW chrome-plated steel fin burner.
- Capacity up to 27 liters.
- Usable for six noodle baskets.
- Manual water filling system with knob integrated on the front panel.
- Thermal-cut off when overheated.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.

# Asian Cooking - Noodle Cooker



## Gas - Noodle Cooker NGN 16 AL (ME)

Dimension (mm): 600 x 750 x 850/900 mm  
Capacity / Cooking Zones: 27 liters, 320 x 475 mm  
Power Rate: LPG/Natural Gas 16 kW  
Net and Gross Weight: 96 kg / 112 kg

- Powered with 16 kW chrome-plated steel fin burner.
- Capacity up to 27 liters.
- Usable for six noodle baskets with auto-lifting features.
- Six individual timer, one for each baskets. Resettable through two button simultaneous push.
- Manual water filling system with knob integrated on the front panel.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.
- Thermal-cut off when overheated.



## CE Electric - Noodle Cooker NEN 16 (ME)

Dimension (mm): 400 x 750 x 850/990 mm  
Capacity / Cooking Zones: 30 liters, 320 x 475 mm  
Power Rate: 12 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 53 kg / 64 kg

- Powered with 12 kW immersion rod heaters.
- Capacity up to 30 liters.
- Usable for six noodle baskets.
- Manual water filling system with knob integrated on the front panel.
- Thermal-cut off when overheated.
- Three level rotary switch with control knob and function indication lights.



## CE Electric - Noodle Cooker NEN 16 AL (ME)

Dimension (mm): 600 x 750 x 850/1200 mm  
Capacity / Cooking Zones: 30 liters, 320 x 475 mm  
Power Rate: 12.04 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 81 kg / 92 kg

- Powered with 12 kW immersion rod heaters.
- Capacity up to 30 liters.
- Usable for six noodle baskets with auto-lifting features.
- Six individual timer, one for each baskets. Resettable through two button simultaneous push.
- Manual water filling system with knob integrated on the front panel.
- Three level rotary switch with control knob and function indication lights.
- Thermal-cut off when overheated.



## CE Electric - Noodle Cooker NEN 16 (ME1)

Dimension (mm): 400 x 750 x 850/990 mm  
Capacity / Cooking Zones: 30 liters, 320 x 475 mm  
Power Rate: 12 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 53 kg / 64 kg

- Powered with 12 kW immersion rod heaters.
- Capacity up to 30 liters.
- Usable for six noodle baskets.
- Manual water filling system with knob integrated on the front panel.
- Thermal-cut off when overheated.
- Three level rotary switch with control knob and function indication lights.





# Open Flame Range

Cooking Range for Asian Cuisine. Entirely constructed in stainless steel and energized with high efficient burner(s). Designed for boiling, steaming, frying, braising, simmering and steam frying.

# Asian Cooking - Open Flame Range

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## Gas - Open Flame Range EGTR 4-75

Dimension (mm): 400 x 750 x 850/950 mm  
Capacity / Cooking Zones: 2 x 350 x 285 mm  
Power Rate: LPG/Natural Gas 11 kW  
Net and Gross Weight: 35 kg / 40 kg

- Two atmospheric burner with a power rate of 5.5 kW each.
- Removable deep-drawn stand for pot holder to avoid water in the cavity.
- Durable cast iron pot-holder for each hob.
- Manual ignition.
- Equipped with pilot burner, safety thermo-couple, gas valve and gas control knob.



## Gas - Open Flame Range EGTR 8-75

Dimension (mm): 800 x 750 x 850/950 mm  
Capacity / Cooking Zones: 4 x 350 x 285 mm  
Power Rate: LPG/Natural Gas 22 kW  
Net and Gross Weight: 56 kg / 64 kg

- Four atmospheric burner with a power rate of 5.5 kW each.
- Removable deep-drawn stand for pot holder to avoid water in the cavity.
- Durable cast iron pot-holder for each hob.
- Manual ignition.
- Equipped with pilot burner, safety thermo-couple, gas valve and gas control knob.



## Gas - Open Flame Range EGTR 12-75

Dimension (mm): 1200 x 750 x 850/950 mm  
Capacity / Cooking Zones: 6 x 350 x 285 mm  
Power Rate: LPG/Natural Gas 33 kW  
Net and Gross Weight: 80 kg / 92 kg

- Six atmospheric burner with a power rate of 5.5 kW each.
- Removable deep-drawn stand for pot holder to avoid water in the cavity.
- Durable cast iron pot-holder for each hob.
- Manual ignition.
- Equipped with pilot burner, safety thermo-couple, gas valve and gas control knob.

# Asian Cooking - Open Flame Range

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## Gas - Open Flame Range NGOR 6-75 ME

Dimension (mm): 600 x 750 x 850/870 mm  
Capacity / Cooking Zones: Ø 500 mm  
Power Rate: LPG/Natural Gas 22 kW  
Net and Gross Weight: 47 kg / 56 kg

- One atmospheric burner with a power rate of 22 kW.
- Large cast iron potholder for heavy-duty use.
- Piezo ignition.
- Equipped with pilot burner, safety thermo-couple, gas valve and gas control knob.



## Gas - Open Flame Range NGOR 12-75 ME

Dimension (mm): 1200 x 750 x 850/870 mm  
Capacity / Cooking Zones: 2 x Ø 500 mm  
Power Rate: LPG/Natural Gas 44 kW  
Net and Gross Weight: 79 kg / 97 kg

- Two atmospheric burner with a power rate of 22 kW each.
- Large cast iron potholders for heavy-duty use.
- Piezo ignition.
- Equipped with pilot burners, safety thermo-couples, gas valves and gas control knobs.





# Steamer

Oriental steaming made simple with an advanced heating system that improves steam production and saves energy. Offering flexibility that comes with three decks, dim sum, or rice roll variants. Invented to deliver succulent and juicy result.



# Asian Cooking - Steamer



## Gas - Dim Sum Steamer NGSB 9-90 LN

Dimension (mm): 900 x 900 x 750/1200 mm  
Capacity / Cooking Zones: Ø 600 mm  
Power Rate: LPG/Natural Gas 33 kW, and 0.004 kW  
- 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 141 kg / 205 kg

- High-performance atmospheric burners with a total power rate of 33 kW.
- Electronic Ignition of the pilot and use of the main burners with push one-button technology.
- Equipped with pilot burners, gas valve, gas knee levers and an electronic flame failure safety device (FS) that shuts down the gas supply for main burners within 2 seconds when no pilot flame is detected.
- Slanted, deep drawn, reinforced top panel with drain channel and removable strainer in the front for easy operation.
- Deck cooling & cleaning system with spray nozzles for a maximum hygiene and easy operation.
- Steam box engine with automatic filling system and security thermostat. Maximum water usage 32 liters/hour.



## CE Gas - Dim Sum Steamer NGSB 9-90 CE

Dimension (mm): 900 x 900 x 750/1200 mm  
Capacity / Cooking Zones: Ø 600 mm  
Power Rate: LPG/Natural Gas 42 kW, and 0.08 kW -  
230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 149 kg / 213 kg

- High-performance premix burners with blowers and a total power rate of 42 kW. Low combustion noise of <70 dB.
- Electric ignition.
- Equipped with gas valves, gas failure security and gas knob.
- Slanted, deep drawn, reinforced top panel with drain channel and removable strainer in the front for easy operation.
- Deck cooling & cleaning system with spray nozzles for a maximum hygiene and easy operation.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Steam box engine with automatic filling system and security thermostat.
- CE certified unit.



## Gas - Dim Sum Steamer NGSB 15-90 LN

Dimension (mm): 1500 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 2 x Ø 600 mm  
Power Rate: LPG/Natural Gas 66 kW, and 0.08 kW -  
230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 260 kg / 370 kg

- High-performance atmospheric burners with a total power rate of 66 kW.
- Electronic Ignition of the pilot and use of the main burners with push one-button technology.
- Equipped with pilot burners, gas valve, gas knee levers and an electronic flame failure safety device (FS) that shuts down the gas supply for main burners within 2 seconds when no pilot flame is detected.
- Slanted, deep drawn, reinforced top panel with drain channel and removable strainer in the front for easy operation.
- Deck cooling & cleaning system with spray nozzles for a maximum hygiene and easy operation.
- Two steam box engines with automatic filling system and security thermostats. Maximum water usage 64 liters/hour.



## Gas - Dim Sum Steamer/ Slim NGDS 16

Dimension (mm): 400 x 750 x 850 mm  
Capacity / Cooking Zones: 27 liters, 320 x 487 mm  
Power Rate: LPG/Natural Gas 16 kW  
Net and Gross Weight: 47 kg / 58 kg

- High-performance atmospheric burner with a power rate of 16 kW.
- Usable for bamboo trays of Ø 130 mm
- Piezo ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knob.
- Salt resistant, stainless steel tank of 27 liters with drain valve.
- Cold water supply with faucet to fill the tank.

# Asian Cooking - Steamer



## Gas - Dim Sum Steamer/ Slim NGDS 6-75

Dimension (mm): 600 x 750 x 750/1050 mm  
Capacity / Cooking Zones: 25 liters, 470 x 470 mm  
Power Rate: LPG/Natural Gas 22 kW  
Net and Gross Weight: 70 kg / 86 kg

- High-performance atmospheric burner with a power rate of 22 kW.
- Automatic water filling system.
- Usable for bamboo trays of Ø 130 mm
- Piezo ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knob.
- Salt-resistant, stainless steel tank of 25 liters with drain valve.



## Gas - Rice Roll Steamer NGRS 9-90 LN

Dimension (mm): 900 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 836 x 556 mm  
Power Rate: LPG/Natural Gas 33 kW, and 0.004 kW  
- 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 152 kg / 216 kg

- High-performance atmospheric burners with a total power rate of 33 kW.
- Electronic Ignition of the pilot and use of the main burners with push one-button technology.
- Equipped with pilot burners, gas valve, gas knee levers and an electronic flame failure safety device (FS) that shuts down the gas supply for main burners within 2 seconds when no pilot flame is detected.
- Slanted, deep drawn, reinforced top panel with drain channel and removable strainer in the front for easy operation.
- Deck cooling & cleaning system with spray nozzles for a maximum hygiene and easy operation.
- Steam box engine with automatic filling system and security thermostat. Maximum water usage 32 liters/hour.



## CE Gas - Rice Roll Steamer NGRS 9-90 CE

Dimension (mm): 900 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 836 x 556 mm  
Power Rate: LPG/Natural Gas 42 kW, and 0.08 kW -  
230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 160 kg / 224 kg

- High-performance premix burners with blowers and a total power rate of 42 kW. Low combustion noise of <70 dB.
- Electric ignition.
- Equipped with gas valves, gas failure security and gas knob.
- Slanted, deep drawn, reinforced top panel with drain channel and removable strainer in the front for easy operation.
- Deck cooling & cleaning system with spray nozzles for a maximum hygiene and easy operation.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Steam box engine with automatic filling system and security thermostat.
- CE certified unit.



## Gas - Rice Roll Steamer/ Slim NGRS 6-75

Dimension (mm): 600 x 750 x 750/1050 mm  
Capacity / Cooking Zones: 25 liters, 470 x 470 mm  
Power Rate: LPG/Natural Gas 22 kW  
Net and Gross Weight: 75 kg / 91 kg

- High-performance atmospheric burner with a power rate of 22 kW.
- Automatic water filling system.
- Piezo ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knob.
- Salt-resistant, stainless steel tank of 25 liters with drain valve.

# Asian Cooking - Steamer



## Gas -Three Deck Steam Cabinet NGSCD 9-90 LN

Dimension (mm): 900 x 900 x 1900/1936 mm  
Capacity / Cooking Zones: 650 x 600 (3pcs) mm  
Power Rate: LPG/Natural Gas 33 kW, and 0.004 kW  
- 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 243 kg / 300 kg

- High-performance atmospheric burners with a total power rate of 33 kW.
- Electronic Ignition of the pilot and use of the main burners with push one-button technology.
- Equipped with pilot burners, gas valve, gas knee levers and an electronic flame failure safety device (FS) that shuts down the gas supply for main burners within 2 seconds when no pilot flame is detected.
- Steam box engine with automatic filling system and security thermostat. Maximum water usage 29 liters/hour.
- Three, individually controlled steam chambers. Top & middle deck with 660/615/220 mm, bottom deck 660/615/400 mm (w/d/h) internal dimensions.



## CE Gas -Three Deck Steam Cabinet NGSCD 9-90 CE

Dimension (mm): 900 x 900 x 1897,6/2157,6 mm  
Capacity / Cooking Zones: 650 x 600 (3pcs) mm  
Power Rate: LPG/Natural Gas 42 kW, and 0.08 kW -  
230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 235 kg / 300 kg

- High-performance premix burners with blowers and a total power rate of 42 kW. Low combustion noise of <70 dB.
- Electric ignition.
- Equipped with gas valves, gas failure security and gas knob.
- Steam box engine with automatic filling system and security thermostat.
- Three, individually controlled steam chambers. Top & middle deck with 660/615/220 mm, bottom deck 660/615/400 mm (w/d/h) internal dimensions.
- CE certified unit.



## Gas -Three Deck Steam Cabinet NGSCD 12-90 LN

Dimension (mm): 1200 x 900 x 1900/1936 mm  
Capacity / Cooking Zones: 950 x 600 (3pcs) mm  
Power Rate: LPG/Natural Gas 44 kW, and 0.004 kW  
- 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 326 kg / 446 kg

- High-performance atmospheric burners with a total power rate of 44 kW.
- Electronic Ignition of the pilot and use of the main burners with push one-button technology.
- Equipped with pilot burners, gas valve, gas knee levers and an electronic flame failure safety device (FS) that shuts down the gas supply for main burners within 2 seconds when no pilot flame is detected.
- Steam box engine with automatic filling system and security thermostat. Maximum water usage 43 liters/hour.
- Three, individually controlled steam chambers. Top & middle deck with 962/696/220 mm, bottom deck 962/696/400 mm (w/d/h) internal dimensions.



## Gas - Food Steamer NGFS 12

Dimension (mm): 700/733 x 600/650 x 1755 mm  
Capacity / Cooking Zones: 12 pcs x 530 x 325 mm  
Power Rate: LPG/Natural Gas 22 kW  
Net and Gross Weight: 124 kg / 140 kg

- High-performance atmospheric burner with power rate of 22 kW.
- Piezo ignition.
- Equipped with pilot burner, safety thermocouple, gas valve and gas knob.
- Steam box engine with automatic filling system and security thermostat.
- Rails to accept 12 pcs GN 1/1-65 containers or Bakery pans.
- Steaming capacity of about 30 kg rice in 12 pcs GN 1/1-65 pans.
- Equipped with a pressure valve to controll steam pressure in the chamber for efficiency.



## Gas - Food Steamer NGFS 24

Dimension (mm): 1450 x 600/652 x 1757 mm  
Capacity / Cooking Zones: 24 pcs x 530 x 325 mm  
Power Rate: LPG/Natural Gas 44 kW  
Net and Gross Weight: 242 kg / 321 kg

- High-performance atmospheric burners with a total power rate of 44 kW.
- Piezo ignition.
- Equipped with pilot burners, safety thermocouples, gas valves and gas knobs.
- Steam box engine with automatic filling system and security thermostat (2 pcs).
- Rails to accept 24 pcs GN 1/1-65 containers or Bakery pans.
- Steaming capacity of about 60 kg rice in 24 pcs GN 1/1-65 pans.
- Equipped with two pressure valves to controll steam pressure in both chambers for efficiency.

# Asian Cooking - Steamer



## CE Electric - Dim Sum Steamer NESB 9-90

Dimension (mm): 900 x 900 x 750/1200 mm  
Capacity / Cooking Zones: Ø 600 mm  
Power Rate: 27 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 125 kg / 180 kg

- High-efficient heaters with a total connected load of 27 kW.
- Three level rotary switch with control knob and function indication lights.
- Steam box engine with automatic filling system and security thermostat.
- Slanted, deep drawn, reinforced top panel with drain channel and removable strainer in the front for easy operation.
- Cold water supply with one swivel faucet mounted on the backsplash.
- CE certified unit.



## CE Electric - Dim Sum Steamer NESB 15-90

Dimension (mm): 1500 x 900 x 750/1200 mm  
Capacity / Cooking Zones: Ø 600 (2 pcs) mm  
Power Rate: 54 kW (2 x 27 kW) - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 218 kg / 314 kg

- High-efficient heaters with a total connected load of 54 kW.
- Three level rotary switch with control knob and function indication lights.
- Two steam box engines with automatic filling system and security thermostats.
- Slanted, deep drawn, reinforced top panel with drain channel and removable strainer in the front for easy operation.
- Deck cooling & cleaning system with spray nozzles for a maximum hygiene and easy operation.
- Cold water supply with one swivel faucet mounted on the backsplash.
- CE certified unit.



## CE Electric - Dim Sum Steamer / Slim NEDS 16 (ME)

Dimension (mm): 400 x 750 x 850/870 mm  
Capacity / Cooking Zones: 30 liters, 320 x 475 mm  
Power Rate: 12 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 53 kg / 64 kg

- High-efficient heaters with a total connected load of 12 kW.
- Usable for bamboo trays of Ø 130 mm
- Automatic water filling system.
- Three level rotary switch with control knob and function indication lights.
- CE certified unit.



## CE Electric - Dim Sum Steamer / Slim NEDS 6-75

Dimension (mm): 600 x 750 x 750/1050 mm  
Capacity / Cooking Zones: 27 liters, 470 x 470 mm  
Power Rate: 18 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 70 kg / 86 kg

- High-efficient heaters with a total connected load of 18 kW.
- Automatic water filling system.
- Usable for bamboo trays of Ø 130 mm
- Three level rotary switch with control knobs and function indication lights.
- Salt-resistant, stainless steel tank of 27 liters with drain valve.
- CE certified unit.



## CE Electric - Rice Roll Steamer NERS 9-90

Dimension (mm): 900 x 900 x 750/1200 mm  
Capacity / Cooking Zones: 836 x 556 mm  
Power Rate: 27 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 136 kg / 191 kg

- High-efficient heaters with a total connected load of 27 kW.
- Three level rotary switch with control knob and function indication lights.
- Steam box engine with automatic filling system and security thermostat.
- Slanted, deep drawn, reinforced top panel with drain channel and removable strainer in the front for easy operation.
- Deck cooling & cleaning system with spray nozzles for a maximum hygiene and easy operation.
- Cold water supply with one swivel faucet mounted on the backsplash.
- CE certified unit.



# Asian Cooking - Steamer



## CE Electric - Rice Roll Steamer / Slim NERS 6-75

Dimension (mm): 600 x 750 x 750/1050 mm  
Capacity / Cooking Zones: 27 liters, 470 x 470 mm  
Power Rate: 18 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 75 kg / 91 kg

- High-efficient heaters with a total connected load of 18 kW.
- Automatic water filling system.
- Three level rotary switch with control knobs and function indication lights.
- Salt-resistant, stainless steel tank of 27 liters with drain valve.
- CE certified unit.



## CE Electric - Three Deck Steam Cabinet NESCD 9-90

Dimension (mm): 900 x 900 x 1920 mm  
Capacity / Cooking Zones: 660 x 600 (3pcs) mm  
Power Rate: 27 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 225 kg / 324 kg

- High-efficient heaters with a total connected load of 27 kW.
- Three level rotary switch with control knob and function indication lights.
- Three, individually controlled steam chambers. Top & middle deck with 660/600/220 mm, bottom deck 660/600/380 mm (w/d/h) internal dimensions.
- Steam box engine with a automatic filling system and security thermostat.
- CE certified unit.



## CE Electric - Food Steamer NEFS 12

Dimension (mm): 700/734 x 600/665 x 1754 mm  
Capacity / Cooking Zones: 12 pcs x 530 x 325 mm  
Power Rate: 10.8 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 110 kg / 123 kg

- High-efficient heater with a total connected load of 10.8 kW.
- Three level rotary switch with control knob and function indication lights.
- Steaming capacity of about 30 kg rice in 12 pcs GN 1/1-65 pans.
- Rails to accept 12 pcs GN 1/1-65 containers or Bakery pans.
- Steam box engine with an automatic filling system.
- Equipped with a pressure valve to controll steam pressure in the chamber for efficiency.



## Electric - Food Steamer NEFS 24

Dimension (mm): 1440 x 600/664 x 1754 mm  
Capacity / Cooking Zones: 24 pcs x 530 x 325 mm  
Power Rate: 21.6 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 236 kg / 299 kg

- High-efficient heaters with a total connected load of 21.6 kW.
- Two three level rotary switches with control knobs and function indication lights.
- Steaming capacity of about 60 kg rice in 24 pcs GN 1/1-65 pans.
- Rails to accept 24 pcs GN 1/1-65 containers or Bakery pans.
- Steam box engine with an automatic filling system (2 pcs).
- Equipped with two pressure valves to controll steam pressure in both chambers for efficiency.



# Teppanyaki Griddle

A griddle that is constructed to withstand the daily use of knives and spatulas. A grill with uniform heating with accurate temperature control for superior hibachi-style cooking. Available as a portable, drop-in, mobile or full-sized Teppanyaki configuration.

# Asian Cooking - Teppanyaki Griddle



## CE Gas - Teppanyaki TP TP-JG 12/G

Dimension (mm): 1200 x 770/895 x 850 mm  
Capacity / Cooking Zones: 910 x 525 mm  
Power Rate: LPG/Natural Gas 14 kW  
Net and Gross Weight: 199 kg / 231 kg

- High-performance atmospheric burners with a total power rate of 14 kW.
- Two, individually controlled heating zones.
- Piezo ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knobs.
- Griddle plate, made of 20 mm polished S355 JR steel.
- Rectangular drain with a large stainless steel container to collect grease/ food debris.
- Hand-/condiment rail which accepts various numbers of GN 1/9 containers.
- Detachable, spacious base cabinet with two sliding doors.
- CE certified unit.



## CE Gas - Teppanyaki TP TP-JG 15/G

Dimension (mm): 1440 x 770/895 x 850 mm  
Capacity / Cooking Zones: 1150 x 525 mm  
Power Rate: LPG/Natural Gas 21 kW  
Net and Gross Weight: 238 kg / 296 kg

- High-performance atmospheric burners with a total power rate of 21 kW.
- Three, individually controlled heating zones.
- Piezo ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knobs.
- Griddle plate, made of 20 mm polished S355 JR steel.
- Rectangular drain with a large stainless steel container to collect grease/ food debris.
- Hand-/condiment rail which accepts various numbers of GN 1/9 containers.
- Detachable, spacious base cabinet with two sliding doors.
- CE certified unit.



## Gas - Teppanyaki TP TP-JG 18/G

Dimension (mm): 1740 x 770/895 x 850 mm  
Capacity / Cooking Zones: 1390 x 525 mm  
Power Rate: LPG/Natural Gas 21 kW  
Net and Gross Weight: 277 kg / 335 kg

- High-performance atmospheric burners with a total power rate of 21 kW.
- Three, individually controlled heating zones.
- Piezo ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knobs.
- Griddle plate, made of 20 mm polished S355 JR steel.
- Rectangular drain with a large stainless steel container to collect grease/ food debris.
- Hand-/condiment rail which accepts various numbers of GN 1/9 containers.
- Detachable, spacious base cabinet with two sliding doors.



## CE Gas - Teppanyaki TP TP-JG 12/G P

Dimension (mm): 1200 x 770/895 x 450 mm  
Capacity / Cooking Zones: 910 x 525 mm  
Power Rate: LPG/Natural Gas 14 kW  
Net and Gross Weight: 163 kg / 200 kg

- High-performance atmospheric burners with a total power rate of 14 kW.
- Two, individually controlled heating zones.
- Piezo ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knobs.
- Griddle plate, made of 20 mm polished S355 JR steel.
- Rectangular drain with a large stainless steel container to collect grease/ food debris.
- Hand-/condiment rail which accepts various numbers of GN 1/9 containers.
- CE certified unit.



# Asian Cooking - Teppanyaki Griddle

## CE Gas - Teppanyaki TP TP-JG 15/G P



Dimension (mm): 1440 x 770/895 x 450 mm  
Capacity / Cooking Zones: 1150 x 525 mm  
Power Rate: LPG/Natural Gas 21 kW  
Net and Gross Weight: 193 kg / 239 kg

- High-performance atmospheric burners with a total power rate of 21 kW.
- Three, individually controlled heating zones.
- Piezo ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knobs.
- Griddle plate, made of 20 mm polished S355 JR steel.
- Rectangular drain with a large stainless steel container to collect grease/ food debris.
- Hand-/condiment rail which accepts various numbers of GN 1/9 containers.
- CE certified unit.

## Gas - Teppanyaki TP TP-JG 18/G P



Dimension (mm): 1740 x 770/895 x 450 mm  
Capacity / Cooking Zones: 1390 x 525 mm  
Power Rate: LPG/Natural Gas 21 kW  
Net and Gross Weight: 223 kg / 269 kg

- High-performance atmospheric burners with a total power rate of 21 kW.
- Three, individually controlled heating zones.
- Piezo ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knobs.
- Griddle plate, made of 20 mm polished S355 JR steel.
- Rectangular drain with a large stainless steel container to collect grease/ food debris.
- Hand-/condiment rail which accepts various numbers of GN 1/9 containers.

## CE Electric - Teppanyaki TP TP 12/E



Dimension (mm): 1200 x 770/895 x 850 mm  
Capacity / Cooking Zones: 910 x 525 mm  
Power Rate: 11.7 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 201 kg / 254 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 11.7 kW.
- Two, individually controlled heating zones.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 20 mm polished S355 JR steel.
- Rectangular drain with a large stainless steel container to collect grease/ food debris.
- Hand-/condiment rail which accepts various numbers of GN 1/9 containers.
- Detachable, spacious base cabinet with two sliding doors.
- CE certified unit.

## CE Electric - Teppanyaki TP TP 15/E



Dimension (mm): 1440 x 770/895 x 850 mm  
Capacity / Cooking Zones: 1150 x 525 mm  
Power Rate: 14.3 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 242 kg / 297 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 14.3 kW.
- Three, individually controlled heating zones.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 20 mm polished S355 JR steel.
- Rectangular drain with a large stainless steel container to collect grease/ food debris.
- Hand-/condiment rail which accepts various numbers of GN 1/9 containers.
- Detachable, spacious base cabinet with two sliding doors.
- CE certified unit.

## CE Electric - Teppanyaki TP TP 18/E



Dimension (mm): 1740 x 770/895 x 850 mm  
Capacity / Cooking Zones: 1390 x 525 mm  
Power Rate: 19.5 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 280 kg / 335 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 19.5 kW.
- Three, individually controlled heating zones.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 20 mm polished S355 JR steel.
- Rectangular drain with a large stainless steel container to collect grease/ food debris.
- Hand-/condiment rail which accepts various numbers of GN 1/9 containers.
- Detachable, spacious base cabinet with two sliding doors.
- CE certified unit.



# Asian Cooking - Teppanyaki Griddle

## CE Electric - Teppanyaki TP TP 12/E Portable



Dimension (mm): 1200 x 770/895 x 450 mm  
Capacity / Cooking Zones: 910 x 525 mm  
Power Rate: 11.7 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 168 kg / 197 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 11.7 kW.
- Two, individually controlled heating zones.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 20 mm polished S355 JR steel.
- Rectangular drain with a large stainless steel container to collect grease/ food debris.
- Hand-/condiment rail which accepts various numbers of GN 1/9 containers.
- CE certified unit.

## CE Electric - Teppanyaki TP TP 15/E Portable



Dimension (mm): 1440 x 770/895 x 450 mm  
Capacity / Cooking Zones: 1150 x 525 mm  
Power Rate: 14.3 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 203 kg / 252 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 14.3 kW.
- Three, individually controlled heating zones.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 20 mm polished S355 JR steel.
- Rectangular drain with a large stainless steel container to collect grease/ food debris.
- Hand-/condiment rail which accepts various numbers of GN 1/9 containers.
- CE certified unit.

## CE Electric - Teppanyaki TP TP 18/E Portable



Dimension (mm): 1740 x 770/895 x 450 mm  
Capacity / Cooking Zones: 1390 x 525 mm  
Power Rate: 19.5 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 237 kg / 286 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 19.5 kW.
- Three, individually controlled heating zones.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 20 mm polished S355 JR steel.
- Rectangular drain with a large stainless steel container to collect grease/ food debris.
- Hand-/condiment rail which accepts various numbers of GN 1/9 containers.
- CE certified unit.

## CE Electric - Teppanyaki NETY - table top NETY 3.75-50



Dimension (mm): 375 x 500 x 188/260 mm  
Capacity / Cooking Zones: 287 x 412 mm  
Power Rate: 3.15 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 35 kg / 43 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 3.15 kW.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 16 mm stainless steel AISI 420 with grooved edges for oil collection.
- Rectangular drain with a grease/food debris collection drawer.
- Detachable, stainless steel grease splash-guard.
- CE certified unit.

## CE Electric - Teppanyaki NETY - table top NETY 5.8-50



Dimension (mm): 580 x 500 x 188/260 mm  
Capacity / Cooking Zones: 492 x 412 mm  
Power Rate: 7.8 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 53 kg / 70 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 7.8 kW.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 16 mm stainless steel AISI 420 with grooved edges for oil collection.
- Rectangular drain with a grease/food debris collection drawer.
- Detachable, stainless steel grease splash-guard.
- CE certified unit.

# Asian Cooking - Teppanyaki Griddle



## CE Electric - Teppanyaki NETY - table top NETY 9-50

Dimension (mm): 900 x 500 x 188/260 mm  
Capacity / Cooking Zones: 812 x 412 mm  
Power Rate: 13 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 85 kg / 102 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 13 kW.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 16 mm stainless steel AISI 420 with grooved edges for oil collection.
- Rectangular drain with a grease/food debris collection drawer.
- Detachable, stainless steel grease splash-guard.
- CE certified unit.



## CE Electric - Teppanyaki NETY - drop-in NETY 3.75-50 DI

Dimension (mm): 375 x 500 x 226/298 mm  
Capacity / Cooking Zones: 287 x 412 mm  
Power Rate: 3.15 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 37 kg / 42 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 3.15 kW.
- Thermostat with control knob and function indication lights.
- Griddle plate, made of 16 mm stainless steel AISI 420 with grooved edges for oil collection and rectangular drain.
- Rectangular drain
- Detachable, stainless steel grease splash-guard.
- CE certified unit.



## CE Electric - Teppanyaki NETY - drop-in NETY 5.8-50 DI

Dimension (mm): 580 x 500 x 226/298 mm  
Capacity / Cooking Zones: 492 x 412 mm  
Power Rate: 7.8 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 60 kg / 68 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 7.8kW.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 16 mm stainless steel AISI 420 with grooved edges for oil collection and rectangular drain.
- Rectangular drain
- Detachable, stainless steel grease splash-guard.
- CE certified unit.



## CE Electric - Teppanyaki NETY - drop-in NETY 9-50 DI

Dimension (mm): 900 x 500 x 226/298 mm  
Capacity / Cooking Zones: 812 x 412 mm  
Power Rate: 13 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 88 kg / 104 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 13 kW.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 16 mm stainless steel AISI 420 with grooved edges for oil collection and rectangular drain.
- Rectangular drain
- Detachable, stainless steel grease splash-guard.
- CE certified unit.



## CE Electric - Teppanyaki NETY - drop-in NETY 12-65 DI

Dimension (mm): 1200 x 650 x 230/310 mm  
Capacity / Cooking Zones: 1113 x 563 mm  
Power Rate: 15.6 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 125 kg / 151 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 15.6 kW.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 20 mm stainless steel AISI 420 with grooved edges for oil collection and two rectangular drains.
- Two rectangular drains
- Detachable, stainless steel grease splash-guard.
- CE certified unit.

# Asian Cooking - Teppanyaki Griddle

## CE Electric - Teppanyaki NETY - drop-in NETY 15-65 DI



Dimension (mm): 1500 x 650 x 230/310 mm  
Capacity / Cooking Zones: 1413 x 563 mm  
Power Rate: 23.4 kW - 400V, 3PNE AC / 50-60Hz  
Net and Gross Weight: 180 kg / 215 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 23.4 kW.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 20 mm stainless steel AISI 420 with grooved edges for oil collection and two rectangular drains.
- Two rectangular drains
- Detachable, stainless steel grease splash-guard.
- CE certified unit.

## CE Electric - Teppanyaki NETY - drop-in NETY 18-65 DI



Dimension (mm): 1800 x 650 x 230/310 mm  
Capacity / Cooking Zones: 1713 x 563 mm  
Power Rate: 27.3 kW - 400V, 3PNE AC / 50-60Hz  
Net and Gross Weight: 255 kg / 300 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 27.3 kW.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 20 mm stainless steel AISI 420 with grooved edges for oil collection and two rectangular drains.
- Two rectangular drains
- Detachable, stainless steel grease splash-guard.
- CE certified unit.

## CE Electric - Teppanyaki NETY - mobile NETY 10-60 Mobile



Dimension (mm): 1000 x 600 x 850 mm  
Capacity / Cooking Zones: 492 x 412 mm  
Power Rate: 3.3 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 90 kg / 121 kg

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 3.3 kW.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 16 mm stainless steel AISI 420 with grooved edges for oil collection.
- Rectangular drain with a grease/food debris collection container.
- Detachable, stainless steel grease splash-guard.
- CE certified unit.



# Roaster and Grill

All-round grilling with Skewer Grill or high-performance Pig and Duck Roaster. Both are made entirely of stainless steel to endure the wear and tear and extending its usefulness.



# Asian Cooking - Roaster & Grill



## Gas - Duck Roaster NGDR 900

Dimension (mm): Ø 936 x 1025 x 1540 mm  
Capacity / Cooking Zones: 12 ducks, Ø 900 mm  
Power Rate: LPG/Natural Gas 16 kW  
Net and Gross Weight: 55 kg / 84 kg

- High-performance atmospheric burner with a power rate of 16 kW.
- Ventilation opening with cover in the top lid.
- Piezo ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knob.
- Stainless steel rail for twelve ducks.
- Oil/grease collection area with drainage.
- Temperature gauge.



## CE Gas - Duck Roaster NGDR 900 CE (double layer)

Dimension (mm): Ø 945 x 1050 x 1544 mm  
Capacity / Cooking Zones: 12 ducks, Ø 900 mm  
Power Rate: LPG 14 kW, Natural Gas 15 kW  
Net and Gross Weight: 89 kg / 140 kg

- High-performance atmospheric burner with a power rate of 14/15 kW.
- Ventilation opening with cover in the top lid.
- Piezo ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knob.
- Stainless steel rail for twelve ducks.
- Oil/grease collection area with drainage.
- Temperature gauge.
- CE certified unit.



## Gas - Duck Roaster NGDR 900 H

Dimension (mm): Ø 936 x 1070 x 1607 mm  
Capacity / Cooking Zones: 12 ducks, Ø 900 mm  
Power Rate: LPG 35 kW  
Net and Gross Weight: 52 kg / 81 kg

- Powerful atmospheric high-pressure burner with a power rate of 35 kW.
- Ventilation opening with cover in the top lid.
- Piezo ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knob.
- Stainless steel rail for twelve ducks.
- Oil/grease collection area with drainage.
- Temperature gauge.



## CE Gas - Pig Roaster NGPR 6-110 CE

Dimension (mm): 620 x 1100 x 600 mm  
Capacity / Cooking Zones: 840 x 490 mm  
Power Rate: LPG/Natural Gas 60 kW  
Net and Gross Weight: 250 kg / 288 kg

- Three high-performance tubular atmospheric burners with a power rate of 20 kW each.
- Special alloyed heat diffuser for even heat distribution.
- Piezo ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knobs.
- Grilling zone lined with refractory stones to improve the heat transfer.
- Reinforced stainless steel wire grill for lava stones.
- CE certified unit.



## CE Gas - Yakitori / Skewer Grill NYG 7-20 LS CE

Dimension (mm): 700 x 200 x 282 mm  
Capacity / Cooking Zones: 500 x 136 mm  
Power Rate: LPG/Natural Gas 7 kW  
Net and Gross Weight: 26 kg / 37 kg

- High-performance, atmospheric tubular burner with a power rate of 7 kW.
- Heat diffuser for even heat distribution.
- Piezo ignition.
- Equipped with pilot burner, safety thermocouple, gas valve, gas knob.
- Reinforced wire grill for lava stones.
- CE certified unit.

# Asian Cooking - Roaster & Grill

## CE Gas - Yakitori / Skewer Grill NYG 14-20 LS CE



Dimension (mm): 1400 x 200 x 282 mm  
Capacity / Cooking Zones: 500 x 136 (2 pcs) mm  
Power Rate: LPG/Natural Gas 14 kW  
Net and Gross Weight: 46 kg / 65 kg

- Two high-performance, atmospheric tubular burners with a power rate of 7 kW each.
- Heat diffuser for even heat distribution.
- Piezo ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knobs.
- Reinforced wire grill for lava stones.
- CE certified unit.

## CE Charcoal - Robata Grill NCMG 8-75 (1W)



Dimension (mm): 800 x 750/932 x 854.5/1609.5 mm  
Capacity / Cooking Zones: 650 x 500 mm  
Power Rate: 0.12 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 155 kg / 185 kg

- Castable insulated chamber for charcoal embers.
- Concealed blower.
- Condiment rack for GN-containers.
- Spacious base cabinet with two doors.
- CE certified unit.

## CE Charcoal - Robata Grill NCMG 12-75 (2W)



Dimension (mm): 1200 x 750/932 x 850/1605 mm  
Capacity / Cooking Zones: 510 x 500 (2 pcs) mm  
Power Rate: 0.12 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 215 kg / 245 kg

- Castable insulated chamber for charcoal embers.
- Concealed blower.
- Condiment rack for GN-containers.
- Spacious base cabinet with two doors.
- CE certified unit.

## Charcoal - Robata Grill NCMG 15-75 (2W)



Dimension (mm): 1500 x 750/932 x 850/1605 mm  
Capacity / Cooking Zones: 660 x 500 (2 pcs) mm  
Power Rate: 0.12 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 267 kg / 338 kg

- Castable insulated chamber for charcoal embers.
- Concealed blower.
- Condiment rack for GN-containers.
- Two base cabinets with door.
- CE certified unit.



# Amicus 600

Compact 600 mm depth cooking range that concentrates on extensive application of cooking. Fitted and flexible in delivering professional class cooking.

# Modular Cooking - Amicus



## CE Gas - Open Burner NGOB 4-60 (AM)

Dimension (mm): 400 x 600 x 280 mm  
Capacity / Cooking Zones: 370 x 540 mm  
Power Rate: LPG/Natural Gas 7 kW  
Net and Gross Weight: 21 kg / 26 kg

- Powered with double 3.5 kW cast iron open burner
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The suitable pan diameter size for 3.5 kW burner is between 240-380 mm.



## CE Gas - Open Burner NGOB1 4-60 (AM)

Dimension (mm): 400 x 600 x 280 mm  
Capacity / Cooking Zones: 370 x 540 mm  
Power Rate: LPG/Natural Gas 7.5 kW  
Net and Gross Weight: 21 kg / 26 kg

- Powered with a single 7.5 kW cast iron open burner
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The suitable pan diameter size for 7.5 kW burner is between 300-500 mm.



## CE Gas - Wok Ring Table NGWT 4-60 (AM)

Dimension (mm): 400 x 600 x 280/368 mm  
Capacity / Cooking Zones: Ø 330 mm  
Power Rate: LPG/Natural Gas 9 kW  
Net and Gross Weight: 26 kg / 29 kg

- Powered with 9 kW cast iron wok burner.
- Deep drawn top for hygienic
- Cast iron pot holder with long fin to support various size of pot or pan.
- Includes wok adaptor for versatility between wok and pan/pot.
- Equipped with flame failure device.



## CE Gas - Charcoal Broiler NGCB 4-60 (AM)

Dimension (mm): 400 x 600 x 280/340 mm  
Capacity / Cooking Zones: 360 x 425 mm  
Power Rate: LPG/Natural Gas 7 kW  
Net and Gross Weight: 38 kg / 40 kg

- Powered with 7 kW chrome-plated steel tubular burner.
- Robust cast iron grill for excellent heat retention included.
- Removable grill tray compartment for ease of service.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## CE Gas - Fry Top NGFT 4-60 (AM)

Dimension (mm): 400 x 600 x 280/320 mm  
Capacity / Cooking Zones: 330 x 480 mm (Smooth)  
Power Rate: LPG/Natural Gas 6 kW  
Net and Gross Weight: 37 kg / 41 kg

- Powered with 6 kW chrome-plated steel tubular burner.
- Griddle made of AISI 420 with thickness of 16 mm, preventing rust.
- Fully-welded griddle to the top surface.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.



# Modular Cooking - Amicus



## CE Electric - Flat Induction NEFI 4-60 (1AM)

Dimension (mm): 400 x 600 x 280/320 mm  
Capacity / Cooking Zones: 350 x 350 mm  
Power Rate: 3.5 kW - 220V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 22 kg / 26 kg

- Powered with a 3.5 kW round coil induction with 165 mm diameter.
- Glass dimensions 350 x 350 x 6 mm
- Controlled with gradual 9 power level and timer function. Completed with LED indicator.
- Induction generator is cooled with the filter system underneath.
- Thermal-cut off when overheated.
- Minimum pan detection of 180 mm diameter pan/pot.



## Electric - Fryer NEFC 4-60 (AM)

Dimension (mm): 400 x 600 x 280/400 mm  
Capacity / Cooking Zones: 8 liters, 220 x 320 mm  
Power Rate: 6 kW - 400V, 3PNE AC / 50-60Hz  
Net and Gross Weight: 20 kg / 24 kg

- Powered with 6 kW AISI heater
- Heater can be tilted for access of cleaning of the tank.
- Oil capacity of 8 liters
- Fully welded fryer tank.
- Drain valve with 3/4" on the front surface provided.
- Thermal-cut off when overheated.



## CE Electric - Frit Warmer NEFW 4-60 (AM)

Dimension (mm): 400 x 600 x 280/625 mm  
Capacity / Cooking Zones: 310 x 445 mm  
Power Rate: 1 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 17 kg / 21 kg

- Powered with 1 kW infrared heater.
- Includes perforated food collection basket.
- Includes salting pan with adjustable position.
- Ideally positioned next to a fryer.



## CE Electric - Fry Top NEFT 4-60 (AM)

Dimension (mm): 400 x 600 x 280 mm  
Capacity / Cooking Zones: 310 x 480 mm (Smooth)  
Power Rate: 3.9 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 33 kg / 37 kg

- Powered with 3.9 kW Steady-State Surface heater (SSS)
- Griddle made of AISI 420 with thickness of 16 mm, preventing rust.
- Griddle can be configured with groove for producing grill mark or with hard chrome plating for fish grilling.
- Obround drain with oil collection drawer included.
- Thermal-cut off when overheated.
- Fully-welded griddle to the top surface.



## CE Electric - Vapour Grill NEVG 4-60 (AM)

Dimension (mm): 400 x 600 x 280/380 mm  
Capacity / Cooking Zones: 250 x 410 mm  
Power Rate: 3.2 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 17 kg / 20 kg

- Powered with 2 x 1.6 kW incoloy rod heaters.
- Flat tube heater ensure durability and performance.
- heater can be tilted up for ease of cleaning.
- Includes drain pan below the heater for ease of cleaning.

# Modular Cooking - Amicus



## CE Electric - Pasta Cooker NEPC 4-60 (AM)

Dimension (mm): 400 x 600 x 280 mm  
Capacity / Cooking Zones: 310 x 510 (GN 1/1)  
mm  
Power Rate: 6 kW - 400V, 2PNE AC / 50-60Hz  
Net and Gross Weight: 17 kg / 21 kg

- Powered with 2 x 3 kW plate heater.
- Water capacity up to 5 liters.
- Fully welded AISI 304 tank for easy cleaning and increased hygienic.
- Manual water filling system.
- Drain valve with 3/4" (DN20) mounted on the front panel.
- Thermal-cut off when overheated.



## CE Electric - Bain Marie NEBM 4-60 (AM)

Dimension (mm): 400 x 600 x 280 mm  
Capacity / Cooking Zones: GN 1/1, 310 x 510 mm  
Power Rate: 2 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 14 kg / 17 kg

- Powered with 1 x 2 kW rod heater.
- Water capacity up to 5 liters.
- Suitable for one GN 1/1 pan with a height of 100 mm.
- Fully welded AISI 304 tank for easy cleaning and increased hygienic.
- Manual water filling system.
- Drain valve with 3/4" (DN20) mounted on the front panel.
- Thermal-cut off when overheated.



## CE Electric - Dimsum Steamer NEDS 4-60 (AM)

Dimension (mm): 400 x 600 x 280/305 mm  
Capacity / Cooking Zones: 310 x 510 mm  
Power Rate: 6 kW - 400V, 2PNE AC / 50-60Hz  
Net and Gross Weight: 19.5 kg / 25 kg

- Powered with 2 x 3 kW plate heater.
- Water capacity up to 5 liters for continuous steam.
- Fully welded AISI 304 tank for easy cleaning and increased hygienic.
- Manual water filling system.
- Drain valve with 3/4" (DN20) mounted on the front panel.
- Thermal-cut off when overheated.



## CE Electric - Noodle Cooker NENB 4-60 (AM)

Dimension (mm): 400 x 600 x 280 mm  
Capacity / Cooking Zones: 310 x 510 mm  
Power Rate: 6 kW - 400V, 3PNE AC / 50-60Hz  
Net and Gross Weight: 18.5 kg / 25 kg

- Powered with 2 x 3 kW plate heater.
- Water capacity up to 5 liters.
- Fully welded AISI 304 tank for easy cleaning and increased hygienic.
- Manual water filling system.
- Drain valve with 3/4" (DN20) mounted on the front panel.
- Thermal-cut off when overheated.



## CE Electric - Steamer NEST 4-60 (AM)

Dimension (mm): 400 x 600 x 280/720 mm  
Capacity / Cooking Zones: 310 x 510 mm  
Power Rate: 6 kW - 400V, 2PNE AC / 50-60Hz  
Net and Gross Weight: 24 kg / 28 kg

- Powered with 2 x 3 kW plate heater.
- Water capacity up to 5 liters for continuous steam.
- Fully welded AISI 304 tank for easy cleaning and increased hygienic.
- Manual water filling system.
- Drain valve with 3/4" (DN20) mounted on the front panel.
- Thermal-cut off when overheated.

# Modular Cooking - Amicus

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## CE Neutral Counter NNWC 4-60 (AM)

Dimension (mm): 400 x 600 x 280 mm  
Capacity / Cooking Zones: 400 x 600  
Power Rate: N/A - N/A  
Net and Gross Weight: 17 kg / 21 kg

- Reinforcement under the top panel to stabilize the surface during usage.
- Orbital surface finish, more resistant towards scratch. Easily re-finished after wearing out.
- Working surface of 40 cm by 60 cm.
- Top panel reinforced with stainless steel frame underneath.



## Neutral Stand NSWT 2M / CC (B) (AM)

Dimension (mm): 800 x 500 x 630 mm  
Capacity / Cooking Zones: 1 x 350 x 700 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 35 kg / 65 kg

- Designed as a cabinet underneath Amicus Modular Cooking series with 60 cm depth.
- Equipped with 2 swing doors with opening of 1 x 375 x 294 mm.
- Counter cabinet with 2 swing doors.
- Cabinet opening of 1 x 350 x 700 mm.



# Meritus 750

Versatile Modular Cooking, with a balance of size and power, potent in any situation. Tailored to bring the best of à la carte and table d'hôte, where compromise no longer belongs.



# Modular Cooking - Meritus



## CE Gas - Range NGTR 4-75 (ME)

Dimension (mm): 400 x 750 x 850/870 mm  
Capacity / Cooking Zones: 305 x 620 mm  
Power Rate: LPG/Natural Gas 11 kW  
Net and Gross Weight: 45 kg / 60 kg

- Powered with a 2 hobs, a set of 3.5 kW and 7.5 kW cast iron open burner.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 3.5 kW burner is between 240-380 mm.
- The optimized pan diameter for 7.5 kW burner is between 300-500 mm.



## CE Gas - Range NGTR 8-75 (ME)

Dimension (mm): 800 x 750 x 850/870 mm  
Capacity / Cooking Zones: 2 x 305 x 620 mm  
Power Rate: LPG/Natural Gas 22 kW  
Net and Gross Weight: 74 kg / 92 kg

- Powered with a 4 hobs, 2 sets of 3.5 kW and 7.5 kW cast iron open burner.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 3.5 kW burner is between 240-380 mm.
- The optimized pan diameter for 7.5 kW burner is between 300-500 mm.



## CE Gas - Range NGTR 12-75 (ME)

Dimension (mm): 1200 x 750 x 850/870 mm  
Capacity / Cooking Zones: 3 x 305 x 620 mm  
Power Rate: LPG/Natural Gas 33 kW  
Net and Gross Weight: 102 kg / 128 kg

- Powered with a 6 hobs, 3 sets of 3.5 kW and 7.5 kW cast iron open burner.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 3.5 kW burner is between 240-380 mm.
- The optimized pan diameter for 7.5 kW burner is between 300-500 mm.



## CE Gas - Range NGR 8-75 (ME)

Dimension (mm): 800 x 750 x 850/910 mm  
Capacity / Cooking Zones: Open Burner : 2 x 305 x 620 mm, Oven : 575 x 666 mm  
Power Rate: LPG/Natural Gas 28.5 kW  
Net and Gross Weight: 118 kg / 136 kg

- Powered with a 4 hobs, 2 sets of 3.5 kW and 7.5 kW cast iron open burner.
- Static 2/1 GN gas oven is powered with 6.5 kW chrome-plated tubular burner with 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency. Designed with deep-drawn chamber that requires no gasket for maintenance. Oven is equipped with piezzo ignition system with rubber cover.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 3.5 kW burner is between 240-380 mm.
- The optimized pan diameter for 7.5 kW burner is between 300-500 mm.

## CE Gas - Range NGR 12-75 (ME)



Dimension (mm): 1200 x 750 x 850/910 mm  
Capacity / Cooking Zones: Open Burner : 3 x 305 x 620 mm, Oven : 575 x 666 mm  
Power Rate: LPG/Natural Gas 39.5 kW  
Net and Gross Weight: 157 kg / 178 kg

- Powered with a 6 hobs, 3 sets of 3.5 kW and 7.5 kW cast iron open burner.
- Static 2/1 GN gas oven is powered with 6.5 kW chrome-plated tubular burner with 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency. Designed with deep-drawn chamber that requires no gasket for maintenance. Oven is equipped with piezzo ignition system with rubber cover.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 3.5 kW burner is between 240-380 mm.
- The optimized pan diameter for 7.5 kW burner is between 300-500 mm.

## CE Gas - Range NGR 8-75 EO (ME)



Dimension (mm): 800 x 750 x 850/910 mm  
Capacity / Cooking Zones: Open Burner : 2 x 305 x 620 mm, Oven : 575 x 666 mm  
Power Rate: LPG/Natural Gas 28.5 kW, 6 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 118 kg / 136 kg

- Powered with a 4 hobs, 2 sets of 3.5 kW and 7.5 kW cast iron open burner.
- Static 2/1 GN electric oven is powered with 6 kW incoloy heater 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency. Designed with deep-drawn chamber that requires no gasket for maintenance.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 3.5 kW burner is between 240-380 mm.
- The optimized pan diameter for 7.5 kW burner is between 300-500 mm.

## CE Gas - Range NGR 12-75 EO (ME)



Dimension (mm): 1200 x 750 x 850/910 mm  
Capacity / Cooking Zones: Open Burner : 3 x 305 x 620 mm, Oven : 575 x 666 mm  
Power Rate: LPG/Natural Gas 39.5 kW, 6 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 157 kg / 178 kg

- Powered with a 6 hobs, 3 sets of 3.5 kW and 7.5 kW cast iron open burner.
- Static 2/1 GN electric oven is powered with 6 kW incoloy heater 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency. Designed with deep-drawn chamber that requires no gasket for maintenance.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 3.5 kW burner is between 240-380 mm.
- The optimized pan diameter for 7.5 kW burner is between 300-500 mm.

## Gas - Paella Cooker Range NGPA 6-75 (ME)



Dimension (mm): 600 x 750 x 850/870 mm  
Capacity / Cooking Zones: Ø 500 mm  
Power Rate: LPG/Natural Gas 22 kW  
Net and Gross Weight: 47 kg / ? kg

- One atmospheric burner with a power rate of 22 kW.
- Large cast iron potholder for heavy-duty use.
- Piezo ignition.
- Equipped with pilot burner, safety thermo-couple, gas valve and gas control knob.

# Modular Cooking - Meritus



## Gas - Kwalie Range NGK 6-75 (ME)

Dimension (mm): 600 x 750 x 850/1220 mm  
Capacity / Cooking Zones: 280 mm  
Power Rate: LPG/Natural Gas 22 kW  
Net and Gross Weight: 74 kg / 95 kg

- Powered with 22 kW jet burner with 16 flame outlet.
- Fully-welded basin for hygiene.
- Durable cast iron wok holder with ventilation designed for improved combustion.
- Equipped with flame failure device.



## CE Gas - Hot Top NGHT 4-75 (ME)

Dimension (mm): 400 x 750 x 850 mm  
Capacity / Cooking Zones: 350 x 565 mm  
Power Rate: LPG/Natural Gas 5.7 kW  
Net and Gross Weight: 61 kg / 67 kg

- Powered with 5.7 kW chrome-plated steel tubular burner.
- Hot top griddle is made of 18 mm thick Molybdenum steel for high thermal performance.
- Concentric heat distribution. Center temperature can reach up to 550 degree Celcius. Griddle center can be removed for service, usable for wok cooking.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## CE Gas - Hot Top NGHT 8-75 (ME)

Dimension (mm): 800 x 750 x 850/910 mm  
Capacity / Cooking Zones: Hot Top : 745 x 580 mm, Oven: 540 x 666. mm  
Power Rate: LPG/Natural Gas 16.5 kW  
Net and Gross Weight: 177 kg / 186 kg

- Powered with 10 kW chrome-plated steel tubular burner.
- Hot top griddle is made of 18 mm thick Molybdenum steel for high thermal performance.
- Concentric heat distribution. Center temperature can reach up to 550 degree Celcius. Griddle center can be removed for service, usable for wok cooking.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## CE Gas - Hot Top NGHT 8-75 EO V (ME)

Dimension (mm): 800 x 750 x 850/910 mm  
Capacity / Cooking Zones: Hot Top : 745 x 580 mm, Oven: 540 x 666. mm  
Power Rate: LPG/Natural Gas 10 kW  
Net and Gross Weight: 177 kg / 186 kg

- Powered with 10 kW chrome-plated steel tubular burner.
- Static 2/1 GN electric oven is powered with 6 kW incoloy heater 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency. Designed with deep-drawn chamber that requires no gasket for maintenance.
- Hot top griddle is made of 18 mm thick Molybdenum steel for high thermal performance.
- Concentric heat distribution. Center temperature can reach up to 550 degree Celcius. Griddle center can be removed for service, usable for wok cooking.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## CE Gas - Hot Top NGHT 8-75 OC (ME)

Dimension (mm): 800 x 750 x 850/910 mm  
Capacity / Cooking Zones: 745 x 580 mm  
Power Rate: LPG/Natural Gas 10 kW  
Net and Gross Weight: 164 kg / 189 kg

- Powered with 10 kW chrome-plated steel tubular burner.
- Hot top griddle is made of 18 mm thick Molybdenum steel for high thermal performance.
- Concentric heat distribution. Center temperature can reach up to 550 degree Celcius. Griddle center can be removed for service, usable for wok cooking.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.

# Modular Cooking - Meritus



## CE Gas - Hot Top NGHT 12-75 4OB (ME)

Dimension (mm): 1200 x 750 x 850/900 mm  
Capacity / Cooking Zones: Hot Top : 350 x 565 mm, Oven : 540 x 666 mm, Open Burner : 2 x 370 x 620 mm  
Power Rate: LPG/Natural Gas 34.2 kW  
Net and Gross Weight: 185 kg / 215 kg

- Powered with 5.7 kW chrome-plated steel circular burner.
- Hot top griddle is made of 18 mm thick Molybdenum steel for high thermal performance.
- Concentric heat distribution. Center temperature can reach up to 550 degree Celcius. Griddle center can be removed for service, usable for wok cooking.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## CE Gas - Hot Top NGHT 12-75 (ME)

Dimension (mm): 1200 x 750 x 850/900 mm  
Capacity / Cooking Zones: Hot Top : 745 x 580 mm, Oven : 540 x 666 mm, Open Burner : 370 x 620 mm  
Power Rate: LPG/Natural Gas 27.5 kW  
Net and Gross Weight: 185 kg / 215 kg

- Powered with 10 kW chrome-plated steel circular burner.
- Hot top griddle is made of 18 mm thick Molybdenum steel for high thermal performance.
- Concentric heat distribution. Center temperature can reach up to 550 degree Celcius. Griddle center can be removed for service, usable for wok cooking.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## CE Gas - Hot Top NGHT 12-75 OC (ME)

Dimension (mm): 1200 x 750 x 850/900 mm  
Capacity / Cooking Zones: 745 x 580 mm  
Power Rate: LPG/Natural Gas 21 kW  
Net and Gross Weight: 185 kg / 215 kg

- Powered with 10 kW chrome-plated steel circular burner.
- Hot top griddle is made of 18 mm thick Molybdenum steel for high thermal performance.
- Concentric heat distribution. Center temperature can reach up to 550 degree Celcius. Griddle center can be removed for service, usable for wok cooking.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## CE Gas - Char Broiler NGCB 6-75 (ME)

Dimension (mm): 600 x 750 x 850/870 mm  
Capacity / Cooking Zones: 354 x 540 mm  
Power Rate: LPG/Natural Gas 7 kW  
Net and Gross Weight: 86 kg / 102 kg

- Powered with 7 kW chrome-plated steel tubular burner.
- Includes 3-sided splashback for cleanability and isolating the heat generated by the grill.
- Thick cast iron grill with slanted-angle and oil channel for ease of cleaning and durability.
- Grill is adjustable in three height positions via operation of left & right handles.
- Grease is contained in the cabinet with GN 1/1 to prevent spillage inside the front panel.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## CE Gas - Char Broiler NGCB 10-75 (ME)

Dimension (mm): 1000 x 750 x 850/870 mm  
Capacity / Cooking Zones: 688 x 540 mm  
Power Rate: LPG/Natural Gas 14 kW  
Net and Gross Weight: 137 kg / 161 kg

- Powered with 2 x 7 kW chrome-plated steel tubular burner.
- Includes 3-sided splashback for cleanability and isolating the heat generated by the grill.
- Thick cast iron grill with slanted-angle and oil channel for ease of cleaning and durability.
- Grill is adjustable in three height positions via operation of left & right handles.
- Grease is contained in the cabinet with GN 1/1 to prevent spillage inside the front panel.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



# Modular Cooking - Meritus



## CE Gas - Fryer NGF 4-75 (ME)

Dimension (mm): 400 x 750 x 850/1085 mm  
Capacity / Cooking Zones: 18 liters, 300 x 378 mm  
Power Rate: LPG/Natural Gas 16 kW  
Net and Gross Weight: 67 kg / 80 kg

- Powered with 15.5 kW stainless-steel burners.
- Oil capacity of 18 liters
- Frying basket, tank cover, oil drain kit, and crumb filter included.
- Fully welded fryer tank.
- Drain valve with 1" on the front surface provided
- Thermal-cut off when overheated.



## CE Gas - Fryer NGF 4-75 (ME) 2B

Dimension (mm): 400 x 750 x 850/1085 mm  
Capacity / Cooking Zones: 18 liters, 300 x 378 mm  
Power Rate: LPG/Natural Gas 16 kW  
Net and Gross Weight: 67 kg / 80 kg

- Powered with 15.5 kW stainless-steel burners.
- Oil capacity of 23 liters
- Frying basket, tank cover, oil drain kit, and crumb filter included.
- Fully welded fryer tank.
- Drain valve with 1" on the front surface provided
- Thermal-cut off when overheated.



## Gas - Fryer NGF 14 2T (ME)

Dimension (mm): 600 x 750 x 850/1085 mm  
Capacity / Cooking Zones: 2 x 14 liters, 2 x 203 x 378 mm  
Power Rate: LPG/Natural Gas 21 kW  
Net and Gross Weight: 70 kg / 86 kg

- Powered with 2 x 10.5 kW stainless-steel burners.
- Oil capacity of 2 x 14 liters
- Frying basket, tank cover, oil drain kit, and crumb filter included.
- Fully welded fryer tank.
- Drain valve with 1" on the front surface provided
- Thermal-cut off when overheated.



## CE Gas - Fry Top NGFT 4-75 S (ME)

Dimension (mm): 400 x 750 x 850/1085 mm  
Capacity / Cooking Zones: 304 x 545 mm (Smooth)  
Power Rate: LPG/Natural Gas 7.5 kW  
Net and Gross Weight: 77 kg / 90 kg

- Powered with 7.5 kW chrome-plated steel tubular burner.
- Smooth griddle surface with 304 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.



## CE Gas - Fry Top NGFT 4-75 G (ME)

Dimension (mm): 400 x 750 x 850/1085 mm  
Capacity / Cooking Zones: 304 x 545 mm (Grooved)  
Power Rate: LPG/Natural Gas 7.5 kW  
Net and Gross Weight: 77 kg / 90 kg

- Powered with 7.5 kW chrome-plated steel tubular burner.
- Grooved griddle surface with 304 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.

# Modular Cooking - Meritus



## CE Gas - Fry Top NGFT 6-75 S (ME)

Dimension (mm): 600 x 750 x 850/1085 mm  
Capacity / Cooking Zones: 504 x 545 mm (Smooth)  
Power Rate: LPG/Natural Gas 10 kW  
Net and Gross Weight: 87 kg / 100 kg

- Powered with 10 kW chrome-plated steel tubular burner.
- Smooth griddle surface with 504 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.



## CE Gas - Fry Top NGFT 6-75 G (ME)

Dimension (mm): 600 x 750 x 850/1085 mm  
Capacity / Cooking Zones: 504 x 545 mm (Grooved)  
Power Rate: LPG/Natural Gas 10 kW  
Net and Gross Weight: 87 kg / 100 kg

- Powered with 10 kW chrome-plated steel tubular burner.
- Grooved griddle surface with 504 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.



## CE Gas - Fry Top NGFT 6-75 C (ME)

Dimension (mm): 600 x 750 x 850/1085 mm  
Capacity / Cooking Zones: 504 x 545 mm (Combination)  
Power Rate: LPG/Natural Gas 10 kW  
Net and Gross Weight: 87 kg / 100 kg

- Powered with 10 kW chrome-plated steel tubular burner.
- Half-grooved griddle surface with 504 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.



## CE Gas - Fry Top NGFT 8-75 S (ME)

Dimension (mm): 800 x 750 x 850/1085 mm  
Capacity / Cooking Zones: 704 x 545 mm (Smooth)  
Power Rate: LPG/Natural Gas 15 kW  
Net and Gross Weight: 117 kg / 135 kg

- Powered with 15 kW chrome-plated steel tubular burner.
- Smooth griddle surface with 704 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.



## CE Gas - Fry Top NGFT 8-75 G (ME)

Dimension (mm): 800 x 750 x 850/1085 mm  
Capacity / Cooking Zones: 704 x 545 mm (Grooved)  
Power Rate: LPG/Natural Gas 15 kW  
Net and Gross Weight: 117 kg / 135 kg

- Powered with 15 kW chrome-plated steel tubular burner.
- Grooved griddle surface with 704 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.

# Modular Cooking - Meritus



## CE Gas - Fry Top NGFT 8-75 C (ME)

Dimension (mm): 800 x 750 x 850/1085 mm  
Capacity / Cooking Zones: 704 x 545 mm (Combination)  
Power Rate: LPG/Natural Gas 15 kW  
Net and Gross Weight: 117 kg / 135 kg

- Powered with 15 kW chrome-plated steel tubular burner.
- Half-grooved griddle surface with 704 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.



## Gas - Pasta Cooker NGPC 4-75 (ME)

Dimension (mm): 400 x 750 x 850/910 mm  
Capacity / Cooking Zones: 26 liters, 306 x 340 mm  
Power Rate: LPG/Natural Gas 10.5 kW  
Net and Gross Weight: 59 kg / 64 kg

- Powered with 10.5 kW tubular burner.
- Deep drawn pasta tank with 26 liters capacity is made of electropolished AISI 316 to improve its resistance against acidic substance.
- Tank outer surface is coated with special black paint to improve its thermal efficiency.
- Manual water filling system with integrated knob on the front panel.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.
- Thermal-cut off when overheated.



## CE Gas - Tilting Pan NGTP 8-75 (ME)

Dimension (mm): 800 x 750 x 850/900 mm  
Capacity / Cooking Zones: 40 liters, 586 x 443 mm  
Power Rate: LPG/Natural Gas 12 kW  
Net and Gross Weight: 130 kg / 146 kg

- Powered with 12 kW chrome-plated tubular burner.
- Capacity up to 40 liters.
- Welded AISI griddle AISI 420 with thickness of 20 mm, preventing rust.
- Temperature control from 100 to 300 degree Celcius.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## Gas - Wok Kwalie with Blower NGKB 8-75 W1 (ME)

Dimension (mm): 800 x 750 x 850/890 mm  
Capacity / Cooking Zones: Ø 280 mm  
Power Rate: LPG/Natural Gas 33 kW  
Net and Gross Weight: 180 kg / 200 kg

- Powered with 33 kW premix burner (with blower) with highly efficient burning technology.
- Concealed blower design.
- Electric ignition.
- Slanted top panel with wok dome
- Cold-water supply with one swivel faucet mounted on top panel.



## CE Electric - Flat Induction NEIC 4-75 (ME)

Dimension (mm): 400 x 750 x 850/925 mm  
Capacity / Cooking Zones: 350 x 620 mm  
Power Rate: 7 kW - 380V, 2PNE AC /50-60Hz  
Net and Gross Weight: 45 kg / 57 kg

- Powered with 2 x 3.5 kW round coil induction with 165 mm diameter.
- 2 hobs cooking zones.
- Induction glass of 350 x 620 x 6 mm for two induction zones.
- Controlled with gradual 9 power level and timer function. Completed with LED indicator.
- Each cooking zone is equipped with individual generator set.
- Thermal-cut off when overheated.
- Minimum pan detection of 180 mm diameter pan/pot.



## CE Electric - Flat Induction NEIC 8-75 (ME)

Dimension (mm): 800 x 750 x 850/925 mm  
Capacity / Cooking Zones: 2 x 350 x 620 mm  
Power Rate: 14 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 80 kg / 101 kg

- Powered with 4 x 3.5 kW round coil induction with 165 mm diameter.
- 4 hobs cooking zones.
- Two induction glasses of 350 x 620 x 6 mm for two induction zones.
- Controlled with gradual 9 power level and timer function. Completed with LED indicator.
- Each cooking zone is equipped with individual generator set.
- Thermal-cut off when overheated.
- Minimum pan detection of 180 mm diameter pan/pot.



## CE Electric - Wok Induction NEWI 8-75 (ME)

Dimension (mm): 800 x 750 x 850/1225 mm  
Capacity / Cooking Zones: Ø 400 mm  
Power Rate: 16 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 71 kg / 92 kg

- Powered with 16 kW round wok coil induction with 300 mm diameter.
- Single wok cooking zone.
- Induction glass of 400 mm diameter with 5 mm thickness.
- Controlled with gradual 5 power level. Completed with LED indicator.
- Induction generator is cooled with the filter system underneath.
- Thermal-cut off when overheated.



## CE Electric - Hot Plate NEHP 4-75 (ME)

Dimension (mm): 400 x 750 x 850/870 mm  
Capacity / Cooking Zones: 2 x 220 x 220 mm  
Power Rate: 5.2 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 61 kg / 73 kg

- Powered with 2 x 2.6 kW square hot plate element.
- 2 hobs cooking zones.
- Rectangular hot plate with 220 x 220 mm designed for performance.
- Six levels of heating.
- Collared hot plate for better durability.
- Heating zones are recessed to minimized spillage.



## CE Electric - Hot Plate NEHP 8-75 OC (ME)

Dimension (mm): 800 x 750 x 850/870 mm  
Capacity / Cooking Zones: 4 x 220 x 220 mm  
Power Rate: 10.4 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 98 kg / 119 kg

- Powered with 4 x 2.6 kW square hot plate element.
- 4 hobs cooking zones.
- Rectangular hot plate with 220 x 220 mm designed for performance.
- Six levels of heating.
- Collared hot plate for better durability.
- Heating zones are recessed to minimized spillage.



# Modular Cooking - Meritus



## CE Electric - Hot Plate NEHP 12-75 OC (ME)

Dimension (mm): 1200 x 750 x 850/870 mm  
Capacity / Cooking Zones: 6 x 220 x 220 mm  
Power Rate: 15.6 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 138 kg / 164 kg

- Powered with 6 x 2.6 kW square hot plate element.
- 6 hobs cooking zones.
- Rectangular hot plate with 220 x 220 mm designed for performance.
- Six levels of heating.
- Collared hot plate for better durability.
- Heating zones are recessed to minimized spillage.



## CE Electric - Hot Plate NEHP 8-75 (ME)

Dimension (mm): 800 x 750 x 850/870 mm  
Capacity / Cooking Zones: Hot Plate = 4 x 220 x 220, Oven = 575 x 666 mm  
Power Rate: 16.4 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 159 kg / 180 kg

- Powered with 4 x 2.6 kW square hot plate element.
- Static 2/1 GN electric oven is powered with 6 kW incoloy heater 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency. Designed with deep-drawn chamber that requires no gasket for maintenance.
- Rectangular hot plate with 220 x 220 mm designed for performance.
- Six levels of heating.
- Collared hot plate for better durability.
- Heating zones are recessed to minimized spillage.



## CE Electric - Hot Plate NEHP 12-75 (ME)

Dimension (mm): 1200 x 750 x 850/870 mm  
Capacity / Cooking Zones: Hot Plate = 6 x 220 x 220, Oven = 575 x 666 mm  
Power Rate: 21.6 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 199 kg / 225 kg

- Powered with 6 x 2.6 kW square hot plate element.
- Static 2/1 GN electric oven is powered with 6 kW incoloy heater 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency. Designed with deep-drawn chamber that requires no gasket for maintenance.
- Rectangular hot plate with 220 x 220 mm designed for performance.
- Six levels of heating.
- Collared hot plate for better durability.
- Heating zones are recessed to minimized spillage.



## CE Electric - Vapour Grill NEVG 4-75 (ME)

Dimension (mm): 400 x 750 x 850/870 mm  
Capacity / Cooking Zones: 310 x 512 mm  
Power Rate: 3.2 kW - 230V, 1PNE AC /50-60Hz  
Net and Gross Weight: 23 kg / 31 kg

- Powered with a 3.2 kW flat tubular heating element.
- Single grill zone.
- Flat tube heater ensure durability and performance.
- heater can be tilted up for ease of cleaning.
- Water and grease from the grill basin is drained through DN20 (3/4") connection.



## CE Electric - Vapour Grill NEVG 8-75 (ME)

Dimension (mm): 800 x 750 x 850/870 mm  
Capacity / Cooking Zones: 630 x 512 mm  
Power Rate: 6.4 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 40 kg / 54 kg

- Powered with 2 x 3.2 kW flat tubular heating elements.
- Double grill zone.
- Flat tube heater ensure durability and performance.
- heater can be tilted up for ease of cleaning.
- Water and grease from the grill basin is drained through DN20 (3/4") connection.

# Modular Cooking - Meritus



## CE Electric - Fryer NEF 4-75 (ME)

Dimension (mm): 400 x 750 x 850/1005 mm  
Capacity / Cooking Zones: 10 liters, 180 x 447 mm  
Power Rate: 8 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 50 kg / 64 kg

- Powered with a 8 kW incoloy heaters.
- Oil capacity of 10 liters.
- Heater can be tilted for access of cleaning of the tank.
- Fully welded fryer tank constructed from AISI 304.
- Drain valve with 3/4" on the cabinet provided
- Temperature control from 100 degree Celcius to 190 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Fryer NEF 6-75 (ME)

Dimension (mm): 600 x 750 x 850/1005 mm  
Capacity / Cooking Zones: 2 x 10 liters, 2 x 180 x 447 mm  
Power Rate: 16 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 74 kg / 90 kg

- Powered with a 2 x 8 kW incoloy heaters.
- Oil capacity of 2 x 10 liters.
- Heater can be tilted for access of cleaning of the tank.
- Fully welded fryer tank constructed from AISI 304.
- Drain valve with 3/4" on the cabinet provided
- Temperature control from 100 degree Celcius to 190 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Fry Top NEFT 4-75 S (ME)

Dimension (mm): 400 x 750 x 850/870 mm  
Capacity / Cooking Zones: 304 x 545 mm (Smooth)  
Power Rate: 5.2 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 60 kg / 74 kg

- Powered with 5.2 kW SSS heaters.
- Smooth griddle surface with 304 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Fry Top NEFT 4-75 G (ME)

Dimension (mm): 400 x 750 x 850/870 mm  
Capacity / Cooking Zones: 304 x 545 mm (Grooved)  
Power Rate: 5.2 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 60 kg / 74 kg

- Powered with 5.2 kW SSS heaters.
- Grooved griddle surface with 304 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Fry Top NEFT 6-75 S (ME)

Dimension (mm): 600 x 750 x 850/870 mm  
Capacity / Cooking Zones: 504 x 545 mm (Smooth)  
Power Rate: 9.4 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 87 kg / 103 kg

- Powered with 9.4 kW SSS heaters.
- Smooth griddle surface with 504 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.

# Modular Cooking - Meritus



## CE Electric - Fry Top NEFT 6-75 G (ME)

Dimension (mm): 600 x 750 x 850/870 mm  
Capacity / Cooking Zones: 504 x 545 mm  
(Grooved)  
Power Rate: 9.4 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 87 kg / 103 kg

- Powered with 9.4 kW SSS heaters.
- Grooved griddle surface with 504 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Fry Top NEFT 6-75 C (ME)

Dimension (mm): 600 x 750 x 850/870 mm  
Capacity / Cooking Zones: 504 x 545 mm (Com-  
bination)  
Power Rate: 9.4 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 87 kg / 103 kg

- Powered with 9.4 kW SSS heaters.
- Half-grooved griddle surface with 504 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Fry Top NEFT 8-75 S (ME)

Dimension (mm): 800 x 750 x 850/870 mm  
Capacity / Cooking Zones: 704 x 545 mm  
(Smooth)  
Power Rate: 12.8 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 103 kg / 125 kg

- Powered with 12.8 kW SSS heaters.
- Smooth griddle surface with 704 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Fry Top NEFT 8-75 G (ME)

Dimension (mm): 800 x 750 x 850/870 mm  
Capacity / Cooking Zones: 704 x 545 mm  
(Grooved)  
Power Rate: 12.8 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 103 kg / 125 kg

- Powered with 12.8 kW SSS heaters.
- Grooved griddle surface with 704 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Fry Top NEFT 8-75 C (ME)

Dimension (mm): 800 x 750 x 850/870 mm  
Capacity / Cooking Zones: 704 x 545 mm (Com-  
bination)  
Power Rate: 12.8 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 103 kg / 125 kg

- Powered with 12.8 kW SSS heaters.
- Half-grooved griddle surface with 704 x 545 mm cooking area.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.

# Modular Cooking - Meritus



## CE Electric - Griddle Pan NEGP 4-75 (ME)

Dimension (mm): 400 x 750 x 850/870 mm  
Capacity / Cooking Zones: 17 liters, 304 x 545 mm (Smooth)  
Power Rate: 5.2 kW - 400V, 3PNE AC / 50-60Hz  
Net and Gross Weight: 63 kg / 77 kg

- Powered with 5.2 kW SSS heaters.
- Smooth griddle surface with 304 x 545 mm cooking area. 100 mm deep from the top surface.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Circular drain with nylon plug and oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Griddle Pan NEGP 6-75 (ME)

Dimension (mm): 600 x 750 x 850/870 mm  
Capacity / Cooking Zones: 28 liters, 504 x 545 mm (Smooth)  
Power Rate: 9.4 kW - 400V, 3PNE AC / 50-60Hz  
Net and Gross Weight: 90 kg / 106 kg

- Powered with 9.4 kW SSS heaters.
- Smooth griddle surface with 504 x 545 mm cooking area. 100 mm deep from the top surface.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Circular drain with nylon plug and oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Griddle Pan NEGP 8-75 (ME)

Dimension (mm): 800 x 750 x 850/870 mm  
Capacity / Cooking Zones: 39 liters, 704 x 545 mm (Smooth)  
Power Rate: 12.8 kW - 400V, 3PNE AC / 50-60Hz  
Net and Gross Weight: 106 kg / 128 kg

- Powered with 12.8 kW SSS heaters.
- Smooth griddle surface with 704 x 545 mm cooking area. 100 mm deep from the top surface.
- Fully welded griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Circular drain with nylon plug and oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Pasta Cooker NEPC 4-75 (ME)

Dimension (mm): 400 x 750 x 850/870 mm  
Capacity / Cooking Zones: 26 liters, 306 x 340 mm  
Power Rate: 7.2 kW - 400V, 2PNE AC / 50-60Hz  
Net and Gross Weight: 40 kg / 58 kg

- Powered with 2 x 3.6 kW electropolished stainless steel heating elements.
- Deep drawn pasta tank with 26 liters capacity is made of electropolished AISI 316 to improve its resistance against acidic substance.
- Manual water filling system with integrated knob on the front panel.
- Thermal-cut off when overheated.



## CE Electric - Bain Marie NEBM 4-75 (ME)

Dimension (mm): 400 x 750 x 850/870 mm  
Capacity / Cooking Zones: 1 x GN 1/1, 310 x 510 mm  
Power Rate: 2.6 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 39 kg / 52 kg

- Powered with 2 x 1.3 kW Nayati SSS® die cast aluminium heating elements.
- Tank is made of AISI 304 with height of 210 mm.
- Usable water bath volume of 15 liters, equipped with overflow pipe.
- Manual water filling system with knob integrated on the front panel.
- Temperature control from 30 degree Celcius to 90 degree Celcius.
- Thermal-cut off when overheated.



# Modular Cooking - Meritus



## CE Electric - Bain Marie NEBM 8-75 (ME)

Dimension (mm): 800 x 750 x 850/870 mm  
Capacity / Cooking Zones: 2 x GN 1/1, 630 x 510 mm  
Power Rate: 3.9 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 70 kg / 93 kg

- Powered with 3 x 1.3 kW Nayati SSS® die cast aluminium heating elements.
- Tank is made of AISI 304 with height of 210 mm.
- Usable water bath volume of 30 liters, equipped with overflow pipe.
- Manual water filling system with knob integrated on the front panel.
- Temperature control from 30 degree Celcius to 90 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Tilting Pan NETP 8-75 (ME)

Dimension (mm): 800 x 750 x 850/870 mm  
Capacity / Cooking Zones: 40 liters, 586 x 425 mm (Smooth)  
Power Rate: 7.8 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 124 kg / 141 kg

- Powered with 7.8 kW SSS heaters.
- Capacity up to 40 liters.
- Motorized tilting for ease of operation. Operating at low speed for stable transfer of food to the pan.
- Welded AISI griddle AISI 420 with thickness of 20 mm, preventing rust.
- Temperature control from 100 to 300 degree Celcius.



## CE Neutral Counter NNWC 4-75 (ME)

Dimension (mm): 400 x 750 x 850/870 mm  
Capacity / Cooking Zones: 400 x 750 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 44 kg / 56 kg

- Neutral working counter with 400 x 750 mm surface.
- Open cabinet without door.



## CE Neutral Counter NNWC 6-75 (ME)

Dimension (mm): 600 x 750 x 850/870 mm  
Capacity / Cooking Zones: 600 x 750 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 51 kg / 67 kg

- Neutral working counter with 600 x 750 mm surface.
- Open cabinet without door.



## CE Neutral Counter NNWC 8-75 (ME)

Dimension (mm): 800 x 750 x 850/870 mm  
Capacity / Cooking Zones: 800 x 750 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 58 kg / 79 kg

- Neutral working counter with 800 x 750 mm surface.
- Open cabinet without door.

# Modular Cooking - Meritus



## CE Neutral Counter NNWC 4-75 1D (ME)

Dimension (mm): 400 x 750 x 850/870 mm  
Capacity / Cooking Zones: 400 x 750 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 49 kg / 61 kg

- Neutral working counter with 400 x 750 mm surface.
- Open cabinet without door.
- Equipped with drawer on the front panel.



## CE Neutral Counter NNWC 6-75 1D (ME)

Dimension (mm): 600 x 750 x 850/870 mm  
Capacity / Cooking Zones: 600 x 750 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 58 kg / 64 kg

- Neutral working counter with 600 x 750 mm surface.
- Open cabinet without door.
- Equipped with drawer on the front panel.



## CE Neutral Counter NNWC 8-75 2D (ME)

Dimension (mm): 800 x 750 x 850/870 mm  
Capacity / Cooking Zones: 800 x 750 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 67 kg / 88 kg

- Neutral working counter with 800 x 750 mm surface.
- Open cabinet without door.
- Equipped with drawer on the front panel.



## CE Neutral Counter NNWC 4-75 SD (ME)

Dimension (mm): 400 x 750 x 850/870 mm  
Capacity / Cooking Zones: 400 x 750 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 48 kg / 60 kg

- Neutral working counter with 400 x 750 mm surface.
- Cabinet equipped with swing door.



## CE Neutral Counter NNWC 6-75 SD (ME)

Dimension (mm): 600 x 750 x 850/870 mm  
Capacity / Cooking Zones: 600 x 750 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 57 kg / 73 kg

- Neutral working counter with 600 x 750 mm surface.
- Cabinet equipped with swing door.

# Modular Cooking - Meritus

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## CE Neutral Counter NNWC 8-75 SD (ME)

Dimension (mm): 800 x 750 x 850/870 mm  
Capacity / Cooking Zones: 800 x 750 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 66 kg / 87 kg

- Neutral working counter with 800 x 750 mm surface.
- Cabinet equipped with swing door.



## CE Neutral Counter NNWC 4-75 1D/SD (ME)

Dimension (mm): 400 x 750 x 850/870 mm  
Capacity / Cooking Zones: 400 x 750 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 53 kg / 65 kg

- Neutral working counter with 400 x 750 mm surface.
- Cabinet equipped with swing door.
- Equipped with drawer on the front panel.



## CE Neutral Counter NNWC 6-75 1D/SD (ME)

Dimension (mm): 600 x 750 x 850/870 mm  
Capacity / Cooking Zones: 600 x 750 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 64 kg / 80 kg

- Neutral working counter with 600 x 750 mm surface.
- Cabinet equipped with swing door.
- Equipped with drawer on the front panel.



## CE Neutral Counter NNWC 8-75 2D/SD (ME)

Dimension (mm): 800 x 750 x 850/870 mm  
Capacity / Cooking Zones: 800 x 750 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 75 kg / 96 kg

- Neutral working counter with 800 x 750 mm surface.
- Cabinet equipped with swing door.
- Equipped with drawer on the front panel.



# Grandis 900

Powerful 900 mm depth cooking range that delivers bulk cooking and endurance to last. Constructed for a large scale service that requires superb results.



# Modular Cooking - Grandis



## CE Gas - Range NGR 8-90 (GR)

Dimension (mm): 800 x 900 x 850/910 mm  
Capacity / Cooking Zones: Open Burner : 2 x 370 x 725 mm, Oven : 575 x 666 mm  
Power Rate: LPG/Natural Gas 39 kW  
Net and Gross Weight: 127 kg / 145 kg

- Powered with a 4 hobs, 2 sets of 5.5 kW and 10 kW cast iron open burner.
- Static 2/1 GN gas oven is powered with 8 kW chrome-plated tubular burner with 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency. Oven is equipped with piezzo ignition system with rubber cover.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 5.5 kW burner is between 240-460 mm.
- The optimized pan diameter for 10 kW burner is between 300-500 mm.



## CE Gas - Range NGR 8-90 4F (GR)

Dimension (mm): 800 x 900 x 850/910 mm  
Capacity / Cooking Zones: Open Burner : 2 x 370 x 725 mm, Oven : 575 x 666 mm  
Power Rate: LPG/Natural Gas 48 kW  
Net and Gross Weight: 127 kg / 145 kg

- Powered with a 4 hobs sets 10 kW cast iron open burner.
- Static 2/1 GN gas oven is powered with 8 kW chrome-plated tubular burner with 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency. Oven is equipped with piezzo ignition system with rubber cover.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 5.5 kW burner is between 240-460 mm.
- The optimized pan diameter for 10 kW burner is between 300-500 mm.



## CE Gas - Range NGR 8-90 DFX EOV (GR)

Dimension (mm): 800 x 900 x 580/910 mm  
Capacity / Cooking Zones: Open Burner: 2 x 370 x 725 mm, Oven : 575 x 666 mm  
Power Rate: LPG/Natural Gas 31 kW  
Net and Gross Weight: 126 kg / 145 kg

- Powered with a 4 hobs, 2 sets of 5.5 kW and 10 kW cast iron open burner.
- Static 2/1 GN electric oven is powered with 6 kW incoloy heater 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 5.5 kW burner is between 240-460 mm.
- The optimized pan diameter for 10 kW burner is between 300-500 mm.



## CE Gas - Range NGR 8-90 4F EOV (GR)

Dimension (mm): 800 x 900 x 580/910 mm  
Capacity / Cooking Zones: Open Burner: 2 x 370 x 725 mm, Oven : 575 x 666 mm  
Power Rate: LPG/Natural Gas 40 kW  
Net and Gross Weight: 126 kg / 145 kg

- Powered with a 4 hobs sets 10 kW cast iron open burner.
- Static 2/1 GN electric oven is powered with 6 kW incoloy heater 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 5.5 kW burner is between 240-460 mm.
- The optimized pan diameter for 10 kW burner is between 300-500 mm.

# Modular Cooking - Grandis



## CE Gas - Range NGR 12-90 (GR)

Dimension (mm): 1200 x 900 x 850/910 mm  
Capacity / Cooking Zones: Open Burner : 3 x 370 x 725 mm, Oven : 575 x 666 mm  
Power Rate: LPG/Natural Gas 54.5 kW  
Net and Gross Weight: 148 kg / 198 kg

- Powered with a 6 hobs, 3 sets of 5.5 kW and 10 kW cast iron open burner.
- Static 2/1 GN gas oven is powered with 8 kW chrome-plated tubular burner with 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency. Oven is equipped with piezzo ignition system with rubber cover.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 5.5 kW burner is between 240-460 mm.
- The optimized pan diameter for 10 kW burner is between 300-500 mm.



## CE Gas - Range NGR 12-90 6F (GR)

Dimension (mm): 1200 x 900 x 850/910 mm  
Capacity / Cooking Zones: Open Burner : 3 x 370 x 725 mm, Oven : 575 x 666 mm  
Power Rate: LPG/Natural Gas 68 kW  
Net and Gross Weight: 148 kg / 198 kg

- Powered with a 6 hobs sets 10 kW cast iron open burner.
- Static 2/1 GN gas oven is powered with 8 kW chrome-plated tubular burner with 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency. Oven is equipped with piezzo ignition system with rubber cover.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 5.5 kW burner is between 240-460 mm.
- The optimized pan diameter for 10 kW burner is between 300-500 mm.



## CE Gas - Range NGR 12-90 DFX EO (GR)

Dimension (mm): 1200 x 900 x 850/910 mm  
Capacity / Cooking Zones: Open Burner : 3 x 370 x 725 mm, Oven : 575 x 666 mm  
Power Rate: LPG/Natural Gas 46.5 kW  
Net and Gross Weight: 147 kg / 198 kg

- Powered with a 6 hobs, 3 sets of 5.5 kW and 10 kW cast iron open burner.
- Static 2/1 GN electric oven is powered with 6 kW incoloy heater 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 5.5 kW burner is between 240-460 mm.
- The optimized pan diameter for 10 kW burner is between 300-500 mm.



## CE Gas - Range NGTR 4-90 (GR)

Dimension (mm): 400 x 900 x 850/910 mm  
Capacity / Cooking Zones: 370 x 725 mm  
Power Rate: LPG/Natural Gas 15.5 kW  
Net and Gross Weight: 51 kg / 67 kg

- Powered with a 2 hobs, 1 set of 5.5 kW and 10 kW cast iron open burner.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 5.5 kW burner is between 240-460 mm.
- The optimized pan diameter for 10 kW burner is between 300-500 mm.

# Modular Cooking - Grandis



## CE Gas - Range NGTR 4-90 2F (GR)

Dimension (mm): 400 x 900 x 850/910 mm  
Capacity / Cooking Zones: 370 x 725 mm  
Power Rate: LPG/Natural Gas 20 kW  
Net and Gross Weight: 51 kg / 67 kg

- Powered with a 2 hobs sets 10 kW cast iron open burner.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 5.5 kW burner is between 240-460 mm.
- The optimized pan diameter for 10 kW burner is between 300-500 mm.



## CE Gas - Range NGTR 8-90 (GR)

Dimension (mm): 800 x 900 x 850/910 mm  
Capacity / Cooking Zones: 2 x 370 x 725 mm  
Power Rate: LPG/Natural Gas 31 kW  
Net and Gross Weight: 81 kg / 143 kg

- Powered with a 4 hobs, 2 sets of 5.5 kW and 10 kW cast iron open burner.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 5.5 kW burner is between 240-460 mm.
- The optimized pan diameter for 10 kW burner is between 300-500 mm.



## CE Gas - Range NGTR 8-90 4F (GR)

Dimension (mm): 800 x 900 x 850/910 mm  
Capacity / Cooking Zones: 2 x 370 x 725 mm  
Power Rate: LPG/Natural Gas 40 kW  
Net and Gross Weight: 81 kg / 143 kg

- Powered with a 4 hobs sets 10 kW cast iron open burner.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 5.5 kW burner is between 240-460 mm.
- The optimized pan diameter for 10 kW burner is between 300-500 mm.



## CE Gas - Range NGTR 12-90 (GR)

Dimension (mm): 1200 x 900 x 850/910 mm  
Capacity / Cooking Zones: 3 x 370 x 725 mm  
Power Rate: LPG/Natural Gas 46.5 kW  
Net and Gross Weight: 102 kg / 143 kg

- Powered with a 6 hobs, 3 sets of 5.5 kW and 10 kW cast iron open burner.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 5.5 kW burner is between 240-460 mm.
- The optimized pan diameter for 10 kW burner is between 300-500 mm.



## CE Gas - Range NGTR 12-90 6F (GR)

Dimension (mm): 1200 x 900 x 850/910 mm  
Capacity / Cooking Zones: 3 x 370 x 725 mm  
Power Rate: LPG/Natural Gas 60 kW  
Net and Gross Weight: 102 kg / 143 kg

- Powered with a 6 hobs sets 10 kW cast iron open burner.
- Fully-welded basin for hygiene.
- Cast iron pot holder with long fin to support various size of pot or pan.
- Equipped with flame failure device.
- The optimized pan diameter for 5.5 kW burner is between 240-460 mm.
- The optimized pan diameter for 10 kW burner is between 300-500 mm.

# Modular Cooking - Grandis



## Gas - Char Broiler NGCB 6-90 (GR)

Dimension (mm): 600 x 900 x 850/880 mm  
Capacity / Cooking Zones: 346 x 666 mm  
Power Rate: LPG/Natural Gas 11 kW  
Net and Gross Weight: 109 kg / 128 kg

- Powered with 11 kW chrome-plated tubular burner.
- Includes 3-sided splashback for cleanability and isolating the heat generated by the grill.
- Thick cast iron grill with slanted-angle and oil channel for ease of cleaning and durability.
- Grill is adjustable in three height positions via operation of left & right handles.
- Grease is contained in the cabinet with GN 1/1 to prevent spillage inside the front panel.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## Gas - Char Broiler NGCB 10-90 (GR)

Dimension (mm): 1000 x 900 x 850/880 mm  
Capacity / Cooking Zones: 695 x 666 mm  
Power Rate: LPG/Natural Gas 22 kW  
Net and Gross Weight: 157 kg / 191 kg

- Powered with 2 of 11 kW chrome-plated tubular burner.
- Includes 3-sided splashback for cleanability and isolating the heat generated by the grill.
- Thick cast iron grill with slanted-angle and oil channel for ease of cleaning and durability.
- Grill is adjustable in three height positions via operation of left & right handles.
- Grease is contained in the cabinet with GN 1/1 to prevent spillage inside the front panel.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## Gas - Fryer NGF 4-90 (GR)

Dimension (mm): 400 x 900 x 850/1050 mm  
Capacity / Cooking Zones: 23 liters, 350 x 377 mm  
Power Rate: LPG/Natural Gas 21 kW  
Net and Gross Weight: 78 kg / 94 kg

- Powered with 21 kW stainless-steel burners.
- Oil capacity of 23 liters.
- Frying basket, tank cover, oil drain kit, and crumb filter included.
- Fully welded fryer tank.
- Drain valve with 1" on the front surface provided
- Thermal-cut off when overheated.



## Gas - Fryer NGF 8-90 (GR)

Dimension (mm): 800 x 900 x 850/1050 mm  
Capacity / Cooking Zones: 2 x 23 liters, 350 x 377 mm  
Power Rate: LPG/Natural Gas 42 kW  
Net and Gross Weight: 156 kg / 172 kg

- Powered with 2 of 21 kW stainless-steel burners.
- Oil capacity of 23 liters per tank.
- Frying baskets tank covers, oil drain kits, and crumb filters included.
- Fully welded fryer tanks.
- Two drain valve with 1" on the front surface provided
- Thermal-cut off when overheated.



## Gas - Fry Top NGFT 6-90 S (GR)

Dimension (mm): 600 x 900 x 850/910 mm  
Capacity / Cooking Zones: 450 x 635 mm (Smooth)  
Power Rate: LPG/Natural Gas 10 kW  
Net and Gross Weight: 101 kg / 123 kg

- Powered with 10 kW chrome-plated steel tubular burner.
- Smooth griddle surface with 450 x 635 mm cooking area.
- Removable flush griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.



# Modular Cooking - Grandis



## Gas - Fry Top NGFT 6-90 G (GR)

Dimension (mm): 600 x 900 x 850/910 mm  
Capacity / Cooking Zones: 450 x 635 mm  
(Grooved)  
Power Rate: LPG/Natural Gas 10 kW  
Net and Gross Weight: 101 kg / 123 kg

- Powered with 10 kW chrome-plated steel tubular burner.
- Grooved griddle surface with 450 x 635 mm cooking area.
- Removable flush griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.



## Gas - Fry Top NGFT 6-90 C (GR)

Dimension (mm): 600 x 900 x 850/910 mm  
Capacity / Cooking Zones: 450 x 635 mm (Combination)  
Power Rate: LPG/Natural Gas 10 kW  
Net and Gross Weight: 101 kg / 123 kg

- Powered with 10 kW chrome-plated steel tubular burner.
- Half grooved griddle surface with 450 x 635 mm cooking area.
- Removable flush griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.



## Gas - Fry Top NGFT 8-90 S (GR)

Dimension (mm): 800 x 900 x 850/910 mm  
Capacity / Cooking Zones: 650 x 635 mm  
(Smooth)  
Power Rate: LPG/Natural Gas 16 kW  
Net and Gross Weight: 136 kg / 155 kg

- Powered with 16 kW chrome-plated steel tubular burner.
- Smooth griddle surface with 650 x 635 mm cooking area.
- Removable flush griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.



## Gas - Fry Top NGFT 8-90 G (GR)

Dimension (mm): 800 x 900 x 850/910 mm  
Capacity / Cooking Zones: 650 x 635 mm  
(Grooved)  
Power Rate: LPG/Natural Gas 16 kW  
Net and Gross Weight: 136 kg / 155 kg

- Powered with 16 kW chrome-plated steel tubular burner.
- Grooved griddle surface with 650 x 635 mm cooking area.
- Removable flush griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.



## Gas - Fry Top NGFT 8-90 C (GR)

Dimension (mm): 800 x 900 x 850/910 mm  
Capacity / Cooking Zones: 650 x 635 mm (Combination)  
Power Rate: LPG/Natural Gas 16 kW  
Net and Gross Weight: 136 kg / 155 kg

- Powered with 16 kW chrome-plated steel tubular burner.
- Half grooved griddle surface with 650 x 635 mm cooking area.
- Removable flush griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.

# Modular Cooking - Grandis



## Gas - Fry Top NGFT 8-90 OV (GR)

Dimension (mm): 800 x 900 x 850/1030 mm  
Capacity / Cooking Zones: Fry Top : 650 x 635 mm (Smooth), Oven: 575 x 666 mm  
Power Rate: LPG/Natural Gas 24 kW  
Net and Gross Weight: 182 kg / 201 kg

- Powered with 16 kW chrome-plated steel tubular burner.
- Smooth griddle surface with 650 x 635 mm cooking area.
- Removable flush griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Piezzo ignition system with rubber cover.
- Thermal-cut off when overheated.
- Equipped with flame failure device.
- Static 2/1 GN gas oven is powered with 8 kW chrome-plated tubular burner with 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency. Oven is equipped with piezzo ignition system with rubber cover.



## Gas - Hot Top NGHT 12-90 2OB OC (GR)

Dimension (mm): 1200 x 900 x 850/910 mm  
Capacity / Cooking Zones: 694 x 715 mm  
Power Rate: LPG/Natural Gas 29 kW  
Net and Gross Weight: 165 kg / 194 kg

- Powered with 14 kW circular cast iron burner.
- Open burner is powered with a 5.5 kW and 10 kW cast iron open burner
- Hot top griddle is made of 18 mm thick Molybdenum steel for high thermal performance.
- Concentric heat distribution. Center temperature can reach up to 550 degree Celcius. Griddle center can be removed for service, usable for wok cooking.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## Gas - Hot Top NGHT 12-90 2 OB OV (GR)

Dimension (mm): 1200 x 900 x 850/910 mm  
Capacity / Cooking Zones: Hot Top : 694 x 715 mm, Oven: 575 x 666 mm  
Power Rate: LPG/Natural Gas 37.5 kW  
Net and Gross Weight: 211 kg / 240 kg

- Powered with 14 kW circular cast iron burner.
- Static 2/1 GN gas oven is powered with 8 kW chrome-plated tubular burner with 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency. Oven is equipped with piezzo ignition system with rubber cover. Open burner is powered with a 5.5 kW and 10 kW cast iron open burner
- Hot top griddle is made of 18 mm thick Molybdenum steel for high thermal performance.
- Concentric heat distribution. Center temperature can reach up to 550 degree Celcius. Griddle center can be removed for service, usable for wok cooking.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## Gas - Hot Top NGHT 8-90 OV (GR)

Dimension (mm): 800 x 900 x 850/910 mm  
Capacity / Cooking Zones: 694 x 715 mm  
Power Rate: LPG/Natural Gas 22 kW  
Net and Gross Weight: 190 kg / 213 kg

- Powered with 14 kW circular cast iron burner.
- Static 2/1 GN gas oven is powered with 8 kW chrome-plated tubular burner with 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency. Oven is equipped with piezzo ignition system with rubber cover.
- Hot top griddle is made of 18 mm thick Molybdenum steel for high thermal performance.
- Concentric heat distribution. Center temperature can reach up to 550 degree Celcius. Griddle center can be removed for service, usable for wok cooking.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## Gas - Hot Top NGHT 8-90 OC (GR)

Dimension (mm): 800 x 900 x 850/910 mm  
Capacity / Cooking Zones: 694 x 715 mm  
Power Rate: LPG/Natural Gas 14 kW  
Net and Gross Weight: 144 kg / 167 kg

- Powered with 14 kW circular cast iron burner.
- Hot top griddle is made of 18 mm thick Molybdenum steel for high thermal performance.
- Concentric heat distribution. Center temperature can reach up to 550 degree Celcius. Griddle center can be removed for service, usable for wok cooking.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.

# Modular Cooking - Grandis



## Gas - Pasta Cooker NGPC 4-90 (GR)

Dimension (mm): 400 x 900 x 850/910 mm  
Capacity / Cooking Zones: 40 liters, 308 x 510 mm  
Power Rate: LPG/Natural Gas 11.5 kW  
Net and Gross Weight: 66 kg / 81 kg

- Powered with 11.5 kW tubular burner.
- Deep drawn pasta tank with 40 liters capacity is made of electropolished AISI 316 to improve its resistance against acidic substance.
- Tank outer surface is coated with special black paint to improve its thermal efficiency.
- Manual water filling system with integrated knob on the front panel.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.
- Thermal-cut off when overheated.



## Gas - Tilting Pan NGTP 80 (GR)

Dimension (mm): 800 x 900 x 850/910 mm  
Capacity / Cooking Zones: 65 liters, 730 x 590 mm  
Power Rate: LPG/Natural Gas 21 kW  
Net and Gross Weight: 161 kg / 184 kg

- Powered with 21 kW chrome-plated tubular burner.
- Gross capacity of 80 liters and net capacity of 65 liters. Manual tilting operation.
- Welded AISI griddle AISI 420 with thickness of 10 mm, preventing rust.
- Temperature control from 100 to 300 degree Celcius.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## Gas - Tilting Pan NGTP 120 (GR)

Dimension (mm): 1200 x 900 x 850/910 mm  
Capacity / Cooking Zones: 115 liters, 1130 x 590 mm  
Power Rate: LPG/Natural Gas 30 kW  
Net and Gross Weight: 224 kg / 278 kg

- Powered with 30 kW chrome-plated tubular burner.
- Gross capacity of 120 liters and net capacity of 115 liters. Motorized tilting for ease of operation.
- Welded AISI griddle AISI 420 with thickness of 10 mm, preventing rust.
- Temperature control from 100 to 300 degree Celcius.
- Electric ignition system with rubber cover.
- Equipped with flame failure device.



## Gas - Indirect Boiling Pan NGBP 100 (GR) IND

Dimension (mm): 900 x 900 x 850/1080 mm  
Capacity / Cooking Zones: 100 liters, Ø 630 mm  
Power Rate: LPG/Natural Gas 24 kW  
Net and Gross Weight: 136 kg / 172 kg

- Powered with 24 kW chrome-plated tubular burners.
- Indirectly heated with 100 liters capacity. Distilled water is manually filled through the funnel on the front panel.
- Lid is suspended with safe multi-step hinge to prevent operational injury.
- Drain tap outflow made of AISI 304 with 2" diameter and red-colored indicator when distilled water is empty.
- Front panel includes manometer. Pressure in the kettle jacket is operating below 0.55 bar.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.



## Gas - Indirect Boiling Pan NGBP 150 (GR) IND

Dimension (mm): 900 x 900 x 850/1080 mm  
Capacity / Cooking Zones: 150 liters, Ø 630 mm  
Power Rate: LPG/Natural Gas 28 kW  
Net and Gross Weight: 154 kg / 188 kg

- Powered with 28 kW chrome-plated tubular burners.
- Indirectly heated with 150 liters capacity. Distilled water is manually filled through the funnel on the front panel.
- Lid is suspended with safe multi-step hinge to prevent operational injury.
- Drain tap outflow made of AISI 304 with 2" diameter and red-colored indicator when distilled water is empty.
- Front panel includes manometer. Pressure in the kettle jacket is operating below 0.55 bar.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.

# Modular Cooking - Grandis



## CE Electric - Flat Induction NEIC 4-90 (GR)

Dimension (mm): 400 x 900 x 850/935 mm  
Capacity / Cooking Zones: 350 x 650 mm  
Power Rate: 10 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 68 kg / 87 kg

- Powered with 2 x 5 kW round coil induction with 220 mm diameter.
- Induction glass of 350 x 650 x 6 mm for two induction zones.
- Controlled with gradual 9 power level and timer function. Completed with LED indicator.
- Each cooking zone is equipped with individual generator set.
- Induction generator is cooled with the filter system underneath.
- Thermal-cut off when overheated.
- Minimum pan detection of 240 mm diameter pan/pot.



## CE Electric - Flat Induction NEIC 8-90 (GR)

Dimension (mm): 800 x 900 x 850/935 mm  
Capacity / Cooking Zones: 2 x 350 x 650 mm  
Power Rate: 20 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 99 kg / 118 kg

- Powered with 4 x 5 kW round coil induction with 220 mm diameter.
- Two induction glasses of 350 x 650 x 6 mm for two induction zones.
- Controlled with gradual 9 power level and timer function. Completed with LED indicator.
- Each cooking zone is equipped with individual generator set.
- Induction generator is cooled with the filter system underneath.
- Thermal-cut off when overheated.
- Minimum pan detection of 240 mm diameter pan/pot.



## CE Electric - Wok Induction NEWI 8-90 (GR)

Dimension (mm): 800 x 900 x 850/1225 mm  
Capacity / Cooking Zones: Ø 400 mm  
Power Rate: 16 kW - 380V, 3PNE AC /50-60Hz  
Net and Gross Weight: 74 kg / 88 kg

- Powered with 16 kW round wok coil induction with 300 mm diameter.
- Single wok cooking zone.
- Induction glass of 400 mm diameter with thickness of 5 mm.
- Controlled with gradual 5 power level. Completed with LED indicator.
- Induction generator is cooled with the filter system underneath.
- Thermal-cut off when overheated.
- Glass is reinforced with dome for ease of operation and durability.



## CE Electric - Hot Plate NEHP 4-90 (GR)

Dimension (mm): 400 x 900 x 850/880 mm  
Capacity / Cooking Zones: 2 x 300 x 300 mm  
Power Rate: 8 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 61 kg / 75 kg

- Powered with 2 sets of 4 kW hot plate heaters.
- Rectangular hot plate with 300 x 300 mm designed for performance.
- Six levels of heating.
- Collared hot plate for better durability.
- Heating zones are recessed to minimized spillage.



## CE Electric - Hot Plate NEHP 8-90 (GR)

Dimension (mm): 800 x 900 x 850/880 mm  
Capacity / Cooking Zones: 4 x 300 x 300 mm  
Power Rate: 16 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 98 kg / 127 kg

- Powered with 4 sets of 4 kW hot plate heaters.
- Rectangular hot plate with 300 x 300 mm designed for performance.
- Six levels of heating.
- Collared hot plate for better durability.
- Heating zones are recessed to minimized spillage.



# Modular Cooking - Grandis



## CE Electric - Hot Plate NEHP 8-90 OV (GR)

Dimension (mm): 800 x 900 x 850/880 mm  
Capacity / Cooking Zones: Hot Plate: 4 x 300 x 300 mm, Oven : 575 x 666 mm  
Power Rate: 22 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 159 kg / 188 kg

- Powered with 4 sets of 4 kW hot plate heaters.
- Static 2/1 GN electric oven is powered with 6 kW incoloy heater 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency.
- Rectangular hot plate with 300 x 300 mm designed for performance.
- Six levels of heating.
- Collared hot plate for better durability.
- Heating zones are recessed to minimized spillage.



## CE Electric - Hot Plate NEHP 12-90 (GR)

Dimension (mm): 1200 x 900 x 850/880 mm  
Capacity / Cooking Zones: 6 x 300 x 300 mm  
Power Rate: 24 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 138 kg / 163 kg

- Powered with 6 sets of 4 kW hot plate heaters.
- Rectangular hot plate with 300 x 300 mm designed for performance.
- Six levels of heating.
- Collared hot plate for better durability.
- Heating zones are recessed to minimized spillage.



## CE Electric - Hot Plate NEHP 12-90 OV (GR)

Dimension (mm): 1200 x 900 x 850/880 mm  
Capacity / Cooking Zones: Hot Plate: 6 x 300 x 300 mm, Oven : 575 x 666 mm  
Power Rate: 30 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 199 kg / 224 kg

- Powered with 6 sets of 4 kW hot plate heaters.
- Static 2/1 GN electric oven is powered with 6 kW incoloy heater 2/1 GN cavity and reflective AISI chamber to improve thermal efficiency.
- Rectangular hot plate with 300 x 300 mm designed for performance.
- Six levels of heating.
- Collared hot plate for better durability.
- Heating zones are recessed to minimized spillage.



## CE Electric - Fryer NEF 4-90 (GR)

Dimension (mm): 400 x 900 x 850/1000 mm  
Capacity / Cooking Zones: 21 liters, 340 x 430 mm  
Power Rate: 21 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 66 kg / 107 kg

- Powered with 21 kW incoloy heater.
- Oil capacity of 21 liters
- Heater can be tilted for access of cleaning of the tank.
- Fully welded fryer tank constructed from AISI 304.
- Drain valve with 3/4" on the cabinet provided
- Temperature control from 100 degree Celcius to 190 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Fryer NEF 6-90 (GR)

Dimension (mm): 600 x 900 x 850/1000 mm  
Capacity / Cooking Zones: 2 x 14 liters, 2 x 250 x 430 mm  
Power Rate: 27 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 92 kg / 121 kg

- Powered with 2 x 13.5 kW incoloy heaters.
- Oil capacity of 2 x 14 liters
- Heater can be tilted for access of cleaning of the tank.
- Fully welded fryer tank constructed from AISI 304.
- Drain valve with 3/4" on the cabinet provided
- Temperature control from 100 degree Celcius to 190 degree Celcius.
- Thermal-cut off when overheated.

# Modular Cooking - Grandis



## CE Electric - Fryer NEF 8-90 (GR)

Dimension (mm): 800 x 900 x 850/1000 mm  
Capacity / Cooking Zones: 2 x 21 liters, 2 x 340 x 430 mm  
Power Rate: 42 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 112 kg / 158 kg

- Powered with 2 x 21 kW incoloy heaters
- Oil capacity of 2 x 21 liters
- Heater can be tilted for access of cleaning of the tank.
- Fully welded fryer tank constructed from AISI 304.
- Drain valve with 3/4" on the cabinet provided
- Temperature control from 100 degree Celcius to 190 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Fry Top NEFT 6-90 S (GR)

Dimension (mm): 600 x 900 x 850/880 mm  
Capacity / Cooking Zones: 450 x 670 mm (Smooth)  
Power Rate: 8.5 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 112 kg / 126 kg

- Powered with 8.5 kW SSS heaters.
- Smooth griddle surface with 450 x 635 mm cooking area.
- Removable flush griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Fry Top NEFT 6-90 G (GR)

Dimension (mm): 600 x 900 x 850/880 mm  
Capacity / Cooking Zones: 450 x 670 mm (Grooved)  
Power Rate: 8.5 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 112 kg / 126 kg

- Powered with 8.5 kW SSS heaters.
- Grooved griddle surface with 450 x 635 mm cooking area.
- Removable flush griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Fry Top NEFT 6-90 C (GR)

Dimension (mm): 600 x 900 x 850/880 mm  
Capacity / Cooking Zones: 450 x 670 mm (Combination)  
Power Rate: 8.5 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 112 kg / 126 kg

- Powered with 8.5 kW SSS heaters.
- Half grooved griddle surface with 450 x 635 mm cooking area.
- Removable flush griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Fry Top NEFT 8-90 S (GR)

Dimension (mm): 800 x 900 x 850/880 mm  
Capacity / Cooking Zones: 650 x 670 mm (Smooth)  
Power Rate: 11.9 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 134 kg / 151 kg

- Powered with 11.9 kW SSS heaters.
- Smooth griddle surface with 650 x 635 mm cooking area.
- Removable flush griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.

# Modular Cooking - Grandis



## CE Electric - Fry Top NEFT 8-90 G (GR)

Dimension (mm): 800 x 900 x 850/880 mm  
Capacity / Cooking Zones: 650 x 670 mm  
(Grooved)  
Power Rate: 11.9 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 134 kg / 151 kg

- Powered with 11.9 kW SSS heaters.
- Grooved griddle surface with 650 x 635 mm cooking area.
- Removable flush griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Fry Top NEFT 8-90 C (GR)

Dimension (mm): 800 x 900 x 850/880 mm  
Capacity / Cooking Zones: 650 x 670 mm (Com-  
bination)  
Power Rate: 11.9 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 134 kg / 151 kg

- Powered with 11.9 kW SSS heaters.
- Half grooved griddle surface with 650 x 635 mm cooking area.
- Removable flush griddle constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Obround drain with oil collection drawer included.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Griddle Pan NEGP 6-90 (GR)

Dimension (mm): 600 x 900 x 850/880 mm  
Capacity / Cooking Zones: 25 liters, 500 x 545  
mm  
Power Rate: 9.4 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 114 kg / 128 kg

- Powered with 9.4 kW SSS heaters.
- Cooking area of 500 x 545 x 100 mm.
- Fully-welded griddle with radius constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Includes nylon plug to seal the drain and to cook liquid products.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Griddle Pan NEGP 8-90 (GR)

Dimension (mm): 800 x 900 x 850/880 mm  
Capacity / Cooking Zones: 32 liters, 700 x 545  
mm  
Power Rate: 12.8 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 136 kg / 153 kg

- Powered with 12.8 kW SSS heaters.
- Cooking area of 700 x 545 x 100 mm.
- Fully-welded griddle with radius constructed of AISI 420 with thickness of 20 mm, preventing rust.
- Includes nylon plug to seal the drain and to cook liquid products.
- Temperature control from 50 degree Celcius to 300 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Pasta Cooker NEPC 4-90 (GR)

Dimension (mm): 400 x 900 x 850/880 mm  
Capacity / Cooking Zones: 40 liters, 308 x 510  
mm  
Power Rate: 12 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 49 kg / 65 kg

- Powered with 2 x 6 kW electropolished incoloy heaters.
- Deep drawn pasta tank with 40 liters capacity is made of electropolished AISI 316 to improve its resistance against acidic substance.
- Manual water filling system with integrated knob on the front panel.
- Thermal-cut off when overheated.

# Modular Cooking - Grandis



## CE Electric - Bain Marie NEBM 6-90 (GR)

Dimension (mm): 600 x 900 x 850/880 mm  
Capacity / Cooking Zones: 1 x GN 1/1, 310 x 510 mm  
Power Rate: 2.6 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 55 kg / 68 kg

- Powered with 2 x 1.3 kW Nayati SSS® die cast aluminium heating elements.
- Tank is made of AISI 304 with height of 210 mm.
- Usable water bath volume of 15 liters, equipped with overflow pipe.
- Manual water filling system with knob integrated on the front panel.
- Temperature control from 30 degree Celcius to 90 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Bain Marie NEBM 8-90 (GR)

Dimension (mm): 800 x 900 x 850/880 mm  
Capacity / Cooking Zones: 2 x GN 1/1, 630 x 510 mm  
Power Rate: 3.9 kW - 400V, 3PNE AC / 50-60Hz  
Net and Gross Weight: 64 kg / 79 kg

- Powered with 3 x 1.3 kW Nayati SSS® die cast aluminium heating elements.
- Tank is made of AISI 304 with height of 210 mm.
- Usable water bath volume of 30 liters, equipped with overflow pipe.
- Manual water filling system with knob integrated on the front panel.
- Temperature control from 30 degree Celcius to 90 degree Celcius.
- Thermal-cut off when overheated.



## CE Electric - Tilting Pan NETP 80 (GR)

Dimension (mm): 800 x 900 x 850/880 mm  
Capacity / Cooking Zones: 65 liters, 730 x 590 mm  
Power Rate: 9.1 kW - 400V, 3PNE AC / 50-60Hz  
Net and Gross Weight: 161 kg / 184 kg

- Powered with 7 x 1.3 kW Nayati SSS® die cast aluminium heating elements.
- Gross capacity of 80 liters and net capacity of 65 liters. Motorized tilting for ease of operation.
- Motorized tilting for ease of operation. Operating at low speed for stable transfer of food to the pan.
- Welded AISI griddle AISI 420 with thickness of 20 mm, preventing rust.
- Temperature control from 100 to 300 degree Celcius.



## CE Electric - Tilting Pan NETP 120 (GR)

Dimension (mm): 1200 x 900 x 850/910 mm  
Capacity / Cooking Zones: 115 liters, 1130 x 590 mm  
Power Rate: 14.3 kW - 400V, 3PNE AC / 50-60Hz  
Net and Gross Weight: 224 kg / 278 kg

- Powered with 11 x 1.3 kW Nayati SSS® die cast aluminium heating elements.
- Gross capacity of 120 liters and net capacity of 115 liters. Motorized tilting for ease of operation.
- Motorized tilting for ease of operation. Operating at low speed for stable transfer of food to the pan.
- Welded AISI griddle AISI 420 with thickness of 20 mm, preventing rust.
- Temperature control from 100 to 300 degree Celcius.



## CE Electric - Indirect Boiling Pan NEBP 100 (GR) IND

Dimension (mm): 900 x 900 x 850/880 mm  
Capacity / Cooking Zones: 100 liters, Ø 630 mm  
Power Rate: 21 kW - 400V, 3PNE AC / 50-60Hz  
Net and Gross Weight: 145 kg / 175 kg

- Powered with 2 x 6 kW and 1 x 9 kW incoloy heaters.
- Indirectly heated with 100 liters capacity. Distilled water is automatically filled through the inlet inside the right body.
- Lid is suspended with safe multi-step hinge to prevent operational injury.
- Drain tap outflow made of AISI 304 with 2" diameter and red-colored indicator when distilled water is empty.
- Front panel includes manometer. Pressure in the kettle jacket is operating below 0.55 bar.
- Digital control interface to adjust the temperature.



# Modular Cooking - Grandis



## CE Electric - Indirect Boiling Pan NEBP 150 (GR) IND

Dimension (mm): 900 x 900 x 850/880 mm  
Capacity / Cooking Zones: 150 liters, Ø 630 mm  
Power Rate: 27 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 151 kg / 181 kg

- Powered with 3 x 9 kW incoloy heaters.
- Indirectly heated with 150 liters capacity. Distilled water is automatically filled through the inlet inside the right body.
- Lid is suspended with safe multi-step hinge to prevent operational injury.
- Drain tap outflow made of AISI 304 with 2" diameter and red-colored indicator when distilled water is empty.
- Front panel includes manometer. Pressure in the kettle jacket is operating below 0.55 bar.
- Digital control interface to adjust the temperature.



## Electric - Vapour Grill NEVG 8-90 (GR)

Dimension (mm): 800 x 900 x 850/880 mm  
Capacity / Cooking Zones: 630 x 512 mm  
Power Rate: 6.4 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 50 kg / 64 kg

- Powered with 2 x 3.2 kW flat tubular heating elements.
- Double grill zone.
- Flat tube heater ensure durability and performance.
- heater can be tilted up for ease of cleaning.
- Water and grease from the grill basin is drained through DN20 (3/4") connection.



## CE Neutral Counter NNWC 4-90 (GR)

Dimension (mm): 400 x 900 x 850/880 mm  
Capacity / Cooking Zones: 400 x 900 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 44 kg / 60 kg

- Neutral working counter with 400 x 900 mm surface.
- Open cabinet without door.



## CE Neutral Counter NNWC 6-90 (GR)

Dimension (mm): 600 x 900 x 850/880 mm  
Capacity / Cooking Zones: 600 x 900 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 51 kg / 70 kg

- Neutral working counter with 600 x 900 mm surface.
- Open cabinet without door.



## CE Neutral Counter NNWC 8-90 (GR)

Dimension (mm): 800 x 900 x 850/880 mm  
Capacity / Cooking Zones: 800 x 900 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 58 kg / 80 kg

- Neutral working counter with 800 x 900 mm surface.
- Open cabinet without door.

# Modular Cooking - Grandis



## CE Neutral Counter NNWC 4-90 (GR) DR

Dimension (mm): 400 x 900 x 850/880 mm  
Capacity / Cooking Zones: 400 x 900 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 49 kg / 65 kg

- Neutral working counter with 400 x 900 mm surface.
- Open cabinet without door.
- Equipped with drawer on the front panel.



## CE Neutral Counter NNWC 6-90 (GR) DR

Dimension (mm): 600 x 900 x 850/880 mm  
Capacity / Cooking Zones: 600 x 900 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 58 kg / 77 kg

- Neutral working counter with 600 x 900 mm surface.
- Open cabinet without door.
- Equipped with drawer on the front panel.



## CE Neutral Counter NNWC 8-90 (GR) DR

Dimension (mm): 800 x 900 x 850/880 mm  
Capacity / Cooking Zones: 800 x 900 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 67 kg / 89 kg

- Neutral working counter with 800 x 900 mm surface.
- Open cabinet without door.
- Equipped with drawer on the front panel.



## CE Neutral Counter NNWC 4-90 (GR) D

Dimension (mm): 400 x 900 x 850/880 mm  
Capacity / Cooking Zones: 400 x 900 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 48 kg / 64 kg

- Neutral working counter with 400 x 900 mm surface.
- Cabinet equipped with swing door.



## CE Neutral Counter NNWC 6-90 (GR) D

Dimension (mm): 600 x 900 x 850/880 mm  
Capacity / Cooking Zones: 600 x 900 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 57 kg / 76 kg

- Neutral working counter with 600 x 900 mm surface.
- Cabinet equipped with swing door.

# Modular Cooking - Grandis



## CE Neutral Counter NNWC 8-90 (GR) D

Dimension (mm): 800 x 900 x 850/880 mm  
Capacity / Cooking Zones: 800 x 900 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 66 kg / 88 kg

- Neutral working counter with 800 x 900 mm surface.
- Cabinet equipped with swing door.



## CE Neutral Counter NNWC 4-90 (GR) D DR

Dimension (mm): 400 x 900 x 850/880 mm  
Capacity / Cooking Zones: 400 x 900 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 53 kg / 69 kg

- Neutral working counter with 400 x 900 mm surface.
- Cabinet equipped with swing door.
- Equipped with drawer on the front panel.



## CE Neutral Counter NNWC 6-90 (GR) D DR

Dimension (mm): 600 x 900 x 850/880 mm  
Capacity / Cooking Zones: 600 x 900 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 64 kg / 80 kg

- Neutral working counter with 600 x 900 mm surface.
- Cabinet equipped with swing door.
- Equipped with drawer on the front panel.



## CE Neutral Counter NNWC 8-90 (GR) D DR

Dimension (mm): 800 x 900 x 850/880 mm  
Capacity / Cooking Zones: 800 x 900 mm  
Power Rate: N/A - N/A  
Net and Gross Weight: 75 kg / 97 kg

- Neutral working counter with 800 x 900 mm surface.
- Cabinet equipped with swing door.
- Equipped with drawer on the front panel.



# Salamander

Nayati Salamander draws high temperature, reaching optimum heat rapidly. Intended to optimize cleaning and clear visibility of time indicator at a distance. Ensuring daily excellence in à la carte challenge.



# Modular Cooking - Salamander



## CE Electric - Salamander NES 4000 T

Dimension (mm): 600 x 480 x 550 mm  
Capacity / Cooking Zones: 475 X 365 mm  
Power Rate: 3.6 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 63 kg / 80 kg

- Powered with 2 x 1.8 kW ceramic heaters
- Plate detection heating that activates only when the plate is placed below the heating zone, optimizing energy consumption.
- Glass-protected heaters to ensure durability.
- Flexible height adjustment with minimum distance of 80 mm from the heater to the pan
- Two independent heating zones with possibility of energy-saving mode.
- Smart touch control with high-contrast display that enhance visibility from distance.
- Removable chromed steel cooking grid and cooking grid holder.
- Can be mounted on the wall to save space and improve kitchen workflow.



## Gas - Salamander NGS 8-40

Dimension (mm): 800 x 400 x 450 mm  
Capacity / Cooking Zones: 535 x 350 mm  
Power Rate: LPG/Natural Gas 10 kW  
Net and Gross Weight: 46 kg / 56 kg

- Powered with a 10 kW chrome-plated tubular burner.
- Front access 1/1 GN sized cavity
- Two flame configuration, small or big flame.
- Includes 4 liters drip tray.
- Piezzo ignition system with rubber cover.
- Equipped with flame failure device.
- Adjustable pan with 5-level height configurations.



# Braising and Boiling Pan

The appliance dedicated to continuous massive scale cooking. Framed with superior technology that presents a smart solution for automation, the boiling and braising pan reinterprets what it means to produce enormous volume in the least footprint.

# Nayati Ownership Value



## Touch Screen

Intuitive interface with power, time and temperature function. Clear visibility from a distance.



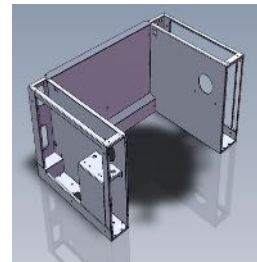
## Gas Spring

Double-walled lid is opened and closed with gas spring that is easy to operate and clean.



## IPX5

Designed to withstand water spray, regulated by IPX5 standard rating.



## Rigid Frame

One piece solid stainless steel frame, torsionally rigid column for highest stability.



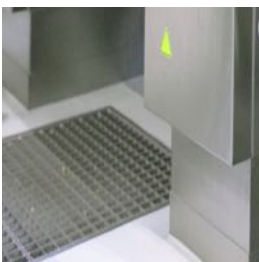
## Combination

of single column, without any gap, if set with different appliances next to it.



## Servicability

Removable and centralized electrical compartment. For absolute service friendliness.



## Plinth and Legs

Possibility of installation on stainless steel or concrete plinth or standard installation with legs.



## Cleanability

Designed with proper and adequate spacing for comfortable cleaning.



## Stable Tilting

Tilting supported with actuator, mechanical and magnetic stopper for safety and stability.



## Rounded

Robust and strong round stainless steel handle. Comfortable to operate and easy to clean.

# Nayati Ownership Value For Tilting Braising Pan

300°C

## Performance

Highest griddle temperature up to 300°C. Usable for intensive high-temperature braising.

Knife  
Steel

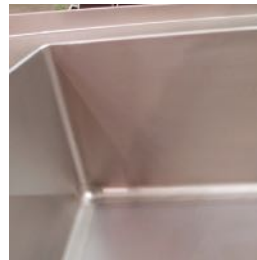
## Thick Griddle

Thick knife stainless steel together with heating block make a superior durability and performance.



## GN Sized

GN containers sized design for easier transfer to or from refrigerators, blast chillers and ovens



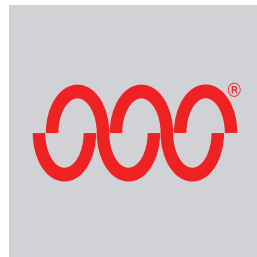
## Rounded

Corners are designed rounded radius for comfortable cleaning and reducing deposit of dirt.



## Converging

Designed with converging funnel with splashback around it to minimize spillage.

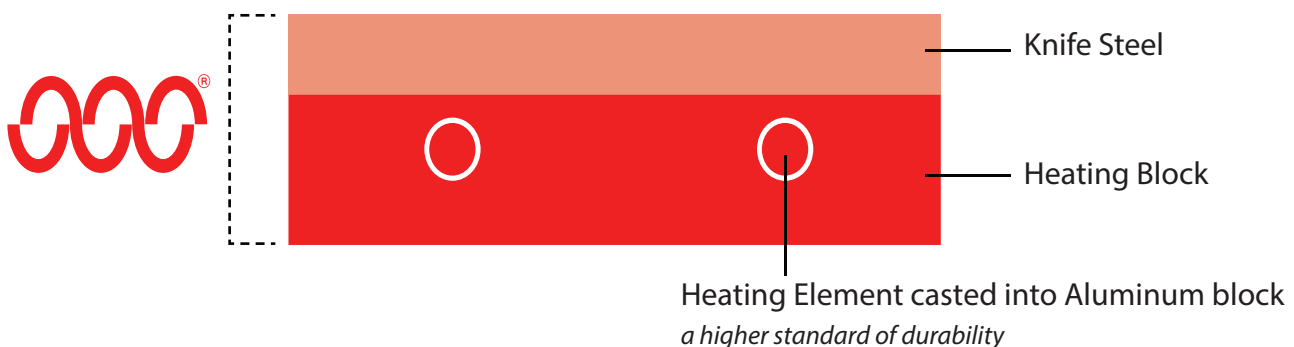


## SSS

Heating System for Braising Pan for unfluctuating heating and higher durability.

The griddle of Nayati Tilting Braising Pan is constructed of Steady State Surface, known as SSS, a superior heating system composed of steel and heating block for uncompromised performance.

A SSS heating system allows user to minimize the drop of temperature even after repeated cycle of grilling and braising, a requirement for premium product where consistency is mandatory.





# Nayati Ownership Value For Tilting Boiling Pan

0.6  
bar

## Pressure

Internal pressure in the jacket is boiling at, maximum, 0.6 bar for efficient energy usage.



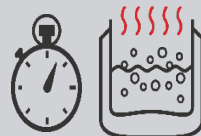
## Stainless Tap

With bayonet socket and insulated cap and handle constructed of high technology composite.

110°C

## Super Boiling

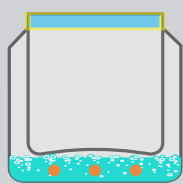
Operating temperature of 500C to 1100C. Boiling thoroughly and uniformly inside the kettle.



Quick Boiling

## Quick Boiling

Faster performance compared to DIN 18855 standard. See comparison below.



## Cold Zone

Designed with 6 cm of cold zone from the upper kettle surface to improve safety during operation.



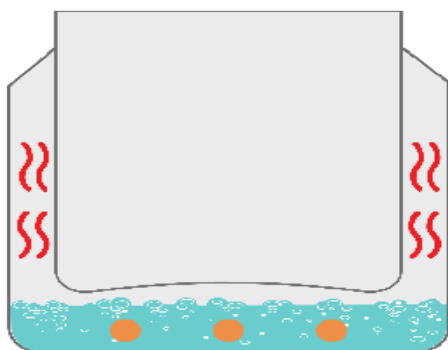
Auto Filling System

## Auto - Filling

Convenient automatic filling of water in the double jacket. Obviates manual filling.

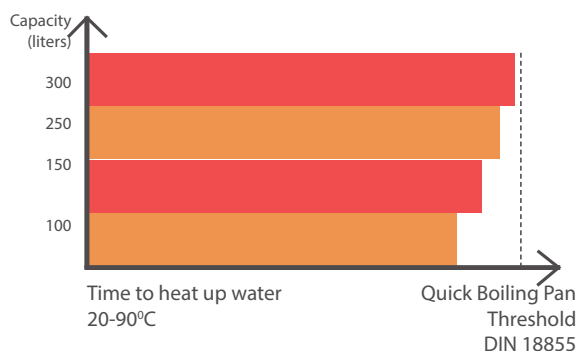
## Indirect Heating System

immersed in the distilled water, heating at regulated pressure which will heat the main kettle uniformly, especially, for delicate food like jams and sauces.



## Quick Boiling Pan

the kettle and the control are designed to achieve optimum performance, Nayati Boiling Pan is tested and performed better than Quick Boiling Pan category directed by DIN 18855.



# Modular Cooking - Tilting Pan



## CE Electric - Tilting Pan NETP 2GN TC (GR)

Dimension (mm): 1200 x 900 x 850/880 mm  
Capacity / Cooking Zones: 65 liters (2 x GN 1/1),  
650 x 600 mm  
Power Rate: 11.9 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 294 kg / 361 kg

- Powered with 11.9 kW SSS heaters.
- Gross capacity of 80 liters and net capacity of 65 liters.
- Designed with left and right column with unifying frame that connects the frame and the pan.
- Motorized tilting for ease of operation. Operating at low speed for stable transfer of food to the pan.
- Welded AISI griddle AISI 420 with thickness of 20 mm, preventing rust.
- Temperature control from 100 to 300 degree Celcius.
- Touch screen interface to adjust energy level, temperature and time.



## CE Electric - Tilting Pan NETP 3GN TC (GR)

Dimension (mm): 1600 x 900 x 850/880 mm  
Capacity / Cooking Zones: 105 liters (3 x GN 1/1),  
1050 x 600 mm  
Power Rate: 20.4 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 347 kg / 456 kg

- Powered with 20.4 kW SSS heaters.
- Gross capacity of 120 liters and net capacity of 105 liters.
- Designed with left and right column with unifying frame that connects the frame and the pan.
- Motorized tilting for ease of operation. Operating at low speed for stable transfer of food to the pan.
- Welded AISI griddle AISI 420 with thickness of 20 mm, preventing rust.
- Temperature control from 100 to 300 degree Celcius.
- Touch screen interface to adjust energy level, temperature and time.



## CE Electric - Indirect Boiling Pan NEBP 150 TC TA IND

Dimension (mm): 1300 x 900 x 850/880 mm  
Capacity / Cooking Zones: 150 liters, Ø 630 mm  
Power Rate: 27 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 343 kg / 435 kg

- Powered with 3 x 9 kW incoloy heaters.
- Indirectly heated with 150 liters capacity.
- Distilled water is automatically filled through the inlet inside the right column.
- Designed with left and right column with unifying frame that connects the frame and the pan.
- Motorized tilting for ease of operation. Operating at low speed for stable transfer of food to the pan.
- Drain tap outflow made of AISI 304 with 1 1/2" diameter and red-colored indicator when distilled water is empty.
- Front panel includes manometer. Pressure in the kettle jacket is operating below 0.55 bar.
- Lid is opened and closed through gas-spring hinge, lightweight and safe.
- Touch screen interface to adjust energy level, temperature and time.



## CE Electric - Indirect Boiling Pan NEBP 300 TC TA IND

Dimension (mm): 1600 x 1100 x 900/930 mm  
Capacity / Cooking Zones: 300 liters, Ø 780 mm  
Power Rate: 36 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 469 kg / 583 kg

- Powered with 4 x 9 kW incoloy heaters.
- Indirectly heated with 300 liters capacity.
- Distilled water is automatically filled through the inlet inside the right column.
- Designed with left and right column with unifying frame that connects the frame and the pan.
- Motorized tilting for ease of operation. Operating at low speed for stable transfer of food to the pan.
- Drain tap outflow made of AISI 304 with 1 1/2" diameter and red-colored indicator when distilled water is empty.
- Front panel includes manometer. Pressure in the kettle jacket is operating below 0.55 bar.
- Lid is opened and closed through heavy-duty mechanical hinge.
- Touch screen interface to adjust energy level, temperature and time.



# Economic Gas Fryer

Economic gas fryer with high-value and uncompromised functionality, performance and durability. Perfect for heavy duty frying, designed with superb temperature recovery. Ideal for quick service restaurant, snack concept and portable set-up.



# Nayati Ownership Value



## Four Outlet

Stainless Steel Burners  
Ensuring superior performance and durability.



## Oil Drain Kit

All in one solution for versatile frying.  
Oil Container, draining pipe, and tank cover are all included.



## Intelligent Holder

Minimizing effort in washing off oil  
from the frying baskets.

## Case Study: French Fries



Deep-fry 1.5 kg of frozen french fries in each basket within 5 minutes, resulting in perfect golden colored fries with crisp skin and soft inner part.

## Case Study: Spring Rolls



Fit and finish 21 spring rolls in two minutes for each basket, resulting in ready-to-serve crunchy skinned spring roll without drying the inner filling inside the skin.



# Economic Fryer - Fryer



## CE Gas - Fryer GFE 40 RS

Dimension (mm): 400 x 735 x 870/1130 mm  
Capacity / Cooking Zones: 23 liters, 337 x 340 mm  
Power Rate: LPG/Natural Gas 21 kW  
Net and Gross Weight: 51 kg / 63 kg

- Powered with four tubular burners, total of 21 kW.
- Oil capacity of 23 liters
- Frying basket, tank cover, oil drain kit, and crumb filter included.
- Fully welded fryer tank.
- Drain valve with 1" on the front surface provided
- Thermal-cut off when overheated.



## Gas - Fryer GFE 14 1T

Dimension (mm): 300 x 735 x 870/1130 mm  
Capacity / Cooking Zones: 14 liters, 203 x 378 mm  
Power Rate: LPG/Natural Gas 10.5 kW  
Net and Gross Weight: 40 kg / 49 kg

- Powered with two tubular burners, total of 10.5 kW.
- Oil capacity of 14 liters
- Frying basket, tank cover, oil drain kit, and crumb filter included.
- Fully welded fryer tank.
- Drain valve with 1" on the front surface provided
- Thermal-cut off when overheated.



## Gas - Fryer GFE 14 2T

Dimension (mm): 600 x 735 x 870/1130 mm  
Capacity / Cooking Zones: 2 x 14 liters, 2 x 203 x 378 mm  
Power Rate: LPG/Natural Gas 21 kW  
Net and Gross Weight: 70 kg / 82 kg

- Powered with two set of two tubular burners, total of 21 kW.
- Oil capacity of 2 x 14 liters
- Frying basket, tank cover, oil drain kit, and crumb filter included.
- Fully welded fryer tank.
- Drain valve with 1" on the front surface provided
- Thermal-cut off when overheated.



## Gas - Donut Fryer NGDF 8-90

Dimension (mm): 800 x 900 x 850/1060 mm  
Capacity / Cooking Zones: 24 donuts, 660 x 460 mm  
Power Rate: LPG/Natural Gas 21 kW  
Net and Gross Weight: 70 kg / 82 kg

- Powered with four tubular burners, total of 21 kW.
- Can load up to 24 pieces of doughnut in one frying cycle.
- Frying basket, tank cover, oil drain kit, and crumb filter included.
- Fully welded fryer tank.
- Drain valve with 1" on the front surface provided
- Thermal-cut off when overheated.



## Gas - Tempura Fryer NGTF 8-90

Dimension (mm): 800 x 900 x 850/1060 mm  
Capacity / Cooking Zones: 660 x 460 mm  
Power Rate: LPG/Natural Gas 21 kW  
Net and Gross Weight: 70 kg / 82 kg

- Powered with four tubular burners, total of 21 kW.
- Frying basket, tank cover, oil drain kit, and crumb filter included.
- Fully welded fryer tank.
- Drain valve with 1" on the front surface provided
- Thermal-cut off when overheated.

# Fryer - Table Top Range and Smart Fryer

## CE Electric - Fryer NEFC 6/1T



Dimension (mm): 270 x 425 x 170/290 mm  
Capacity / Cooking Zones: 6 liters, 270 x 332 mm  
Power Rate: 2.5 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 6 kg / 8 kg

- Powered with 2.5 kW AISI heater
- Temperature regulation up to 200 degrees C.
- Heater can be lifted for access of cleaning of the 1/2 GN Pan.
- Oil capacity of 6 liters
- 1/2 GN Pan container with 150 mm height.
- Heating is switched off automatically when the heater unit is lifted.
- With safety thermostat

## CE Electric - Fryer NEFC 6/2T



Dimension (mm): 540 x 425 x 170/290 mm  
Capacity / Cooking Zones: 2 x 6 liters, 2 x 270 x 332 mm  
Power Rate: 2 x 2.5 kW - 230V, 1PNE AC / 50-60 Hz  
Net and Gross Weight: 11 kg / 13 kg

- Powered with 2 x 2.5 kW AISI heater
- Temperature regulation up to 200 degrees C.
- Heater can be lifted for access of cleaning of the 1/2 GN Pan.
- Oil capacity of 2 x 6 liters
- 1/2 GN Pan container with 150 mm height.
- Heating is switched off automatically when the heater unit is lifted.
- With safety thermostat

## Gas - Fryer NGF 30 EC



Dimension (mm): 450 x 950 x 930/1205 mm  
Capacity / Cooking Zones: 30 liters, 400 x 425 mm  
Power Rate: LPG/Natural Gas 22 kW  
Net and Gross Weight: 100 kg / 116 kg

- Powered with five tubular burners, total 22 kW.
- Temperature regulation up to 190 degrees C.
- Oil capacity 30 liters.
- Cold zone positioned below the burners to prolong the usable oil lifetime.
- High limit temperature protection.
- Built-in filtration system.
- Digital control panel with 12 programmable cook cycle, Melt Mode, Idle Mode, Clean-out Mode, Filter Tracking, and Oil Change Management

## Gas - Fryer NGF 50 EC



Dimension (mm): 560 x 950 x 930/1205 mm  
Capacity / Cooking Zones: 50 liters, 515 x 510 mm  
Power Rate: LPG/Natural Gas 27.5 kW  
Net and Gross Weight: 128 kg / 144 kg

- Powered with five tubular burners, total 27.5 kW.
- Temperature regulation up to 190 degrees C.
- Oil capacity 50 liters.
- Cold zone positioned below the burners to prolong the usable oil lifetime.
- High limit temperature protection.
- Built-in filtration system.
- Digital control panel with 12 programmable cook cycle, Melt Mode, Idle Mode, Clean-out Mode, Filter Tracking, and Oil Change Management



# Refrigeration

10th Generation Refrigeration for optimal food preservation. Designed for high performance and durability, they are ideally suited for daily use in professional kitchens. Available in a large selection of different models.

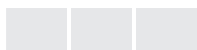
# Nayati Ownership Value



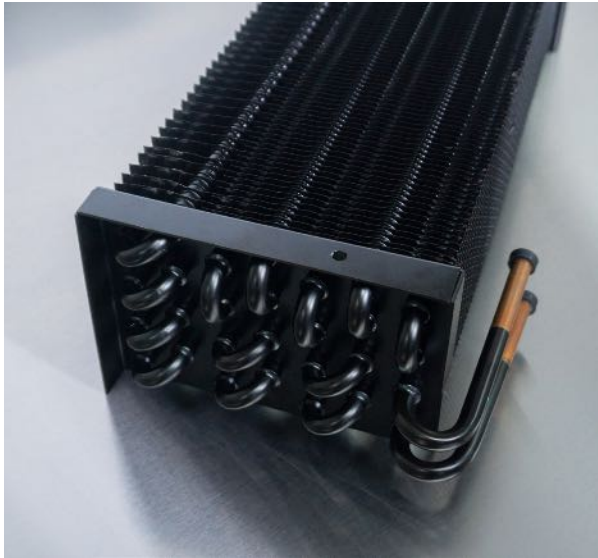
Full  
Stainless  
Steel

## Maximum Product Lifetime

The 10th generation refrigeration line is entirely constructed from stainless steel, on both inner and outer parts; the back panel is also made of stainless steel, ensuring maximum usability without worries of corrosion.







## 70 mm Insulation

### Corrosion Protection

World-leading coating technology protects the evaporators and condensers. It provides long-term corrosion and biofouling protection, which will deliver long-term energy efficiency.

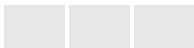
### 70 mm Insulation

Superior insulation that ensures temperature are kept stable during the intense workload inside commercial foodservice establishments.



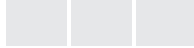
### Removable Gaskets

Easy to change pull-out / push-in magnetic door and drawer gaskets, ensuring maximised insulation and easy serviceability.



### Cleaning / Hygienic

The interior is assembled with a removable racking system, which, together with the radiused base design, makes it genuinely hygienic and easy to clean.



# Nayati Ownership Value

## CABINET CHILLER/ FREEZER



### AUTOMATIC FAN

Saves significant energy by cutting fan operation when opening doors.



### DOOR HEATERS

Prevent condensation that causes dirt traps.



### ADJUSTABLE RACKING

The height-adjustable shelf runners allow the storage and easy reachability of various products.



#### FORCED COOLING CIRCULATION

Ensures superb cooling performance with uniform temperature distribution.



#### HEAVY DUTY RACKS

Includes heavy duty racks for daily professional kitchen activity.



#### DOOR LOCKS

Individual compartment is fitted with door lock for security and stock management.



#### MAXIMUM DOOR OPENING

The door dwells open at an angle of more than 90 degrees to ensure easy loading and unloading.



#### RADIUSED BASE

Hygienic bottom with rounded corners to avoid dirt traps and easy cleaning of spillages.

# Nayati Ownership Value

## COUNTER CHILLER/ FREEZER



### REMOVABLE COOLING UNIT

The cassette type allows zero down-time with instant working conditions when swapped with another unit.



### DUCT COOLING DESIGN

Ensures uniform cool air distribution to the very last compartment.



### FORCED COOLING CIRCULATION

Ensures superb cooling performance with uniform temperature distribution.





#### OVEREXTENDED DRAWER

Allows full-sized GN Pan storage with extended access and a maximum weight load of 50 kg.



#### UNIFIED HANDLE

Bended stainless handle that is a part of the door/drawer. Indestructible and offers a better hygiene.



#### DOOR LOCKS

Individual compartment is fitted with door lock for security and stock management.



#### MAXIMUM DOOR OPENING

The door dwells open at an angle of more than 90 degrees to ensure easy loading and unloading.



#### DOOR HEATERS

Prevent condensation that causes dirt traps.

# Refrigeration - Cabinet

---



## Cabinet Chiller

NR G2-2/1

Chiller cabinet with 2 half-sized solid doors, interior designed for GN 2/1 dimensioned shelves.

Dimension (mm): 700 x 850 x 2000

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 545

---



## Cabinet Chiller - Glass Door

NR G2-2/1 GD

Chiller cabinet with 2 half-sized glass doors, interior designed for GN 2/1 dimensioned shelves.

Dimension (mm): 700 x 850 x 2000

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 545

---



## Cabinet Chiller

NR GF1-2/1

Chiller cabinet with 1 full-sized solid door, interior designed for GN 2/1 dimensioned shelves.

Dimension (mm): 700 x 850 x 2000

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 545

---



## Cabinet Chiller - Glass Door

NR GF1-2/1 GD

Chiller cabinet with 1 full-sized glass door, interior designed for GN 2/1 dimensioned shelves.

Dimension (mm): 700 x 850 x 2000

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 545

---



## Cabinet Chiller

NR G4-2/1

Chiller cabinet with 4 half-sized doors, interior designed for GN 2/1 dimensioned shelves.

Dimension (mm): 1400 x 850 x 2000

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 1226

---



## Cabinet Chiller - Glass Door

NR G4-2/1 GD

Chiller cabinet with 4 half-sized glass doors, interior designed for GN 2/1 dimensioned shelves.

Dimension (mm): 1400 x 850 x 2000

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 1226

---

# Refrigeration - Cabinet

---



## Cabinet Chiller

NR GF2-2/1

Chiller cabinet with 2 full-sized solid doors, interior designed for GN 2/1 dimensioned shelves.

Dimension (mm): 1400 x 850 x 2000

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 1226

---



## Cabinet Chiller - Glass Door

NR GF2-2/1 GD

Chiller cabinet with 2 full-sized glass doors, interior designed for GN 2/1 dimensioned shelves.

Dimension (mm): 1400 x 850 x 2000

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 1226

---



## Cabinet Freezer

NF G2-2/1

Freezer cabinet with 2 half-sized solid doors, interior designed for GN 2/1 dimensioned shelves.

Dimension (mm): 700 x 850 x 2000

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 545

---



## Cabinet Freezer

NF GF1-2/1

Freezer cabinet with 1 full-sized solid door, interior designed for GN 2/1 dimensioned shelves.

Dimension (mm): 700 x 850 x 2000

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 545

---



## Cabinet Freezer

NF G4-2/1

Freezer cabinet with 4 half-sized solid doors, interior designed for GN 2/1 dimensioned shelves.

Dimension (mm): 1400 x 850 x 2000

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 1226

---



## Cabinet Freezer

NF GF2-2/1

Freezer cabinet with 2 full-sized solid doors, interior designed for GN 2/1 dimensioned shelves.

Dimension (mm): 1400 x 850 x 2000

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 1226

---

## Refrigeration - Counter - 700

---



### Counter Chiller - Solid Door

#### NRT 1C 700

Refrigerated counter with 1 door, compartment designed for GN 1/1 shelves and pans.

Dimension (mm): 900 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 119

---



### Counter Chiller - Solid Door

#### NRTA 1C 700

Refrigerated counter with 1 door, compartment designed for GN 1/1 shelves and pans.

Dimension (mm): 900 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 119

---



### Counter Chiller - Glass Door

#### NRT 1C 700 GD

Refrigerated counter with 1 glass door, compartment designed for GN 1/1 shelves and pans.

Dimension (mm): 900 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 119

---



### Counter Chiller - Glass Door

#### NRTA 1C 700 GD

Refrigerated counter with 1 glass door, compartment designed for GN 1/1 shelves and pans.

Dimension (mm): 900 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 119

---



### Counter Chiller - Drawer

#### NRT 1C 700 2D

Refrigerated counter with 2 drawers GN 1/1 dimension.

Dimension (mm): 900 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 119

---



### Counter Chiller - Drawer

#### NRTA 1C 700 2D

Refrigerated counter with 2 drawers GN 1/1 dimension.

Dimension (mm): 900 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 119

---



## Refrigeration - Counter - 700

---



### Counter Chiller - Drawer

#### NRT 1C 700 3D

Refrigerated counter with 3 drawers GN 1/1 dimension.

Dimension (mm): 900 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 119



### Counter Chiller - Drawer

#### NRTA 1C 700 3D

Refrigerated counter with 3 drawers GN 1/1 dimension.

Dimension (mm): 900 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 119



### Counter Chiller - Solid Door

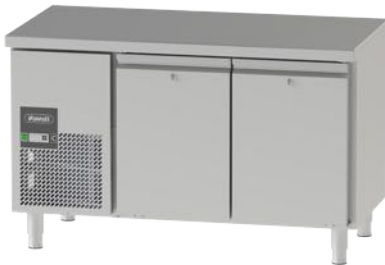
#### NRT 2C 700

Refrigerated counter with 2 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260



### Counter Chiller - Solid Door

#### NRTA 2C 700

Refrigerated counter with 2 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260



### Counter Chiller - Glass Door

#### NRT 2C 700 GD

Refrigerated counter with 2 glass doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260



### Counter Chiller - Glass Door

#### NRTA 2C 700 GD

Refrigerated counter with 2 glass doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260

## Refrigeration - Counter - 700

---



### Counter Chiller - Drawer

#### NRT 2C 700 4D

Refrigerated counter with 4 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260

---



### Counter Chiller - Drawer

#### NRTA 2C 700 4D

Refrigerated counter with 4 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260

---



### Counter Chiller - Drawer

#### NRT 2C 700 6D

Refrigerated counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260

---



### Counter Chiller - Drawer

#### NRTA 2C 700 6D

Refrigerated counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260

---



### Counter Chiller - Solid Door

#### NRT 3C 700

Refrigerated counter with 3 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1800 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401

---



### Counter Chiller - Solid Door

#### NRTA 3C 700

Refrigerated counter with 3 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1800 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401

---

# Refrigeration - Counter - 700

---



## Counter Chiller - Glass Door

### NRT 3C 700 GD

Refrigerated counter with 3 glass doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1800 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401

---



## Counter Chiller - Glass Door

### NRTA 3C 700 GD

Refrigerated counter with 3 glass doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1800 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401

---



## Counter Chiller - Drawer

### NRT 3C 700 6D

Refrigerated counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401

---



## Counter Chiller - Drawer

### NRTA 3C 700 6D

Refrigerated counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401

---



## Counter Chiller - Drawer

### NRT 3C 700 9D

Refrigerated counter with 9 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401

---



## Counter Chiller - Drawer

### NRTA 3C 700 9D

Refrigerated counter with 9 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401

---

# Refrigeration - Counter - 700

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## Counter Chiller - Solid Door

### NRT 4C 700

Refrigerated counter with 4 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 2250 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 543

---



## Counter Chiller - Solid Door

### NRTA 4C 700

Refrigerated counter with 4 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 2250 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 543

---



## Counter Chiller - Drawer

### NRT 4C 700 8D

Refrigerated counter with 8 drawers GN 1/1 dimension.

Dimension (mm): 2250 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 543

---



## Counter Chiller - Drawer

### NRTA 4C 700 8D

Refrigerated counter with 8 drawers GN 1/1 dimension.

Dimension (mm): 2250 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 543

---



## Counter Chiller - Drawer

### NRT 4C 700 12D

Refrigerated counter with 12 drawers GN 1/1 dimension.

Dimension (mm): 2250 x 700 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 543

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## Counter Chiller - Drawer

### NRTA 4C 700 12D

Refrigerated counter with 12 drawers GN 1/1 dimension.

Dimension (mm): 2250 x 700 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 543

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# Refrigeration - Counter - 700

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## Counter Chiller - Pizza Table

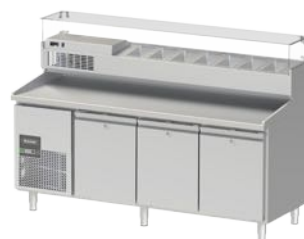
### NRPT 2C 700

Refrigerated Pizza counter with 2 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 700 x 850/1355

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 260



## Counter Chiller - Pizza Table

### NRPT 3C 700

Refrigerated Pizza counter with 3 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1800 x 700 x 850/1355

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 401



## Counter Chiller - Salad Table

### NST 2C 700 (6X1/6) GN

Refrigerated Preparation/Saladette counter with 2 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 700 x 850/950

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 260



## Counter Chiller - Salad Table

### NSTA 2C 700 (6X1/6) GN

Refrigerated Preparation/Saladette counter with 2 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 700 x 850

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 260



## Counter Freezer- Solid Door

### NFT 1C 700

Freezer counter with 1 door, compartment designed for GN 1/1 shelves and pans.

Dimension (mm): 900 x 700 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 119



## Counter Freezer- Solid Door

### NFTA 1C 700

Freezer counter with 1 door, compartment designed for GN 1/1 shelves and pans.

Dimension (mm): 900 x 700 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 119

## Refrigeration - Counter - 700

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### Counter Freezer - Drawer

#### NFT 1C 700 2D

Freezer counter with 2 drawers GN 1/1 dimension.

Dimension (mm): 900 x 700 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 119



### Counter Freezer - Drawer

#### NFTA 1C 700 2D

Freezer counter with 2 drawers GN 1/1 dimension.

Dimension (mm): 900 x 700 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 119



### Counter Freezer - Drawer

#### NFT 1C 700 3D

Freezer counter with 3 drawers GN 1/1 dimension.

Dimension (mm): 900 x 700 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 119



### Counter Freezer - Drawer

#### NFTA 1C 700 3D

Freezer counter with 3 drawers GN 1/1 dimension.

Dimension (mm): 900 x 700 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 119



### Counter Freezer- Solid Door

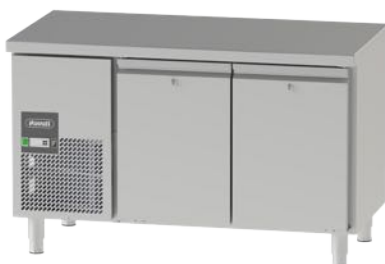
#### NFT 2C 700

Freezer counter with 2 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 700 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 260



### Counter Freezer- Solid Door

#### NFTA 2C 700

Freezer counter with 2 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 700 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 260

## Refrigeration - Counter - 700

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### Counter Freezer - Drawer

#### NFT 2C 700 4D

Freezer counter with 4 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 700 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 260



### Counter Freezer - Drawer

#### NFTA 2C 700 4D

Freezer counter with 4 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 700 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 260



### Counter Freezer - Drawer

#### NFT 2C 700 6D

Freezer counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 700 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 260



### Counter Freezer - Drawer

#### NFTA 2C 700 6D

Freezer counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 700 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 260



### Counter Freezer- Solid Door

#### NFT 3C 700

Freezer counter with 3 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1800 x 700 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 401



### Counter Freezer- Solid Door

#### NFTA 3C 700

Freezer counter with 3 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1800 x 700 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 401

## Refrigeration - Counter - 700

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### Counter Freezer - Drawer

#### NFT 3C 700 6D

Freezer counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 700 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 401



### Counter Freezer - Drawer

#### NFTA 3C 700 6D

Freezer counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 700 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 401



### Counter Freezer - Drawer

#### NFT 3C 700 9D

Freezer counter with 9 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 700 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 401



### Counter Freezer - Drawer

#### NFTA 3C 700 9D

Freezer counter with 9 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 700 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 401



### Counter Chiller - Solid Door

#### NRT 1C 750

Refrigerated counter with 1 door, compartment designed for GN 1/1 shelves and pans.

Dimension (mm): 900 x 750 x 850/950

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 119



### Counter Chiller - Solid Door

#### NRTA 1C 750

Refrigerated counter with 1 door, compartment designed for GN 1/1 shelves and pans.

Dimension (mm): 900 x 750 x 850

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 119



## Refrigeration - Counter - 750

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### Counter Chiller - Glass Door

#### NRT 1C 750 GD

Refrigerated counter with 1 glass door, compartment designed for GN 1/1 shelves and pans.

Dimension (mm): 900 x 750 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 119

---



### Counter Chiller - Glass Door

#### NRTA 1C 750 GD

Refrigerated counter with 1 glass door, compartment designed for GN 1/1 shelves and pans.

Dimension (mm): 900 x 750 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 119

---



### Counter Chiller - Drawer

#### NRT 1C 750 2D

Refrigerated counter with 2 drawers GN 1/1 dimension.

Dimension (mm): 900 x 750 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 119

---



### Counter Chiller - Drawer

#### NRTA 1C 750 2D

Refrigerated counter with 2 drawers GN 1/1 dimension.

Dimension (mm): 900 x 750 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 119

---



### Counter Chiller - Drawer

#### NRT 1C 750 3D

Refrigerated counter with 3 drawers GN 1/1 dimension.

Dimension (mm): 900 x 750 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 119

---



### Counter Chiller - Drawer

#### NRTA 1C 750 3D

Refrigerated counter with 3 drawers GN 1/1 dimension.

Dimension (mm): 900 x 750 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 119

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## Refrigeration - Counter - 750

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### Counter Chiller - Solid Door

#### NRT 2C 750

Refrigerated counter with 2 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 750 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260

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### Counter Chiller - Solid Door

#### NRTA 2C 750

Refrigerated counter with 2 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 750 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260

---



### Counter Chiller - Glass Door

#### NRT 2C 750 GD

Refrigerated counter with 2 glass doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 750 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260

---



### Counter Chiller - Glass Door

#### NRTA 2C 750 GD

Refrigerated counter with 2 glass doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 750 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260

---



### Counter Chiller - Drawer

#### NRT 2C 750 4D

Refrigerated counter with 4 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 750 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260

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### Counter Chiller - Drawer

#### NRTA 2C 750 4D

Refrigerated counter with 4 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 750 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260

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# Refrigeration - Counter - 750

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## Counter Chiller - Drawer

### NRT 2C 750 6D

Refrigerated counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 750 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260



## Counter Chiller - Drawer

### NRTA 2C 750 6D

Refrigerated counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 750 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260



## Counter Chiller - Solid Door

### NRT 3C 750

Refrigerated counter with 3 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1800 x 750 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401



## Counter Chiller - Solid Door

### NRTA 3C 750

Refrigerated counter with 3 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1800 x 750 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401



## Counter Chiller - Glass Door

### NRT 3C 750 GD

Refrigerated counter with 3 glass doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1800 x 750 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401



## Counter Chiller - Glass Door

### NRTA 3C 750 GD

Refrigerated counter with 3 glass doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1800 x 750 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401

# Refrigeration - Counter - 750

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## Counter Chiller - Drawer

### NRT 3C 750 6D

Refrigerated counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 750 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401



## Counter Chiller - Drawer

### NRTA 3C 750 6D

Refrigerated counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 750 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401



## Counter Chiller - Drawer

### NRT 3C 750 9D

Refrigerated counter with 9 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 750 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401



## Counter Chiller - Drawer

### NRTA 3C 750 9D

Refrigerated counter with 9 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 750 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 401



## Counter Chiller - Solid Door

### NRT 4C 750

Refrigerated counter with 4 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 2250 x 750 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 543



## Counter Chiller - Solid Door

### NRTA 4C 750

Refrigerated counter with 4 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 2250 x 750 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 543



# Refrigeration - Counter - 750

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## Counter Chiller - Drawer

### NRT 4C 750 8D

Refrigerated counter with 8 drawers GN 1/1 dimension.

Dimension (mm): 2250 x 750 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 543



## Counter Chiller - Drawer

### NRTA 4C 750 8D

Refrigerated counter with 8 drawers GN 1/1 dimension.

Dimension (mm): 2250 x 750 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 543



## Counter Chiller - Drawer

### NRT 4C 750 12D

Refrigerated counter with 12 drawers GN 1/1 dimension.

Dimension (mm): 2250 x 750 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 543



## Counter Chiller - Drawer

### NRTA 4C 750 12D

Refrigerated counter with 12 drawers GN 1/1 dimension.

Dimension (mm): 2250 x 750 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 543



## Counter Chiller - Pizza Table

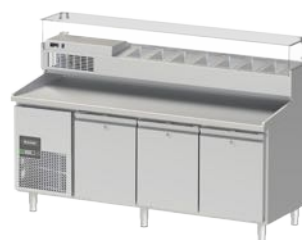
### NRPT 2C 750

Refrigerated Pizza counter with 2 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 750 x 850/1355

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 260



## Counter Chiller - Pizza Table

### NRPT 3C 750

Refrigerated Pizza counter with 3 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1800 x 750 x 850/1355

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 410

## Refrigeration - Counter - 750

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### Counter Chiller - Salad Table

#### NST 2C 750 (6X1/6) GN

Refrigerated Preparation/Saladette counter with 2 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 750 x 850/950

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 260



### Counter Chiller - Salad Table

#### NSTA 2C 750 (6X1/6) GN

Refrigerated Preparation/Saladette counter with 2 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 750 x 850

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 260



### Counter Freezer- Solid Door

#### NFT 1C 750

Freezer counter with 1 door, compartment designed for GN 1/1 shelves and pans.

Dimension (mm): 900 x 750 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 119



### Counter Freezer- Solid Door

#### NFTA 1C 750

Freezer counter with 1 door, compartment designed for GN 1/1 shelves and pans.

Dimension (mm): 900 x 750 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 119



### Counter Freezer - Drawer

#### NFT 1C 750 2D

Freezer counter with 2 drawers GN 1/1 dimension.

Dimension (mm): 900 x 750 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 119



### Counter Freezer - Drawer

#### NFTA 1C 750 2D

Freezer counter with 2 drawers GN 1/1 dimension.

Dimension (mm): 900 x 750 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 119

## Refrigeration - Counter - 750

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### Counter Freezer - Drawer

#### NFT 1C 750 3D

Freezer counter with 3 drawers GN 1/1 dimension.

Dimension (mm): 900 x 750 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 119



### Counter Freezer - Drawer

#### NFTA 1C 750 3D

Freezer counter with 3 drawers GN 1/1 dimension.

Dimension (mm): 900 x 750 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 119



### Counter Freezer- Solid Door

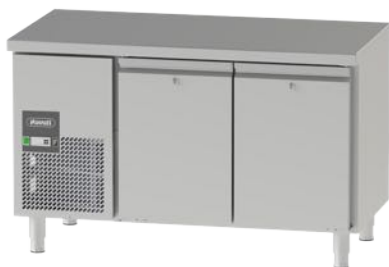
#### NFT 2C 750

Freezer counter with 2 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 750 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 260



### Counter Freezer- Solid Door

#### NFTA 2C 750

Freezer counter with 2 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1350 x 750 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 260



### Counter Freezer - Drawer

#### NFT 2C 750 4D

Freezer counter with 4 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 750 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 260



### Counter Freezer - Drawer

#### NFTA 2C 750 4D

Freezer counter with 4 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 750 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 260

## Refrigeration - Counter - 750

---



### Counter Freezer - Drawer

#### NFT 2C 750 6D

Freezer counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 750 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 260

---



### Counter Freezer - Drawer

#### NFTA 2C 750 6D

Freezer counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1350 x 750 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 260

---



### Counter Freezer- Solid Door

#### NFT 3C 750

Freezer counter with 3 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1800 x 750 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 401

---



### Counter Freezer- Solid Door

#### NFTA 3C 750

Freezer counter with 3 doors, compartments designed for GN 1/1 shelves and pans.

Dimension (mm): 1800 x 750 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 401

---



### Counter Freezer - Drawer

#### NFT 3C 750 6D

Freezer counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 750 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 401

---



### Counter Freezer - Drawer

#### NFTA 3C 750 6D

Freezer counter with 6 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 750 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 401

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## Refrigeration - Counter - 750

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### Counter Freezer - Drawer

#### NFT 3C 750 9D

Freezer counter with 9 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 750 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 401



### Counter Freezer - Drawer

#### NFTA 3C 750 9D

Freezer counter with 9 drawers GN 1/1 dimension.

Dimension (mm): 1800 x 750 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 401



### Counter Chiller - Solid Door

#### NBL 1C 600

Refrigerated counter with 1 door.

Dimension (mm): 900 x 600 x 850/950

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 100



### Counter Chiller - Solid Door

#### NBLA 1C 600

Refrigerated counter with 1 door.

Dimension (mm): 900 x 600 x 850

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 100



### Counter Chiller - Glass Door

#### NBL 1C 600 GD

Refrigerated counter with 1 glass door.

Dimension (mm): 900 x 600 x 850/950

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 100



### Counter Chiller - Glass Door

#### NBLA 1C 600 GD

Refrigerated counter with 1 glass door.

Dimension (mm): 900 x 600 x 850

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 100

## Refrigeration - Counter - Barline

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### Counter Chiller - Drawer

#### NBL 1C 600 2D

Refrigerated counter with 2 drawers GN 1/1 dimension.

Dimension (mm): 900 x 600 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 100



### Counter Chiller - Solid Door

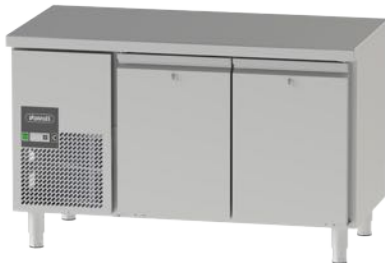
#### NBL 2C 600

Refrigerated counter with 2 doors.

Dimension (mm): 1350 x 600 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 218



### Counter Chiller - Solid Door

#### NBLA 2C 600

Refrigerated counter with 2 doors.

Dimension (mm): 1350 x 600 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 218



### Counter Chiller - Glass Door

#### NBL 2C 600 GD

Refrigerated counter with 2 glass doors.

Dimension (mm): 1350 x 600 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 218



### Counter Chiller - Glass Door

#### NBLA 2C 600 GD

Refrigerated counter with 2 glass doors.

Dimension (mm): 1350 x 600 x 850

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 218



### Counter Chiller - Solid Door

#### NBL 3C 600

Refrigerated counter with 3 doors.

Dimension (mm): 1800 x 600 x 850/950

Temperature Range: +2 °C ...12 °C

Gross Volume (liters): 337

## Refrigeration - Counter - Barline

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### Counter Chiller - Solid Door

#### NBLA 3C 600

Refrigerated counter with 3 doors.

Dimension (mm): 1800 x 600 x 850

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 337



### Counter Chiller - Glass Door

#### NBL 3C 600 GD

Refrigerated counter with 3 glass doors.

Dimension (mm): 1800 x 600 x 850/950

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 337



### Counter Chiller - Glass Door

#### NBLA 3C 600 GD

Refrigerated counter with 3 glass doors.

Dimension (mm): 1800 x 600 x 850

Temperature Range: +2 °C ... 12 °C

Gross Volume (liters): 337



### Counter Freezer- Solid Door

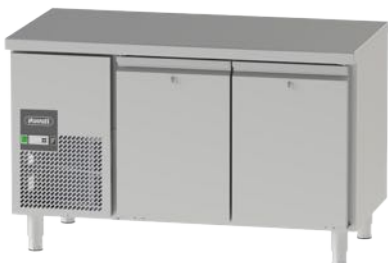
#### NFBL 2C 600

Freezer counter with 2 doors.

Dimension (mm): 1350 x 600 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 218



### Counter Freezer- Solid Door

#### NFBLA 2C 600

Freezer counter with 2 doors.

Dimension (mm): 1350 x 600 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 218



### Counter Freezer- Solid Door

#### NFBL 3C 600

Freezer counter with 3 doors.

Dimension (mm): 1800 x 600 x 850/950

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 337

## Refrigeration - Counter - Barline

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### Counter Freezer- Solid Door

NFBLA 3C 600

Freezer counter with 3 doors.

Dimension (mm): 1800 x 600 x 850

Temperature Range: -15 °C ... -20 °C

Gross Volume (liters): 337



# Refrigeration - Blast Chiller - Freezer and Refrigerated Waste Disposal

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## Blast Chiller - Freezer

### NBCF 180 L

Load capacity of 12 kg for freezing and 20 kg for chilling.

Dimension (mm): 800 x 860 x 850

Temperature Range: -20 °C ... +90 °C

Gross Volume (liters): 180 liters



## Blast Chiller - Freezer

### NBCF 360 L

Load capacity of 25 kg for freezing and 42 kg for chilling.

Dimension (mm): 800 x 860 x 1750

Temperature Range: -20 °C ... +90 °C

Gross Volume (liters): 360 liters



## Refrigerated Waste Disposal

### NRWD 1C 240 L

Waste disposal chiller with single compartment.

Dimension (mm): 1160 x 1000 x 1357

Temperature Range: 2 °C ... 8 °C

Gross Volume (liters): 240 liters



## Refrigerated Waste Disposal

### NRWD 2C 240 L

Waste disposal chiller with double compartment.

Dimension (mm): 1950 x 1000 x 1357

Temperature Range: 2 °C ... 8 °C

Gross Volume (liters): 2 x 240 liters



## Refrigerated Waste Disposal

### NFWD 1C 240 L

Waste disposal freezer with single compartment.

Dimension (mm): 1160 x 1000 x 1357

Temperature Range: -8 °C ... 2 °C

Gross Volume (liters): 240 liters



## Refrigerated Waste Disposal

### NFWD 2C 240 L

Waste disposal freezer with double compartment.

Dimension (mm): 1950 x 1000 x 1357

Temperature Range: -8 °C ... 2 °C

Gross Volume (liters): 2 x 240 liters



# Gourmet Station

A one-person cooking station that redefines versatility. Incorporating the best technology available in the market. The Gourmet Station is capable of handling different culinary requirement from noodle boiling, sauteeing, sauce cooking, meat grilling, to storing ingredients with extensive design choice from classic to modern with first-class component and material s election.

## PASTA STATION

### CE Electric - Gourmet Station NKBL 20-90 WTP



Dimension (mm): 2000 x 900 x 900 mm  
Capacity / Cooking Zones: See Product Description  
Power Rate: 17.54 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 340 kg / 497 kg

- Induction Wok-Teppanyaki-Pasta Cooker (model NKBL 20-90 WTP).
- The Pasta Cookers have an automatic basket lifter.
- All models are equipped with a cold well with eight GN 1/6 containers and a neutral well for five GN 1/6 Containers.
- The sturdy, reinforced top is made in 3 mm stainless AISI 304 and has an orbital, anti-scratch finish.
- The base has a chilled counter with one drawer for food storage and a neutral compartment with door for storing purpose.
- The Gourmet Stations can be utilized stationary or, due to the four swivel castors as a satellite kitchen solution.
- CE certified unit.

### CE Electric - Gourmet Station NKBL 20-90 WWP



Dimension (mm): 2000 x 900 x 900 mm  
Capacity / Cooking Zones: See Product Description  
Power Rate: 17.94 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 315 kg / 472 kg

- Induction Wok-Induction Wok-Pasta Cooker (model NKBL 20-90 WTP).
- The Pasta Cookers have an automatic basket lifter.
- All models are equipped with a cold well with eight GN 1/6 containers and a neutral well for five GN 1/6 Containers.
- The sturdy, reinforced top is made in 3 mm stainless AISI 304 and has an orbital, anti-scratch finish.
- The base has a chilled counter with one drawer for food storage and a neutral compartment with door for storing purpose.
- The Gourmet Stations can be utilized stationary or, due to the four swivel castors as a satellite kitchen solution.
- CE certified unit.

### CE Electric - Gourmet Station NKBL 20-90 WIP



Dimension (mm): 2000 x 900 x 900 mm  
Capacity / Cooking Zones: See Product Description  
Power Rate: 17.94 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 311 kg / 468 kg

- Induction Wok-Induction Hob-Pasta Cooker (model NKBL 20-90 WTP).
- The Pasta Cookers have an automatic basket lifter.
- All models are equipped with a cold well with eight GN 1/6 containers and a neutral well for five GN 1/6 Containers.
- The sturdy, reinforced top is made in 3 mm stainless AISI 304 and has an orbital, anti-scratch finish.
- The base has a chilled counter with one drawer for food storage and a neutral compartment with door for storing purpose.
- The Gourmet Stations can be utilized stationary or, due to the four swivel castors as a satellite kitchen solution.
- CE certified unit.



# Gourmet Station - Auriga and Spectaus

## AURIGA - CLASSIC COOKING STATION



### CE Gas - Auriga NKBG 16-75

Dimension (mm): 1600 x 750 x 850/930 mm  
Capacity / Cooking Zones: Open Burner : 3 x 305 x 620 mm, Grill: 360 x 425 mm, Oven : 575 x 666 mm.  
Power Rate: LPG 46.5 kW, Natural Gas 46.5 kW  
Net and Gross Weight: 282 kg / 350 kg

- Includes 6 open burners with 3.5 kW power rate each.
- Include charcoal broiler with 6 kW gas heating power.
- Includes removable griddle that can be placed on top of open burner.
- Includes static gas oven with 6 kW heating rate.
- Fitted with robust round hand-rail that is beautifully ornamented.
- Includes drawer that is fitted with self-closing railing systems.
- Fitted with beautiful metal knobs.
- CE certified unit.

## SPECTATUS - FUTURISTIC COOKING STATION



### CE Electric - Spectatus NKBE 18-90 IN

Dimension (mm): 1800 x 900 x 900 mm  
Capacity / Cooking Zones: 650 x 650 mm Induction with 4 hobs of 220 mm diameter  
Power Rate: 14 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 282 kg / 350 kg

- Induction module of 4 x 3.5 kW with induction zone of 220 mm diameter each.
- Includes sinks with double swivel faucet that reaches both the sink and the pot on the induction glass.
- Multiple accessories options available: electric socket, LED light button, multiple color options for the front panel, and base covers.
- Designed with no dead corner and visible fasteners section that allows optimal cleaning and lasting aesthetics.
- CE certified unit.



### CE Electric - Spectatus NKBE 18-90 TP

Dimension (mm): 1800 x 900 x 900 mm  
Capacity / Cooking Zones: 1100 x 560 mm griddle zone.  
Power Rate: 15.3 kW - 400V, 3PNE AC /50-60Hz  
Net and Gross Weight: 350 kg / 480 kg

- Electric Teppanyaki module with 15.3 kW heating power with two heating zones.
- Includes gastronorm pan container next to the griddle to aid the front-cooking process.
- Multiple accessories options available: electric socket, LED light button, multiple color options for the front panel, and base covers.
- Designed with no dead corner and visible fasteners section that allows optimal cleaning and lasting aesthetics.
- CE certified unit.





# Gourmet Master

The pinnacle of cooking lines that combines the best of both Oriental and Western Cooking technology. Gourmet Master applies perfection to each of its millimeters, leaving no gap for doubt and uncertainty.

The ultimate tool that acts as a foundation of the stage for transcending culinary expression. Gourmet Master redefines our passion for your solution.

# Nayati Ownership Value



Our team of experts continuously works from each stage of the development process. Each unique and customized request from clients is being visualized and presented to guide them in realizing their highest expectations. Every detail is being considered with the utmost attention as each kitchen is an embodiment of a professionalism.



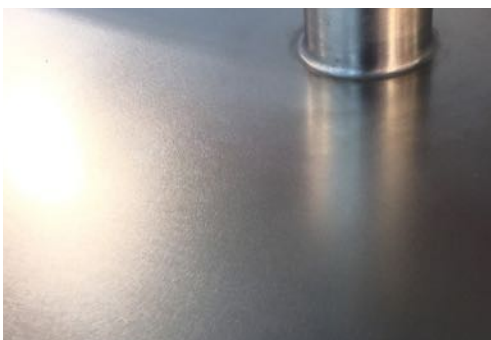
## CURVED TOP

Bended top surface that ensures minimal amount of grease or liquid substance can enter inside the construction.



## SEAMLESS FLUSH

In the case where a connection point is inevitable, our unique joining system allows seamless connections that prevents even liquid from seeping in through the top.



## SCRATCH RESISTANT

Hand-polished to perfection with a special technique that allows timeless shine and beauty unperturbed by scratches from usage.

## ACCESSORIES - Modular Cooking

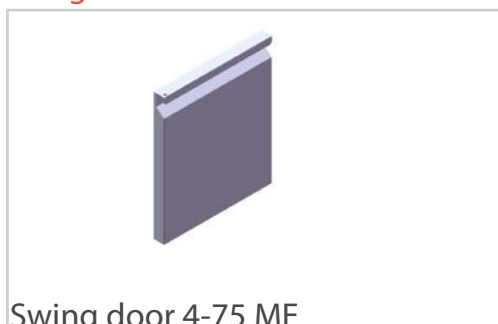
### Meritus Modular Cooking

#### Joint

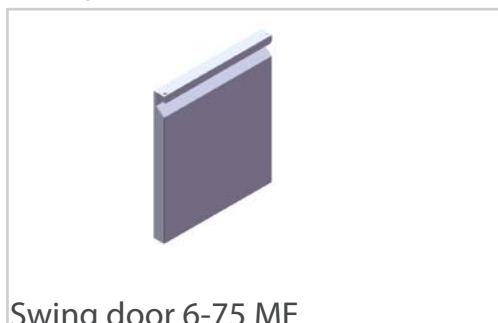


Joint clip ME

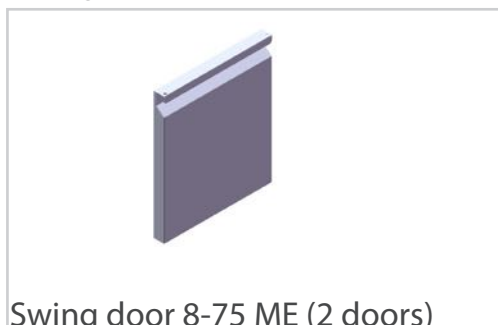
#### Swing Door



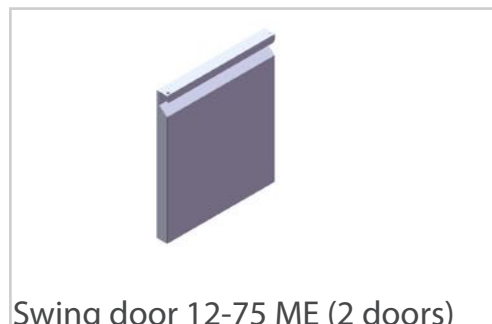
Swing door 4-75 ME



Swing door 6-75 ME



Swing door 8-75 ME (2 doors)



Swing door 12-75 ME (2 doors)

#### Middle Shelf



Middle shelf 400 mm Meritus



Middle shelf 600 mm Meritus



Middle shelf 800 mm Meritus

#### Kickboard



Front kickboard 400 mm ME

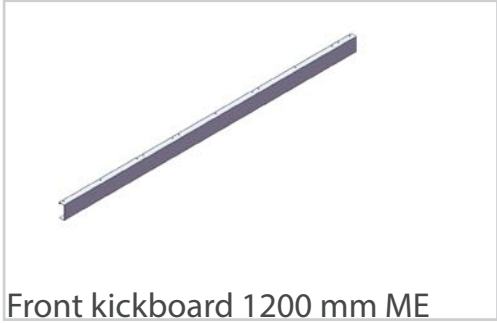
# ACC - Modular Cooking



Front kickboard 600 mm ME



Front kickboard 800 mm ME



Front kickboard 1200 mm ME



Side kickboard 750 mm ME

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## Grandis Modular Cooking

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### Joint



Joint clip GR

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### Swing Door



Swing door 4-90 GR



Swing door 6-90 GR



Swing door 8-90 GR (2 doors)



Swing door 10-90 GR (2 doors)



# ACC - Modular Cooking



Swing door 12-90 GR (2 doors)



Front kickboard 600 mm GR

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## Middle Shelf



Middle shelf 400 mm Grandis



Middle shelf 600 mm Grandis



Middle shelf 800 mm Grandis



Front kickboard 800 mm GR



Front kickboard 1200 mm GR



Side kickboard 900 mm GR

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## Gas and Electric Oven of Modular Cooking (Meritus and Grandis).

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## Kickboard



Front kickboard 400 mm GR

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## Wire Tray



2/1 GN Oven wire tray

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## Gas Charcoal Broiler All Model

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### Lava Stone



Extra lava stone bag of 6 kg

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### Food Pan



1/1 GN Pan height of 100 mm

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## Fry Top & Griddle Pan All Model

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### Food Pan



1/2 GN Pan height of 150 mm

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## Pasta Cooker All Model

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### Pasta Basket



Pasta basket 1/3 - 1 handle



Pasta basket 1/3 - 2 handles



Pasta basket 1/6 - 1 handle R



Pasta basket 1/6 - 1 handle L

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Fryer basket - Amicus NEFC 4-60  
AM

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Fryer Basket



Fryer basket - NEFC 4-60

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Fryer basket - Meritus NEF 4-75 ME

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Fryer Basket



Fryer basket - NEF 4-75

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Fryer basket - Meritus NGF 4-75 ME

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Fryer Basket



Fryer basket - NGF 4-75

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Fryer basket - Grandis NGF/NEF GR

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Fryer Basket



Fryer basket - NGF/NEF GR

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Fryer basket - Meritus NGF 14/2T  
ME

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Fryer Basket



Fryer basket - NGF 14/2T

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Fryer basket - GFE RS

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Fryer Basket



Fryer basket - GFE RS

# ACC - Modular Cooking

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## Tilting Boiling and Braising Pan

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### Column swivel faucet



Column faucet - NEBP & NETP TC



Power cable (5 x 6 mm) p/mtr



Power cable (5 x 10 mm) p/mtr

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## Electric powered Modular Cooking

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### Power Cable



Power cable (3 x 2.5 mm) p/mtr



Power cable (5 x 2.5 mm) p/mtr



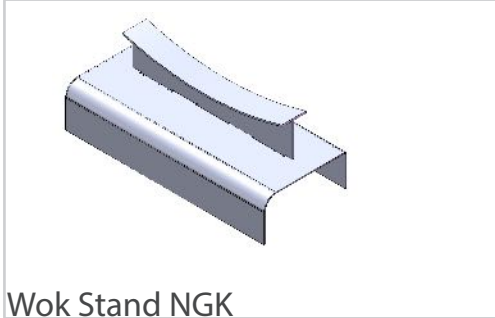
Power cable (5 x 4 mm) p/mtr



## ACCESSORIES - Asian Cooking

Wok Range: NGK / NGKH Series

### Wok Stand NGK



Wok Stand NGK

### Ladle / Basket Holder



Ladle / Basket Holder

Burner Nozzle Kit - converts the wok burner power rate from 33 kW to 24 kW, 24 pieces



Nozzle - 33 to 24 kW (24 pcs)

Wok Range: NGK S Series

### Sauce Pan

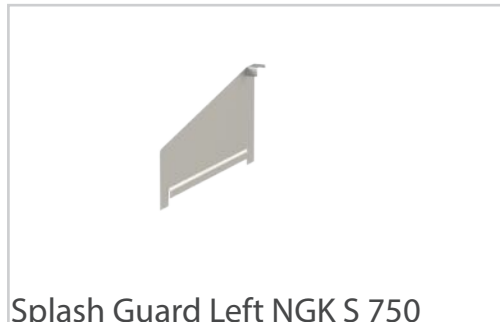


Sauce Pan NGK S 40-75 W1

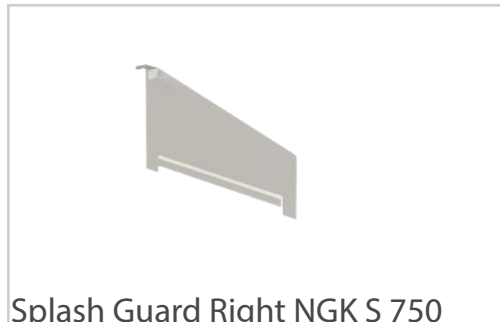


Sauce Pan NGK S Series

### Splash Guard



Splash Guard Left NGK S 750



Splash Guard Right NGK S 750



Mid Splash Guard NGK S 750

## ACC - Asian Cooking



Splash Guard Left NGK S 900



Splash Guard Right NGK S 900



Mid Splash Guard NGK S 900

### Landing Wok NGK S



Wok Stand NGK S

### Wok Range: NGKS Series

### Cold Water Pan for NGK S Series



Cold Water Pan for NGK S Series

### Wok Range: NGKB Series

### Cold Water Pan for NGKB Series



Cold Water Pan for NGKB Series

### Condiment Tray made of stainless steel AISI 304 (300x300 mm).



Condiment Tray (300x300 mm)

### Pot Cookers: NGETL 5-50

### Wok Adaptor for NGETL



Wok Adaptor for NGETL

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Pot Cookers: NETL 7-75

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Power Cable



NETL Cable (5 x 4 mm) p/mtr

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Steamers: NGSB / NGRS / NESB /  
NERS 9-90

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Steamer Kit



Steamer Kit NSK 600



Steamer Kit NSK 600(5T)

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Rice Roll Kit



Rice roll Kit NRK 600



Rice Roll Kit NRK 300

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Steamers: NESB 9-90, NESCD 9-90

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Power Cable, H07RN-F (5 x 6 mm)  
p/mtr



NESB cable (5 x 6 mm) p/mtr

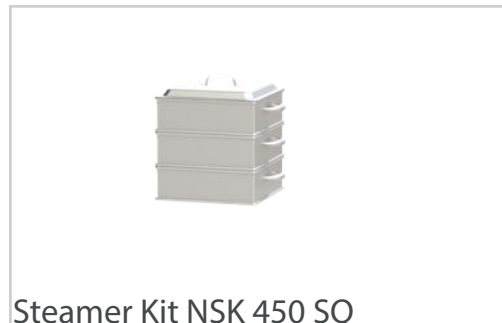
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Steamers: NGDS 6-75, NEDS 6-75

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Steamer Kit



Steamer Kit NSK 450 SQ

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Steamer Plate



Steamer Plate NDP 600

## T Teppanyaki: TP Series

Set of Swivel Castors 5" (4 pcs) - of which two are breakable



5" Set of Castors, two breakable

Power Cable



TP Cable (5 x 4 mm) p/mtr

## Roasters: NGDR Series

Duck Hook



Duck Hook 9" Stainless Steel



Duck Hook 15" Wooden Handle

## T Teppanyaki: NETY Series

Power Cable



NETY L Cable (5 x 2.5 mm) p/mtr



NETY S Cable (3 x 2.5 mm) p/mtr



# General Sales Terms

## Packing Costs

For FCL (full container load) deliveries, the packing costs are included in the unit price. For other deliveries than FCL, reinforced packing for LCL sea freight or air freight is required and charged as follows:

LCL seaworthy packing	USD 100.00 / per unit
Air-freight worthy packing	USD 150.00 / per unit

## Document Fees

COO attested by the Ministry of Trade	no fee
COO attested by the Chamber of Commerce	USD 75.00
Invoice - packing list attested by the Chamber of Commerce	USD 75.00

## Warranty Submission

To claim parts under warranty, it is mandatory to submit all the necessary information to:

<https://www.nayati.com/warranty/>

**IMPORTANT NOTICE!** Please ensure that a qualified and authorized service provider is handling the product. Unqualified and unauthorized product handling will invalidate the warranty!

Accurate information will help Nayati Team to respond to the complaint quickly. Please kindly double-check the information before submitting it.

## Warranty Terms

Please check our complete Warranty Terms at: <https://www.nayati.com/service/terms-and-condition>

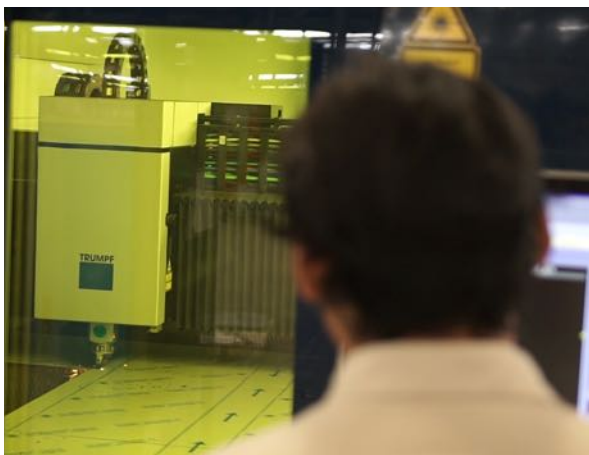
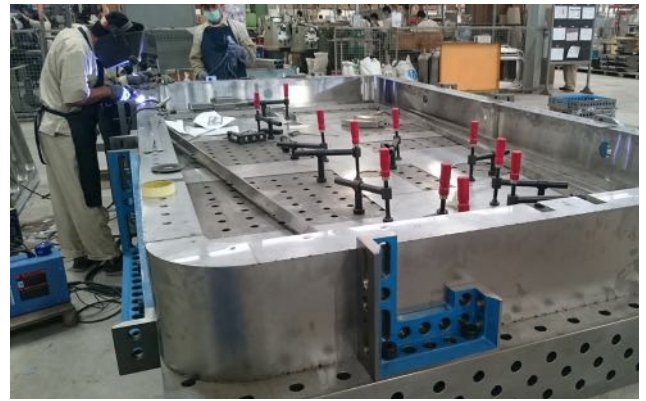


## Chef Renatta Moeloek

### Glou Wine & Bistro

*The beauty of a kitchen lies in its simplicity.  
It is less, but much more, focusing only on the essentials,  
leaving the unnecessary behind,  
empowering chefs to having an undivided attention to the cuisine, not  
the kitchen.*





## Nayati Company Facility At the core of our operations

Nayati started as a humble two-person workshop operation 40 years ago. Today PT. Nayati Indonesia operates a facility footprint of 40.000 m<sup>2</sup>, including manufacturing and office centers that house more than 600 industry professionals.

State-of-the-art technology is employed at Nayati, from CAD design software for product visualization to modern fabrication machineries such as automatic panel puncher, laser cutter, and welding table that meets strict industry sourcing requirements.

## Our Vision is to Inspire and Innovate




Total Food Service Solutions

HEAD OFFICE :


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