

Modular Cooking - Grandis

Gas - Hot Top

NGHT 12-90 2 OB OV GR



Due to continuous technical development, the image shown may not represent the latest design of the unit.

DESCRIPTION

Modular gas hot top with 900 mm depth and hot top with 14 kW tubular burner and open burner with 2 hobs, a set of 5.5 kW and 10 kW cast iron burners. Static 2/1 GN gas oven with 8 kW tubular burner.

Usable for boiling, steaming, frying, braising, simmering and steam frying. Oven module usable for roasting and baking.

Made of AISI 304 with 2 mm top thickness, griddle is made of Molybdenum steel (16Mo5) with 18 mm thickness, powered with circular cast iron burner that heats up the hot top in concentric distribution. Central temperature can reach up to 550 degree Celcius. Oven is sized for 2/1 GN with reflective AISI cavity for superior heat transfer.

OTHER AVAILABLE MODELS

- NGHT 12-90 2OB OC GR
- NGHT 12-90 SD GR
- NGHT 8-90 OV GR
- NGHT 8-90 OC GR
- NGHT 8-90 SD GR

MAIN FEATURES

- 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.

CONSTRUCTION

- External construction entirely with AISI 304.
- Top panel with 2 mm thickness. Orbital surface finishing: resistant toward scratches.
- Front panel is constructed of 1 mm AISI 304 with satin surface finish.
- Side panel is constructed of 0.8 mm AISI 304 with satin surface finish.
- Adjustable +/- 25 mm AISI leg.
- Connector between Grandis product on the front and the back.

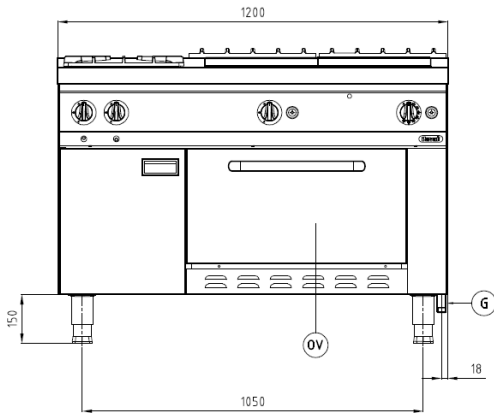
INCLUDED ACCESSORIES

- G20 Conversion Kit
- SS Hook to remove griddle inner plate.
- 2/1 GN oven wire tray (1 pcs.).

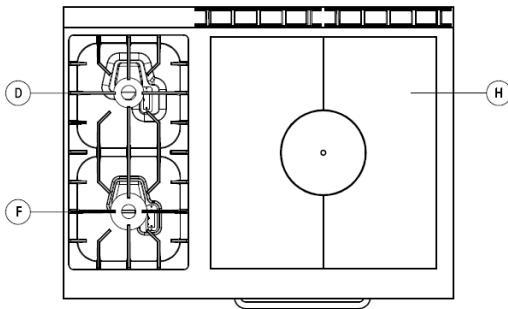
OPTIONAL ACCESSORIES

- Joint clip GR.

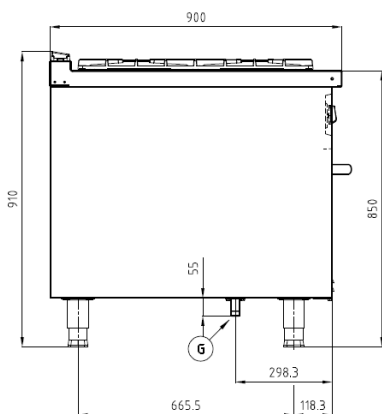
FRONT



TOP



SIDE



*Overall dimension in mm

TECHNICAL DATA

External Dimensions

Width : 1200 mm
 Depth : 900 mm
 Height : 850/910 mm

Cooking Surface

Cooking zones : Hot Top : 694 x 715 mm, Oven: 575 x 666 mm

Gas Power Rating

Heat input total : LPG/Natural Gas 37.5 kW
 No. of burners : 2

Control type : Hot Top: High - low power control,
 Oven: Modulating temperature control

Gas type options : LPG G30, G31
 Natural Gas G20, G25

Connections

Gas : DN 20 (3/4")
 Water : N/A
 Drain : N/A

Heat & Steam Emissions

Direct heat emission : 10.87 kW
 Latent heat emission : 4.83 kW
 Steam emission : 7.08 kg/h

PACKAGING DATA

Width : 1230 mm
 Depth : 930 mm
 Height : 1030 mm
 Volume : 1.18 m³

WEIGHT

Net Weight : 211 kg
 Gross Weight : 240 kg