

Modular Cooking - Meritus

Gas - Range

NGR 12-75 (ME)



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

DESCRIPTION

Modular gas open burner with 750 mm depth and 6 hobs, 3 sets of 3.5 kW and 7.5 kW cast iron burners. Static 2/1 GN gas oven with 6.5 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 1.5 mm top thickness, manual ignited, fully welded basin for hygiene purpose, galvanized coated cast iron burner. Oven is sized for 2/1 GN with reflective AISI cavity for superior heat transfer. Oven is designed gasket-free with deep drawn chamber removing the need for periodic replacement.

OTHER AVAILABLE MODELS

- NGR 8-75 (ME)
- NGTR 4-75 (ME)
- NGTR 8-75 (ME)
- NGTR 12-75 (ME)
- NGR 8-75 EOVS (ME)
- NGR 12-75 EOVS (ME)

MAIN FEATURES

- 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.

CONSTRUCTION

- External construction entirely with AISI 304.
- Top panel with 1.5 mm thickness. Orbital surface finishing: resistant toward scratches.
- Front panel is constructed of 0.8 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.
- Nayati connection system between Meritus products on the front panels, cabinets, and splashbacks.
- Cabinet executed with H2 radius.
- Deep drawn front panel to minimize liquid penetration to the internal part.
- Gasket protection behind the knobs to prevent water to seeping in, prolonging main heating regulation parts.

INCLUDED ACCESSORIES

- G20 Conversion Kit
- Cast iron pot holder.
- 2/1 GN oven wire tray (1 pcs.).

OPTIONAL ACCESSORIES

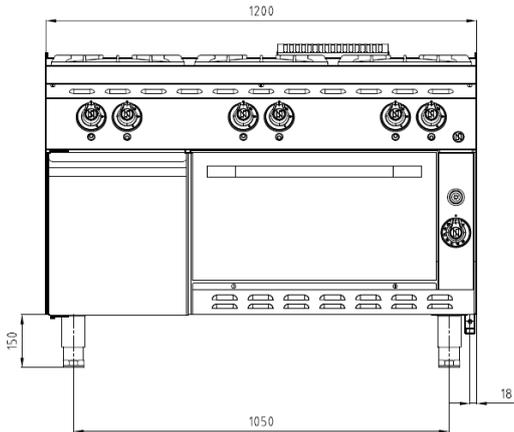
- Stainless steel pot holder ME.
- Joint clip ME.

PT. NAYATI INDONESIA

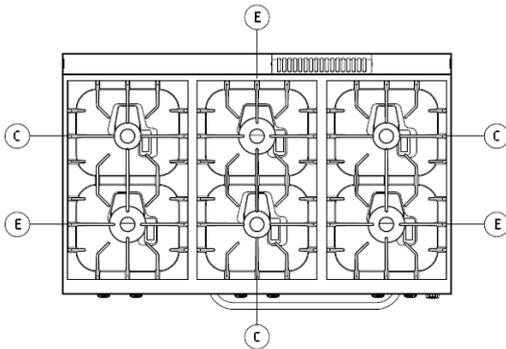
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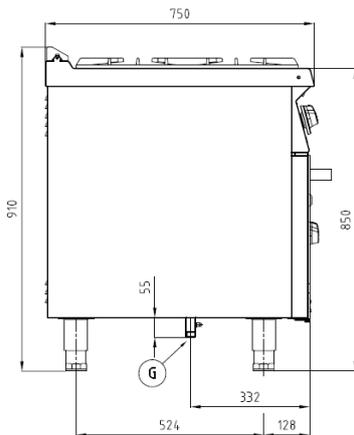
FRONT



TOP



SIDE



*Overall dimension in mm

TECHNICAL DATA

External Dimensions

Width : 1200 mm
Depth : 750 mm
Height : 850/910 mm

Cooking Surface

Cooking zones : Open Burner : 3 x 305 x 620 mm,
Oven : 575 x 666 mm

Gas Power Rating

Heat input total : LPG/Natural Gas 39.5 kW
No. of burners : 7

Control type : Open burner: 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 : 10.53 kW
Latent heat emission : 4.6 kW
Steam emission : 6.76 kg/h

PACKAGING DATA

Width : 1230 mm
Depth : 780 mm
Height : 1030 mm
Volume : 0.99 m³

WEIGHT

Net Weight : 157 kg
Gross Weight : 178 kg