



Total Food Service Solutions

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

PRICES 2023

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PRIX 2023

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Edition 7.4



## **NAYATI - Total Food Service Solutions**

ⓂEN For more than 30 years, Nayati has committed to give Total Food Service Solutions around the world with quality products and services. Nayati focuses on improvement and development with the aim of providing a complete, multifunctional and high-grade cooking solution. Nayati Cooking Line represents a complete and trustful solution for both customers and partners.

ⓂFR Depuis plus de 30 ans, Nayati s'engage à fournir une solution de restauration complète avec des produits et services de qualité. Nayati se concentre sur la recherche et le développement avec la volonté de proposer des appareils multifonctionnels et de haute qualité. Les lignes de cuisson Nayati représente une solution complète et fiable pour les clients et partenaires.

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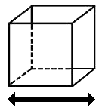
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Dimension : W x D x H  
Dimensions: L x P x H



Heating Zone  
Zone de Chauffe



Gas Power  
Puissance Gaz



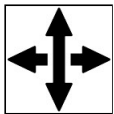
Pressure  
Pression



Electric Power  
Puissance Electrique



Gas Oven  
Four Gaz



Cooking Surface  
Surface de Cuisson



Electric Oven  
Four Electrique



Temperature  
Température



Ignition  
Allumage



Capacity  
Capacité

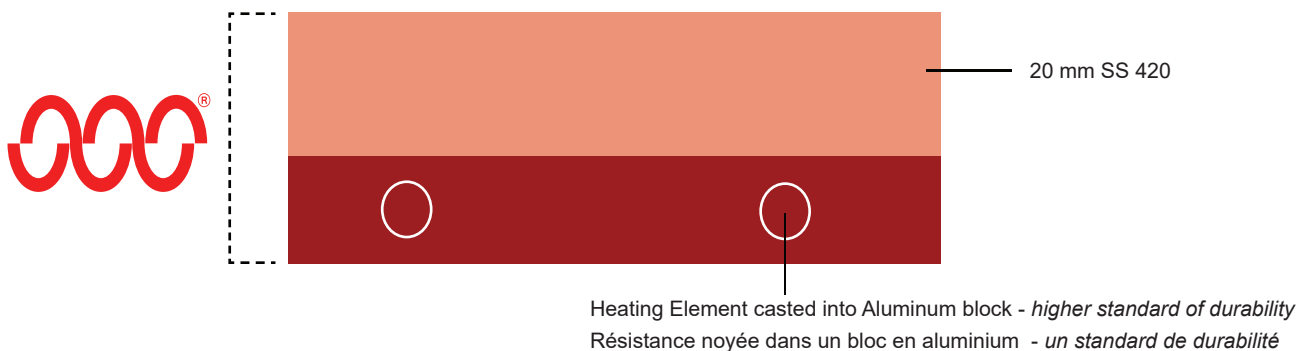


Diameter  
Diamètre

## SSS Heating System -

® All our electric griddle are 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.

® Toutes nos plaques électriques sont équipées du système de chauffe SSS. Ce nouveau système SSS, signifiant Steady-State Surface (surface stable), permet une meilleure répartition et distribution de la chaleur sur toute la surface de cuisson. Il permet également une meilleure stabilité et uniformité de la température lors de la cuisson continue des aliments.



# Asian Cooking

**Novati**

*Cuisine Asiatique*







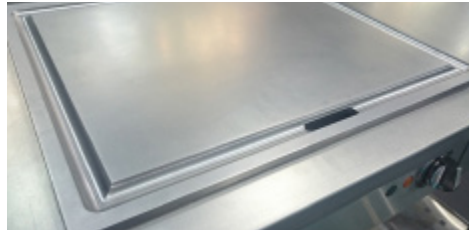
High-performance Teppanyaki Griddle constructed from thick steel for strong and durable heating. Controlled with temperature management for superior cooking results. Equipped with waste hole and GN pan for oil collection. Available as drop in, portable, mobile or full sized Teppanyaki solution.

EN

Plaque de cuisson épaisse Teppanyaki construite en acier pour une chauffe haute performance et une résistance accrue. Contrôle de la température par zone pour un résultat de cuisson supérieur. Equipée d'un trou d'évacuation et d'un bac de récupération des résidus. Disponible en modèle encastrable, portable, mobile ou avec soubassement.

FR

## NETY



- Execution in stainless steel AISI 304
- Griddle plate made of stainless steel SS 420, thickness 16 mm
- «SSS» heating system
- Grooved edge around the griddle plate for oil collection
- Drainage opening with waste collection drawer
- Removable splash-back in stainless steel AISI 3024
- Optional available as drop-in models
- Water or ice cubes cleaning

- Construction en acier inoxydable AISI 304
- Plaque de cuisson de 16mm d'épaisseur en acier inoxydable SS 420
- Système de chauffe «SSS»
- Gouttière périphérique
- Trou d'évacuation avec tiroir de récupération des résidus de cuisson
- Modèle de table ou encastrable
- Nettoyage avec eau ou glaçons

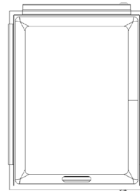
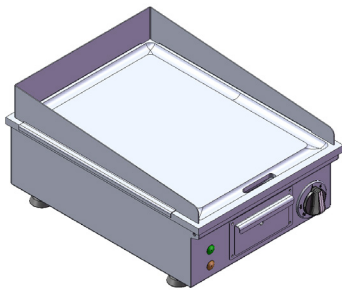
**NETY 3.75-50**



**Electric Portable Teppanyaki - 1 heating zone**

Teppanyaki Portable Electrique - 1 zone de chauffe

**4.070 €**



	375 x 500 x 188 mm
	3.15 kW 230V / 1+N / 50-60 Hz
	I
	50° - 250°C

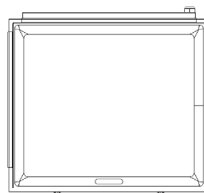
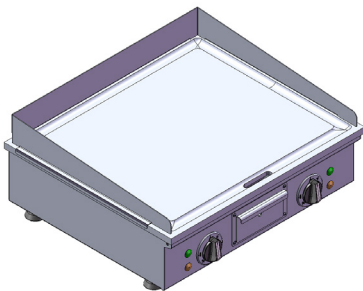
**NETY 5.8-50**



**Electric Portable Teppanyaki - 2 heating zones**

Teppanyaki Portable Electrique - 2 zones de chauffe

**5.450 €**



	580 x 500 x 188 mm
	6.3 kW 400V / 3+N / 50-60 Hz
	II
	50° - 250°C

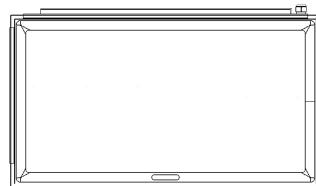
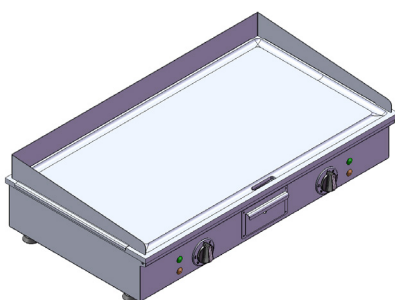
**NETY 9-50**



**Electric Portable Teppanyaki - 2 heating zones**

Teppanyaki Portable Electrique - 2 zones de chauffe

**6.710 €**



	900 x 500 x 188 mm
	10 kW 400V / 3+N / 50-60 Hz
	II
	50° - 250°C



## NETY MOBILE



- Execution in stainless steel AISI 304
- Griddle plate made out of stainless steel SS 420, thickness 16 mm
- «SSS» heating system
- Grooved edge around the griddle plate for oil collection
- Drainage opening with GN waste collection pan
- Hygienic design
- Service trolley with 4 castors, 2 with brakeS
- Included: perforated under shelf, drawer, bottle storage holder
- Water or ice cubes cleaning

### For model NETY 10-60 CART

- Removable knives holder
- Table extension converted from the knives holder
- Self closing drawer with included 2 pans GN 1/2 and GN 1/4

- Construction en acier inoxydable AISI 304
- Plaque de cuisson de 16mm d'épaisseur en acier inoxydable SS 420
- Système de chauffe «SSS»
- Gouttière périphérique
- Trou d'évacuation avec bac de récupération des résidus de cuisson
- Design hygiénique
- Chariot avec 4 roues dont 2 avec freins
- Inclus: Etagère basse, tiroir, porte-bouteille
- Nettoyage avec eau ou glaçons

### Pour le modèle NETY 10-60 CART

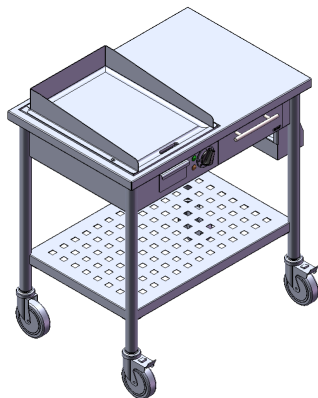
- Espace de rangement pour couteaux amovibles
- Extension du plan de travail à partir du rangement pour couteaux
- Tiroir à fermeture automatique incluant 2 bacs GN 1/2 et GN 1/4

## NETY 2.7 CART

### Electric Mobile Teppanyaki - 1 heating zone

Teppanyaki Mobile Electrique - 1 zone de chauffe

3.940 €



	800 x 550 x 850 mm
	287 x 412 mm
	2.7 kW 230V / 1+N / 50-60 Hz
	I
	50° - 250°C

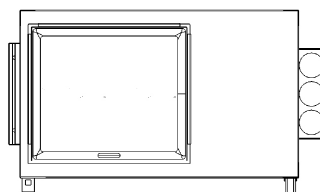
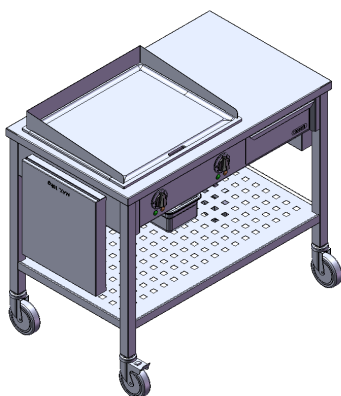
## NETY 10-60 CART



### Electric Mobile Teppanyaki - 2 heating zones

Teppanyaki Mobile Electrique - 2 zones de chauffe

4.470 €



	1000 x 600 x 850 mm
	492 x 412 mm
	3.3 kW 230V / 1+N / 50-60 Hz
	II
	50° - 250°C

## TEPPANYAKI



- Execution in stainless steel AISI 304
- Removable griddle plate made of mild steel FE 510, thickness 20 mm
- **Electric version:**
  - «SSS» heating system
  - Safety thermostat to protect overheating
- **Gas version:**
  - Atmospheric, 7 kW pipe burners
  - Pilot burner and safety thermocouple
  - On three sides chimney with holes for burned gas evacuation
  - Piezo electric ignition
- Drainage opening with GN waste collection pan
- Removable top frame for easy cleaning
- Equipped with hand rail on chef side
- Cabinet with sliding doors or portable model
- Excellent completion for show cooking
- Water or ice cubes cleaning
- Possibility to mount castors on the legs
- Recommended griddle temperatures:
  - Fish: 160°-180°C
  - Meat: 190° - 230°C max

- Construction en acier inoxydable AISI 304
- Plaque de cuisson amovible de 20 mm d'épaisseur en acier spécial traité haute température FE 510
- **Version électrique**
  - Système de chauffe «SSS»
  - Thermostat de sécurité pour éviter la surchauffe
- **Version gaz:**
  - Brûleur atmosphérique de 7 kW
  - Veilleuse et thermocouple de sécurité
  - Evacuation des gaz brûlés sur 3 côtés
  - Allumage piezo
- Trou d'évacuation avec bac GN pour la récupération des résidus de cuisson
- Dessus amovible pour faciliter le nettoyage
- Barre de protection à l'avant
- Soubassement avec portes coulissantes ou modèle portable
- Finition élégante pour la cuisine spectacle
- Nettoyage avec eau ou glaçons
- Températures de cuisson préconisées:
  - Poisson: 160°-180°C
  - Viande: 190° - 230°C max

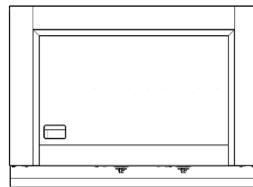
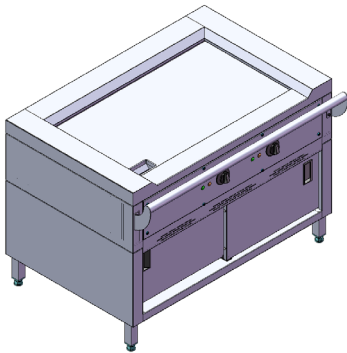
TP 12/E



**Electric Teppanyaki - 2 heating zones**

Teppanyaki Electrique - 2 zones de chauffe

**7.875 €**



	1200 x 770/870 x 850 mm
	910 x 525 mm
	11.7 kW 400V / 3+N / 50-60 Hz
	II
	50° - 250°C

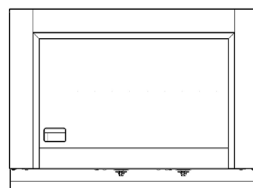
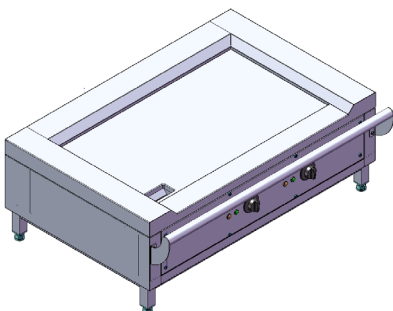
TP 12/EP



**Electric Portable Teppanyaki - 2 heating zones**

Teppanyaki Portable Electrique - 2 zones de chauffe

**6.040 €**



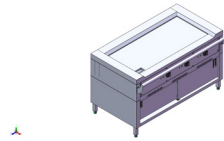
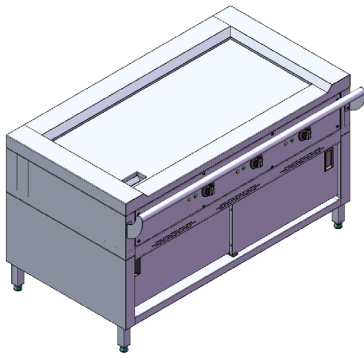
	1200 x 770/870 x 450 mm
	910 x 525 mm
	11.7 kW 400V / 3+N / 50-60 Hz
	II
	50° - 250°C

**TP 15/E**



**Electric Teppanyaki - 3 heating zones**  
Teppanyaki Electrique - 3 zones de chauffe

**9.435 €**



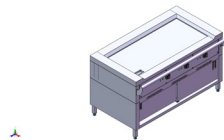
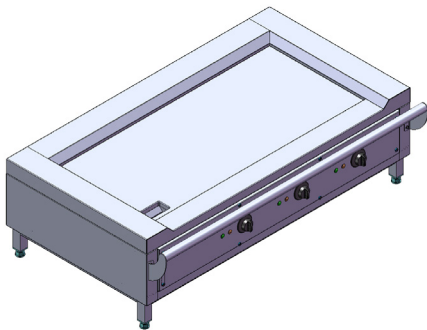
	1440 x 770/870 x 850 mm
	1150 x 525 mm
	14.3 kW 400V / 3+N / 50-60 Hz
	III
	50° - 250°C

**TP 15/EP**



**Electric Portable Teppanyaki - 3 heating zones**  
Teppanyaki Portable Electrique - 3 zones de chauffe

**7.260 €**

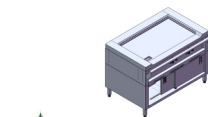
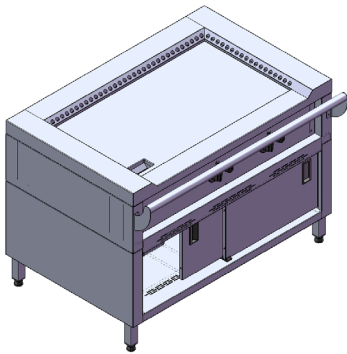


	1440 x 770/870 x 450 mm
	1150 x 525 mm
	14.3 kW 400V / 3+N / 50-60 Hz
	III
	50° - 250°C

**TP 12/JG**

**Gas Teppanyaki - 2 heating zones**  
Teppanyaki Gaz - 2 zones de chauffe

**6.900 €**

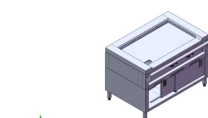
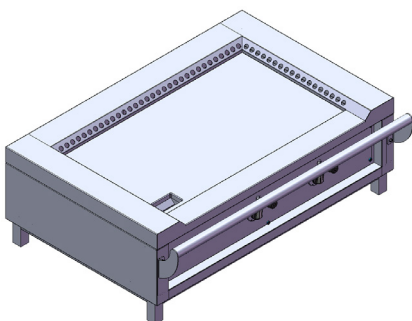


	1200 x 770/870 x 850 mm
	910 x 525 mm
	14 kW
	II
	Piezo

**TP 12/JGP**

**Gas Portable Teppanyaki - 2 heating zones**  
Teppanyaki Portable Gaz - 2 zones de chauffe

**5.055 €**

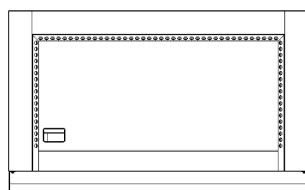
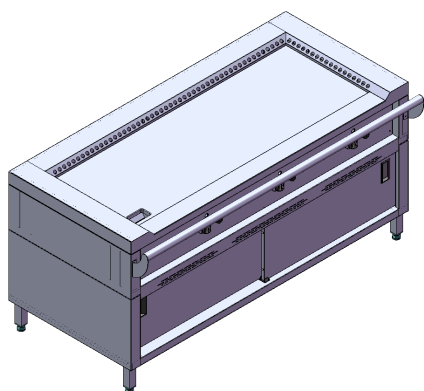


	1200 x 770/870 x 450 mm
	910 x 525 mm
	14 kW
	II
	Piezo

## TP 15/JG

**Gas Teppanyaki - 3 heating zones**  
Teppanyaki Gaz - 3 zones de chauffe

**7.875 €**

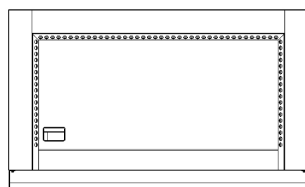
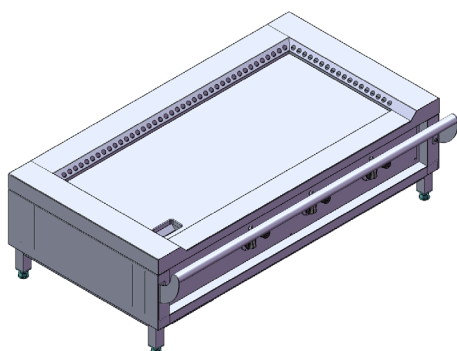


	1440 x 770/870 x 850 mm
	1150 x 525 mm
	21 kW
	III
	Piezo

## TP 15/JGP

**Gas Portable Teppanyaki - 3 heating zones**  
Teppanyaki Portable Gaz - 3 zones de chauffe

**5.765 €**

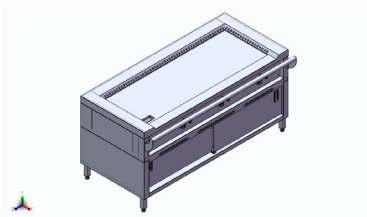
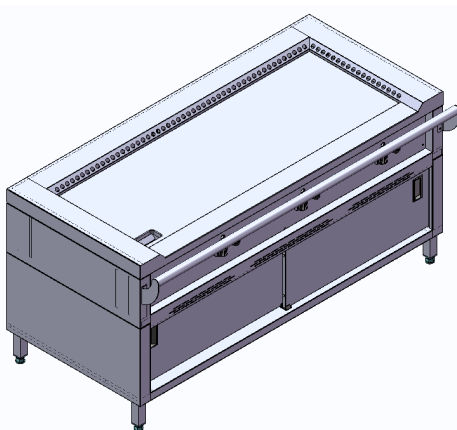


	1440 x 770/870 x 450 mm
	1150 x 525 mm
	21 kW
	III
	Piezo

## TP 18/JG

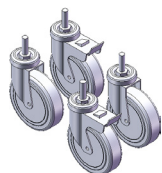
**Gas Teppanyaki - 3 heating zones**  
Teppanyaki Gaz - 3 zones de chauffe

**8.705 €**



	1740 x 770/870 x 850 mm
	1450 x 525 mm
	21 kW
	III
	Piezo

## Accessories - Accessoires



### CS.110A

**Set of 4 pcs. castors - 2 with break - Ø 5"**  
Kit de 4 roulettes - 2 avec frein - Ø 5"

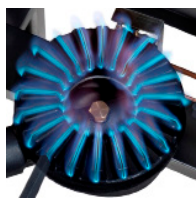
**615 €**



EN In every kitchen the use of a professional Wok becomes more and more important. Your guests travel all over the world and take home the taste of Asian Cooking. Nayati produces a wide range of professional Woks, from a single burner till double burner with soup boiler. For every size of kitchen, we can provide a wok solution.

FR Dans chaque cuisine, l'utilisation d'un wok professionnel devient de plus en plus importante. Les clients voyagent partout dans le monde et veulent retrouver le goût authentique de la cuisine Asiatique. Nayati fabrique une large gamme de wok allant d'un simple brûleur wok à deux brûleurs wok avec brûleur soupe. Pour chaque taille de cuisine, nous fournissons un wok.

## Main Features - *Caractéristiques Principales*



- Burner of 13 kW lifted up with efficiency like a 15 kW - allowing an optimized use of blue flame for more efficiency with less consumption
- Brûleur de 13 kW rehaussé avec efficacité de 15 kW - optimisation de la flamme bleue, plus d'efficacité pour moins de consommation énergétique



- Burner of 18 kW lifted up with efficiency like a 28 kW - allowing an optimized use of blue flame for more efficiency with less consumption
- Brûleur de 18 kW rehaussé avec efficacité de 28 kW - optimisation de la flamme bleue, plus d'efficacité pour moins de consommation énergétique



- Jet Wok burner of 33 kW with 24 special designed injectors
- Brûleur à jet de 33 kW composé de 24 injecteurs



- Turbo Burner of 40 kW with blower and premix engine heating system
- Brûleur turbo de 40 kW avec ventilateur et système de chauffe Premix



- Removable cast iron placed on a stainless steel support of 2 cm height
- Fonte amovible placée sur un support en acier inoxydable de 2 cm



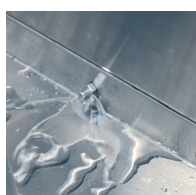
- Removable stainless steel wokring Ø 290 mm
- Couronne Wok amovible en acier inoxydable Ø 290 mm



- Simple cleaning of unit and burner without the use of tools
- Nettoyage et démontage aisé de l'appareil et du brûleur sans outils



- Integrated waste collection drawer
- Tiroir de récupération des résidus de cuisson intégré



- Cooling water overflow system which flows above the top of the wok in the water drainage
- Système de projection d'eau rasant permettant le nettoyage et le refroidissement

## Table Wok - Wok de Table



- Execution in stainless steel AISI 304
- Gas valve with safety pilot flame
- Adjustable feet

### For models NGWT

- Strong cast iron pot holder Ø 280 mm
- 1 or 2 Cast iron burners of Ø 180 mm

### For model NGTL

- Special design of 3 pipe burners ensures a higher performance and efficiency

- Construction en acier inoxydable AISI 304
- Robinet gaz avec veilleuse et thermocouple
- Pieds réglables

### Pour les modèles NGWT

- Support en fonte de Ø 280 mm
- Brûleur en fonte de Ø 180 mm

### Pour le modèle NGTL

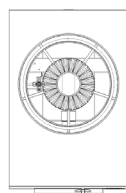
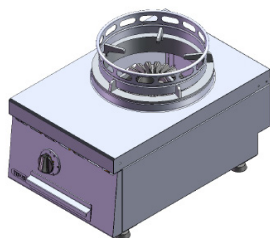
- Le design spécial des 3 pipes brûleurs assure une meilleure performance

### NGWT 3-55/SN

#### Gas Table Wok - 1 burner

Wok Gaz de Table - 1 brûleur

1.335 €



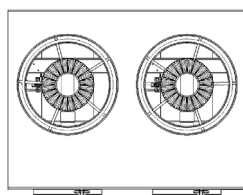
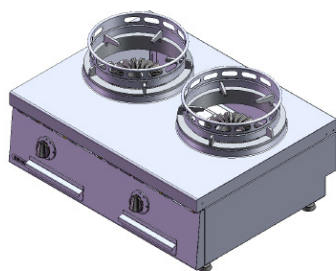
	400 x 600 x 300 mm
	Ø 290 mm
	LNG: 1 x 13 kW LPG: 1 x 11.5 kW
	Manual Manuel

### NGWT 7-55/SN

#### Gas Table Wok - 2 burners

Wok Gaz de Table - 2 brûleurs

2.210 €



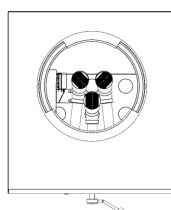
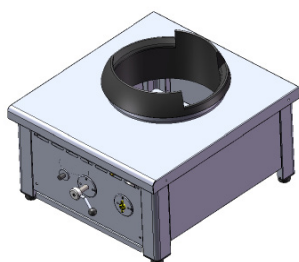
	800 x 600 x 300 mm
	Ø 290 mm
	LNG: 2 x 13 kW LPG: 2 x 11.5 kW
	Manual Manuel

### NGTL 6-65 SO

#### Gas Table Wok - 1 burner

Wok Gaz de Table - 1 brûleur

2.980 €  
A épuisement /  
Until Runout



	600 x 650 x 360/467 mm
	Ø 330 mm
	28 kW
	Manual Manuel

## SERIE 600 ECO



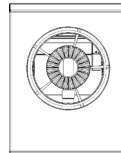
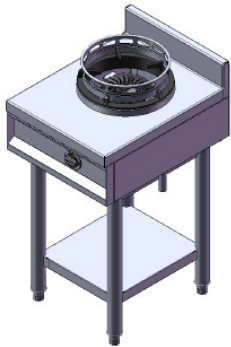
- Execution in stainless steel AISI 304
- Strong cast iron pot holder Ø 280 mm
- Removable stainless steel wokring Ø 290 mm
- Cast iron burner of Ø 180 mm
- Top with splashback of 100 mm
- Versatile as open burner, pot cooker or wok burner
- This combination enables the use of all common pans
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Support en fonte de Ø 280 mm
- Couronne wok amovible en acier inoxydable Ø 290 mm
- Brûleur en fonte de Ø 180 mm
- Dossieret arrière de 100 mm
- Utilisé comme brûleur traditionnel, réchaud ou brûleur wok
- Adapté pour tous les types de récipients
- Pieds réglables

### NGER 4-60

**Gas Wok - 1 burner**  
Wok Gaz - 1 brûleur

**2.000 €**

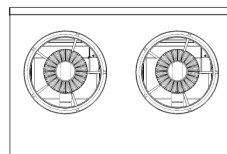


	475 x 600 x 850/950 mm
	Ø 290 mm
	LNG: 1 x 13 kW LPG: 1 x 11.5 kW
	Manual Manuel

### NGER 9-60

**Gas Wok - 2 burners**  
Wok Gaz - 2 brûleurs

**2.795 €**

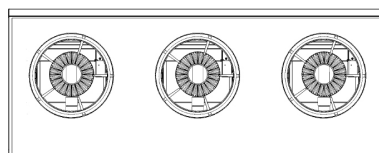


	900 x 600 x 850/950 mm
	Ø 290 mm
	LNG: 2 x 13 kW LPG: 2 x 11.5 kW
	Manual Manuel

### NGER 15-60

**Gas Wok - 3 burners**  
Wok Gaz - 3 brûleurs

**3.735 €**



	1500 x 600 x 850/950 mm
	Ø 290 mm
	LNG: 3 x 13 kW LPG: 3 x 11.5 kW
	Manual Manuel



## SERIE 700



- Execution in stainless steel AISI 304
- Strong cast iron pot holder Ø 280 mm
- Removable stainless steel wokring Ø 290 mm
- Cast iron burner of Ø 180 mm
- Top with splashback of 300 mm
- Cold water faucet with integrated tap in the control panel
- Drainage with strainer
- Versatile as open burner, pot cooker or wok burner
- This combination enables the use of all common pans
- Adjustable feet

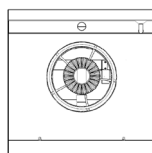
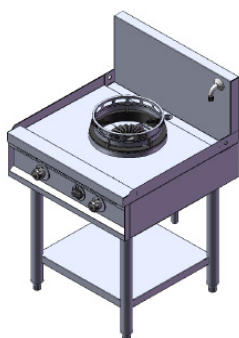
- Construction en acier inoxydable AISI 304
- Support en fonte de Ø 280 mm
- Couronne wok amovible en acier inoxydable Ø 290 mm
- Brûleur en fonte de Ø 180 mm
- Dosseret arrière de 300 mm
- Robinet d'eau froide avec commande en façade
- Rigole d'évacuation avec bonde de trop plein
- Utilisé comme brûleur traditionnel, réchaud ou brûleur wok
- Adapté pour tous les types de récipients
- Pieds réglables

### NGER 7-70

#### Gas Wok - 1 burner

Wok Gaz - 1 brûleur

2.530 €



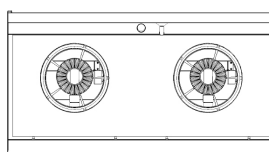
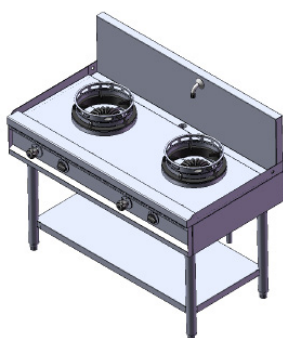
	700 x 700 x 850/1150 mm
	Ø 290 mm
	LNG: 1 x 13 kW LPG: 1 x 11.5 kW
	Manual Manuel

### NGER 13-70

#### Gas Wok - 2 burners

Wok Gaz - 2 brûleurs

3.695 €



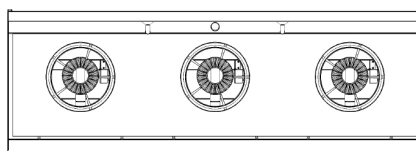
	1300 x 700 x 850/1150 mm
	Ø 290 mm
	LNG: 2 x 13 kW LPG: 2 x 11.5 kW
	Manual Manuel

### NGER 20-70

#### Gas Wok - 3 burners

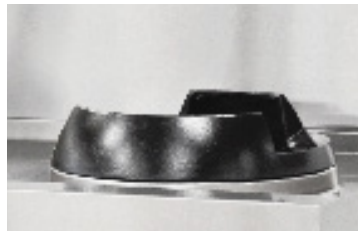
Wok Gaz - 3 brûleurs

5.195 €



	2000 x 700 x 850/1150 mm
	Ø 290 mm
	LNG: 3 x 13 kW LPG: 3 x 11.5 kW
	Manual Manuel

## SERIE 750



- Execution in stainless steel AISI 304
- Strong cast iron wok removable Ø 280 mm
- Jet Wok burner with 24 special designed injectors
- Top with splashback of 300 mm
- Cold water swivel faucet with integrated tap in the control panel
- Drainage with strainer
- Adjustable feet

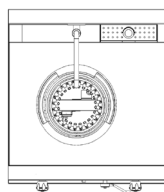
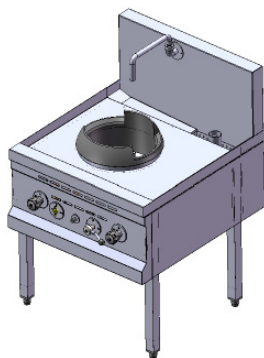
- Construction en acier inoxydable AISI 304
- Support wok amovible en fonte de Ø 280 mm
- Brûleur à jet composé de 24 injecteurs
- Dosseret arrière de 300 mm
- Robinet d'eau froide avec commande en façade
- Rigole d'évacuation avec bonde de trop plein
- Pieds réglables

### NGK 40-75 W1

#### Gas Wok - 1 burner

Wok Gaz - 1 brûleur

**3.310 €**



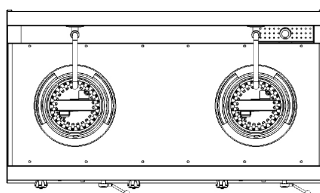
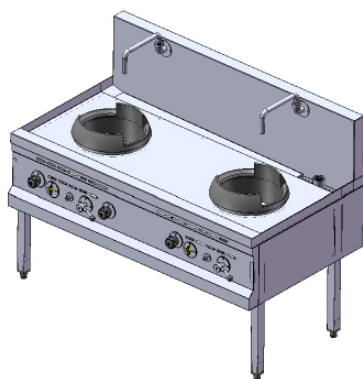
	700 x 750 x 750/1050 mm
	Ø 280 mm
	1 x 33 kW
	Manual Manuel

### NGK 80-75 W2

#### Gas Wok - 2 burners

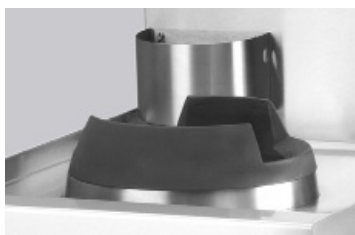
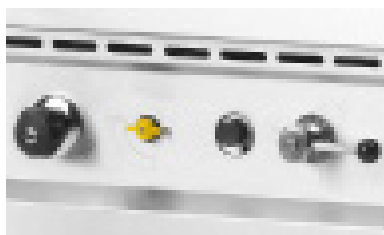
Wok Gaz - 2 brûleurs

**6.225 €**



	1400 x 750 x 750/1050 mm
	Ø 280 mm
	2 x 33 kW
	Manual Manuel

## SERIE 900



- Execution in stainless steel AISI 304
- Strong cast iron wok removable Ø 280 mm
- Special design of 3 pipe burners ensures a higher performance and efficiency
- Top with splashback of 400 mm
- Cold water faucet with integrated tap in the control panel
- Drainage with strainer
- Adjustable feet

### For models NGWR 9-90 - NGWR 16-90

- 1 cast iron burner of Ø 180 mm with stainless steel removable wokring

- Construction en acier inoxydable AISI 304
- Support wok amovible en fonte de Ø 280 mm
- Le design spécial des 3 pipes brûleurs assure une meilleure performance
- Dossieret arrière de 400 mm
- Robinet d'eau froide avec commande en façade
- Rigole d'évacuation avec bonde de trop plein
- Pieds réglables

### Pour les modèles NGWR 9-90 - NGWR 16-90

- 1 brûleur en fonte de Ø 180 mm avec couronne wok amovible

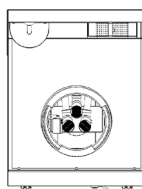
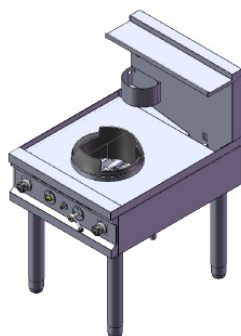
### NGWR 7-90

#### Gas Wok - 1 burner

Wok Gaz - 1 brûleur

3.710€

A épuisement /  
Until Runout



	700 x 900 x 800/1200 mm
	Ø 280 mm
	18 kW
	Manual Manuel

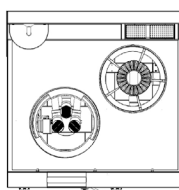
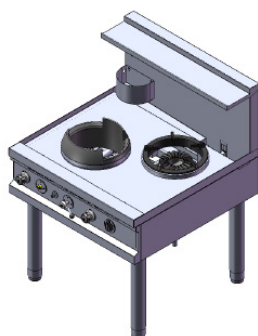
### NGWR 9-90

#### Gas Wok - 2 burners

Wok Gaz - 2 brûleurs

4.715€

A épuisement /  
Until Runout



	900 x 900 x 800/1200 mm
	Ø 280 mm
	LNG: 1 x 18 kW + 1 x 13 kW LPG: 1 x 18 kW + 1 x 11.5 kW
	Manual Manuel

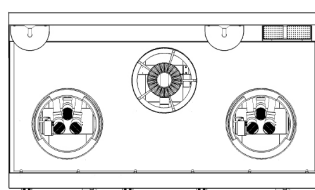
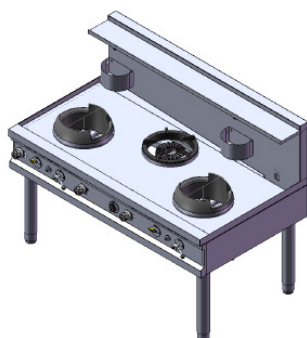
### NGWR 16-90

#### Gas Wok - 3 burners

Wok Gaz - 3 brûleurs

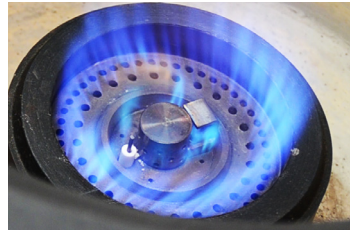
7.930€

A épuisement /  
Until Runout



	1600 x 900 x 800/1200 mm
	Ø 280 mm
	LNG: 2 x 18 kW + 1 x 13 kW LPG: 2 x 18 kW + 1 x 11.5 kW
	Manual Manuel

## TURBO WOK



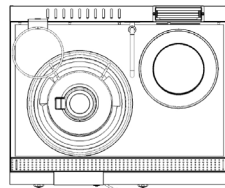
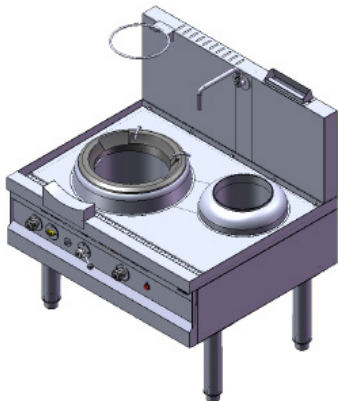
- Execution in stainless steel AISI 430
- Top panel is constructed of 1.2 mm stainless steel 304 type
- Strong cast iron wok Ø 330 mm
- Wok pan diameter Ø 18-22"
- Special burner with blower
- Blower to be activated by working knee-level lever
- Neutral soup pot with 9L capacity
- Top with splashback of 450 mm
- Cold water swivel faucet with integrated tap in the control panel
- Drainage with strainer
- Slanted top panel ensuring water to go into the front drain
- Certified IPX4 protection
- Adjustable feet

- Construction en acier inoxydable AISI 430
- Dessus de 1,2 mm d'épaisseur en acier inoxydable AISI 304
- Couronne wok en fonte de Ø 330 mm
- Diametre poêle wok Ø 18-22"
- Brûleur spécial avec ventilateur
- Réglage de la puissance du brûleur par commande au genou
- Récipient neutre d'une capacité de 9L
- Dossieret arrière de 450 mm
- Robinet d'eau froide avec commande en façade
- Rigole d'évacuation avec bonde de trop plein
- Dessus incliné pour faciliter le nettoyage
- Certifié protection IPX4
- Pieds réglables

### NGKB 11-90

#### Gas Turbo Wok - 1 burner Wok Turbo Gaz - 1 brûleur

11.185 €

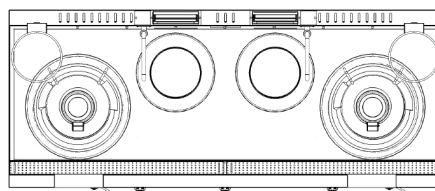
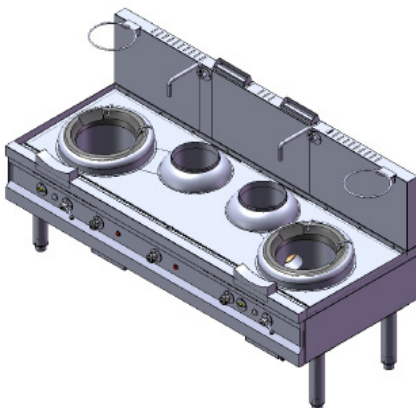


	1100 x 900 x 750/1200 mm
	Ø 330 mm
	40 kW
	190 Watt 230V / 1+N / 50-60 Hz
	9 L
	Piezo on battery Piezo sur batterie

### NGKB 22-90

#### Gas Turbo Wok - 2 burners Wok Turbo Gaz - 2 brûleurs

19.410 €

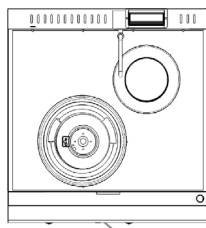
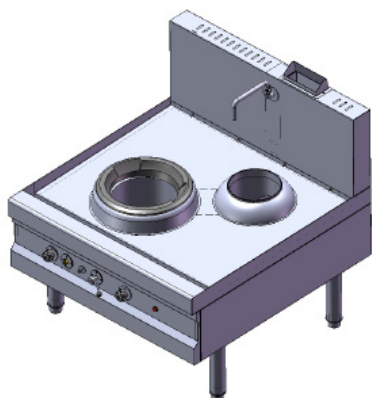


	2200 x 900 x 750/1200 mm
	Ø 330 mm
	2 x 40 kW
	380 Watt 230V / 1+N / 50-60 Hz
	2 x 9 L
	Piezo on battery Piezo sur batterie

## NGKB 12-125

Gas Turbo Wok - 1 burner  
Wok Turbo Gaz - 1 brûleur

11.300 €

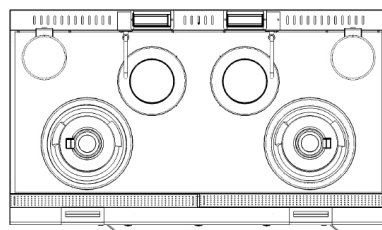
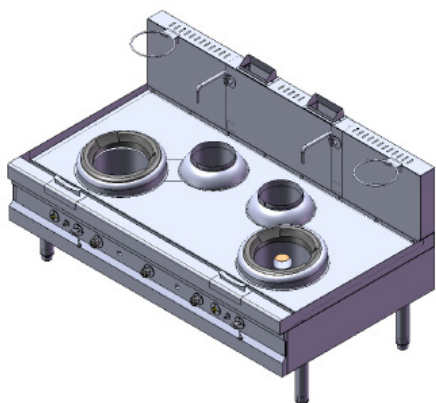


	1200 x 1250 x 750/1200 mm
	Ø 330 mm
	40 kW
	190 Watt 230V / 1+N / 50-60 Hz
	9 L
	Piezo on battery Piezo sur batterie

## NGKB 22-125

Gas Turbo Wok - 2 burners  
Wok Turbo Gaz - 2 brûleurs

19.620 €

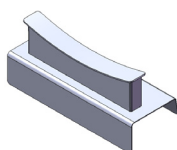


	2200 x 1250 x 750/1200 mm
	Ø 330 mm
	2 x 40 kW
	380 Watt 230V / 1+N / 50-60 Hz
	2 x 9 L
	Piezo on battery Piezo sur batterie

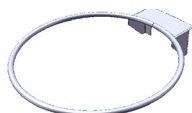
### Included accessories - Accessoires inclus



- Neutral Pot with capacity of 9L
- Récipient neutre d'une capacité de 9L



- Wok Stand
- Support Wok



- Basket Holder
- Support Panier

## INDUCTION



- Execution in stainless steel AISI 304
- Stainless steel protection wok ring to prevent the damage of the induction glass
- Wok diameter Ø 400 mm
- Deep drawn wok and soup dome for easy cleaning
- 10 power level
- Neutral soup pot with 9L capacity
- Top with splashback of 450 mm
- Cold water swivel faucet with integrated tap in the control panel
- Drainage with strainer
- Slanted top panel ensuring water to go into the front drain
- Adjustable feet

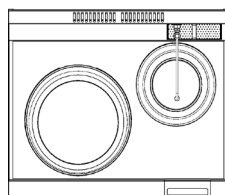
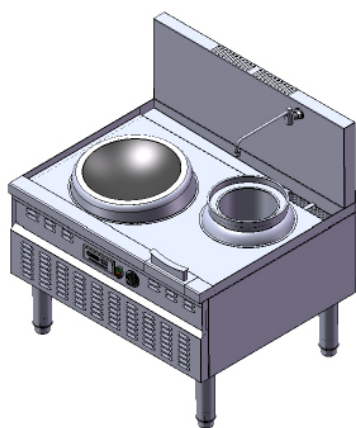
- Construction en acier inoxydable AISI 304
- Protection en acier inoxydable pour éviter l'endommagement de la vitre induction
- Diamètre wok Ø 400 mm
- Wok embouti et récipient neutre en dome pour un nettoyage aisé
- 10 niveaux de puissance
- Récipient neutre d'une capacité de 9L
- Dossier arrière de 400 mm
- Robinet d'eau froide avec commande en façade
- Rigole d'évacuation
- Dessus incliné pour faciliter le nettoyage
- Pieds réglables

### NEWI 11-90

#### Induction Wok - 1 zone

Wok Induction - 1 zone

**9.525€**  
A épaisseur /  
Until Runout



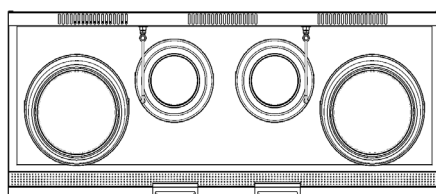
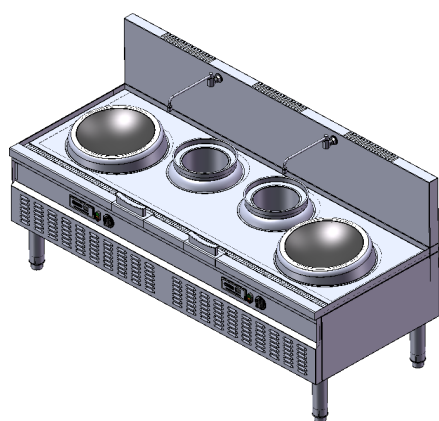
	1100 x 900 x 750/1150 mm
	Ø 400 mm
	1 x 16 kW 400V / 3+N / 50-60 Hz
	9 L
	10 levels 10 niveaux

### NEWI 22-90

#### Induction Wok - 2 zone

Wok Induction - 2 zones

**Modèle Arrêté /  
Model Stop**



	2200 x 900 x 750/1150 mm
	Ø 400 mm
	2 x 16 kW 400V / 3+N / 50-60 Hz
	2 x 9 L
	10 levels 10 niveaux



EN Asian cooking is art, seeing the chefs preparing the food is a fascinating experience. On all spots in the world the taste of pure food, exotic spices and herbs, that makes asian cooking to one of the most spectacular cooking arts. Nayati has all the instruments, from steamer till high performance roaster. The asian kitchen is Nayati.

FR La cuisine asiatique est un art, voir le chef préparer les plats représente une expérience fascinante. Partout dans le monde, le goût des aliments, les épices et herbes exotiques font de la cuisine asiatique l'une des plus spectaculaires. Nayati propose des appareils, du cuiseur vapeur à la rôtissoire, permettant de faire vivre une expérience culinaire inoubliable au client.

## Steamer Three Decks Chamber - *Cuiseur Vapeur Trois Niveaux*



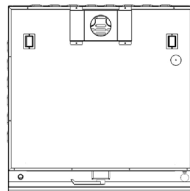
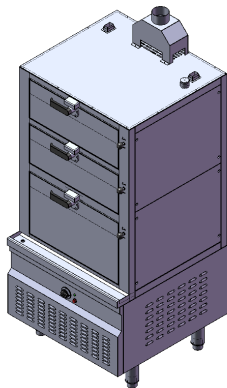
- Execution in stainless steel AISI 304
- Water tank made of stainless steel
- Quick steam system with Premix Engine heating
- Electronic controller and blower
- Water level detection and overheat protection
- External handle design for sturdy component life even during heavy operation use
- Rotary lock for secure and to maintain the steam inside
- Three decks chambers with individual control
  - 1st: 400 x 660 mm
  - 2nd: 220 x 660 mm
  - 3rd; 220 x 660 mm
- 3 steaming modes:
  - Full Power
  - Half Power
  - Full Power with thermostat
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Cuve d'eau en acier inoxydable
- Chauffe rapide grâce au système de chauffe Premix
- Contrôle électronique et ventilateur
- Dispositifs de détection du niveau d'eau et de protection contre la surchauffe
- Poignée extérieure robuste conçue pour un usage intensif de l'appareil
- Système de verrouillage spécial pour assurer la sécurité et maintenir la vapeur à l'intérieur
- Trois chambres de cuisson avec contrôle individuel de la vapeur:
  - 1ère: 400 x 660 mm
  - 2ème: 220 x 660 mm
  - 3ème; 220 x 660 mm
- 3 modes de cuisson vapeur:
  - 100% puissance
  - 50% puissance
  - 100% puissance avec thermostat
- Pieds réglables

### NGSCD 9-90

#### Gas Steamer with Blower Cuiseur Vapeur Gaz avec Ventilateur

**16.060 €**

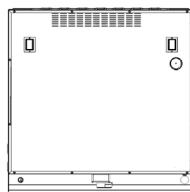
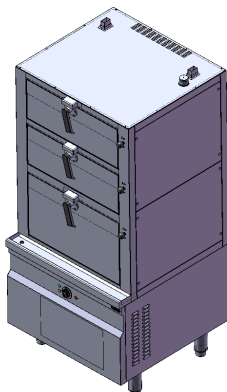


	900 x 900 x 1900/2158 mm
	42 kW
	80 Watt 230V / 1+N / 50-60 Hz
	440 L
	2 - 4 bar

### NESCD 9-90

#### Electric Steamer with Blower Cuiseur Vapeur Electrique avec Ventilateur

**13.050 €**



	900 x 900 x 1950 mm
	27 kW 400V / 3+N / 50-60 Hz
	440 L
	2 - 4 bar



## Steamer Dim Sum - Cuiseur Vapeur Dim Sum



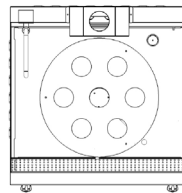
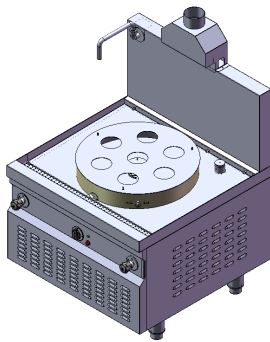
- Execution in stainless steel AISI 304
- Water tank made of stainless steel
- Quick steam system with Premix Engine heating
- Electronic controller and blower
- Water level detection and overheat protection
- 7 hole dimsum plate
- Top with splashback of 450 mm with water faucet
- 3 steaming modes:
  - Full Power
  - Half Power
  - Full Power with thermostat
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Cuve d'eau en acier inoxydable
- Chauffe rapide grâce au système de chauffe Premix
- Contrôle électronique et ventilateur
- Dispositifs de détection du niveau d'eau et de protection contre la surchauffe
- Plaque avec 7 trous pour paniers dimsums
- Dossieret arrière de 450 mm avec robinet d'eau
- 3 modes de cuisson vapeur:
  - 100% puissance
  - 50% puissance
  - 100% puissance avec thermostat
- Pieds réglables

### NGSB 9-90

**Gas Steamer with Blower**  
Cuiseur Vapeur Gaz avec Ventilateur

**14.495 €**

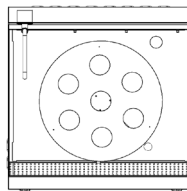
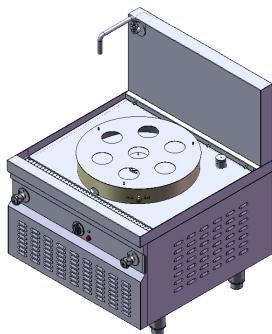


	900 x 900 x 750/1460 mm
	42 kW
	80 Watt 230V / 1+N / 50-60 Hz
	2 - 4 bar

### NESB 9-90

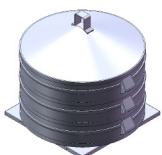
**Electric Steamer with Blower**  
Cuiseur Vapeur Electrique avec Ventilateur

**12.135 €**

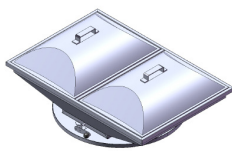


	900 x 900 x 750/1200 mm
	27 kW 400V / 3+N / 50-60 Hz
	2 - 4 bar

## Accessories - Accessoires



NSK 600



NRK 600

**NSK 600**

**Dimsum Kit - 3 levels**  
Kit Dimsum - 3 niveaux

**800 €**

**NRK 600**

**Rice Roll Kit**  
Kit Cuiseur Riz

**800 €**

## Roaster - Rôtissoire



• Execution in stainless steel AISI 304

• **Duck Roaster**

- Equipped with observation door and temperature gauge
- 12 ducks in single roast cycle
- Includes hanging rail to drain excess fat and oil
- Removable three pieces spherical domes for cleaning purpose

• **Pig Roaster**

- 3 tubular burners of 20 kW each
- Independant gas valve for each burner
- Refractory stone used to insulated the heat in
- Stainless steel fork and lava stones included
- Adjustable feet

• Construction en acier inoxydable AISI 304

• **Rôtissoire à Canard**

- Equipé d'une porte d'observation et d'un indicateur de température
- Capacité de 12 canards par cycle de cuisson
- Rail de suspension pour drainer l'excès de graisse et d'huile
- Appareil démontable en 3 pièces pour faciliter le nettoyage

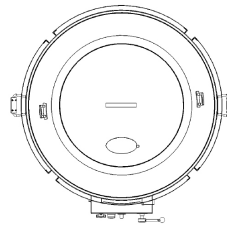
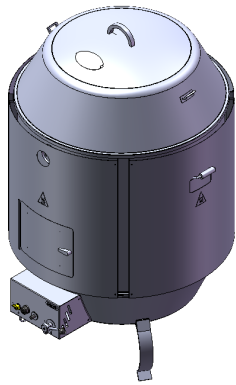
• **Rôtissoire à Porc**

- 3 brûleurs tubulaires de 20 kW chacun
- Vanne gaz indépendante pour chaque brûleur
- Pierres réfractaires pour conserver la chaleur
- Fourche en acier inoxydable et pierres de lave incluses
- Pieds réglables

### NGDR 900

### Gas Duck Roaster Rôtissoire à Canard Gaz

8.995 €

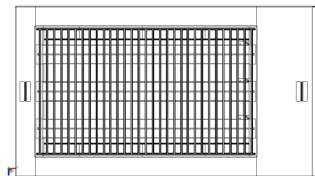
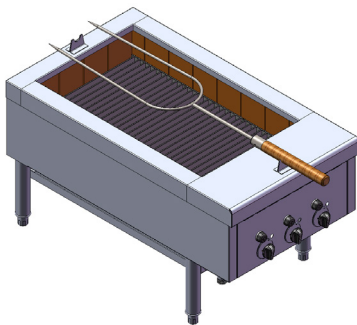


	Ø 900 x 1550 mm
	Ø 900 x 750 mm
	LNG: 15 kW LPG: 14 kW
	470 L - 12 pcs
	Piezo

### NGPR 6-110

### Gas Pig Roaster Rôtissoire à Porc Gaz

5.765 €



	620 x 1100 x 600/645 mm
	490 x 840 mm
	60 kW
	Piezo

## Included accessories - Accessoires inclus



- Stainless steel fork and lava stones
- Fourche en acier inoxydable et pierres de lave

## Skewer Grill - Grill Brochette



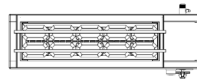
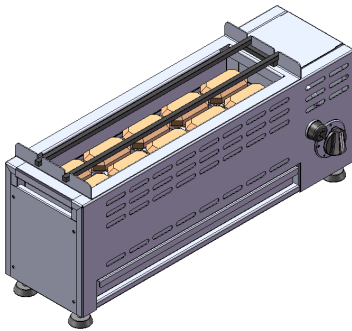
- Execution in stainless steel AISI 304
- Indirect heating system with lava stones
- 1 or 2 cooking zones with individually control
- Removable grill for easy cleaning
- 5L capacity drip tray included
- Unit can be used for yakitori and different type of skewer
- Portable model
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Système de chauffe indirect avec pierres de lave
- 1 ou 2 zones de cuisson avec contrôle individuel
- Grille amovible pour un nettoyage aisé
- Bac d'égouttage de 5L inclus
- L'appareil peut être utilisé pour le yakitori et tout type de brochette
- Modèle portable
- Pieds réglables

**NYG 7-20**

**Gas Skewer Grill - 1 zone**  
Grill Brochette Gaz - 1 zone

**1.810 €**

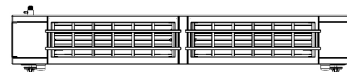
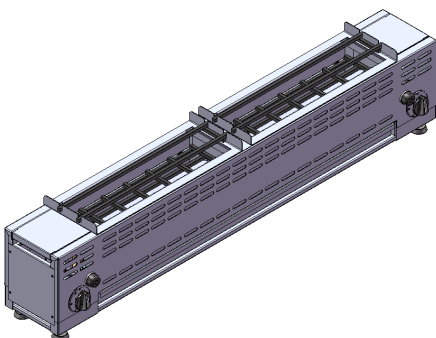


	700 x 200 x 285/310 mm
	1 x (500 x 136) mm
	7 kW
	I
	Piezo

**NYG 14-20**

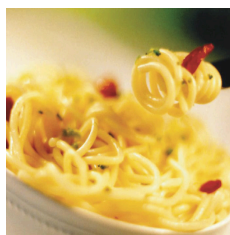
**Gas Skewer Grill - 2 zone**  
Grill Brochette Gaz - 2 zones

**2.330 €**



	1400 x 200 x 285/310 mm
	2 x (500 x 136) mm
	14 kW
	II
	Piezo

## Noodle Cooker - *Cuiseur à Nouille*



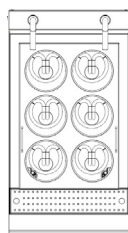
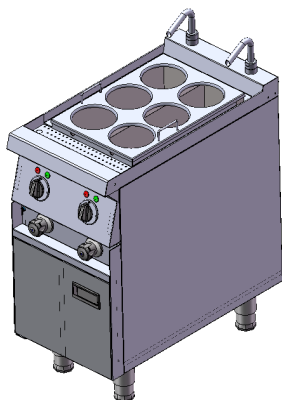
- Execution in stainless steel AISI 304
- Top and side 1.5 mm thickness
- Special deep single tank made of stainless steel which can withstand salt
- 1 heater for each cooking zone - 6 in total
- Water inlet faucet and tap integrated in the control panel
- Noodle baskets with holder included
- Auto lift version:
  - 6 auto lifters
  - Equipped with timer controller for cooking
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus et côté de 1.5 mm d'épaisseur
- Cuve spéciale en acier inoxydable résistante au sel
- 1 résistance pour chaque zone de cuisson - 6 au total
- Robinet d'eau avec commande en façade
- 6 paniers à nouilles avec support inclus
- Version avec relevage automatique :
  - 6 paniers avec relevage automatique
  - Equipé d'un timer pour la cuisson
- Pieds réglables

### NEN 26 MR

### Noodle Cooker Cuiseur à Nouille

4.890 €

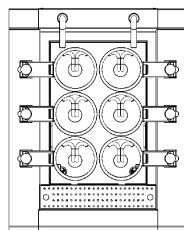
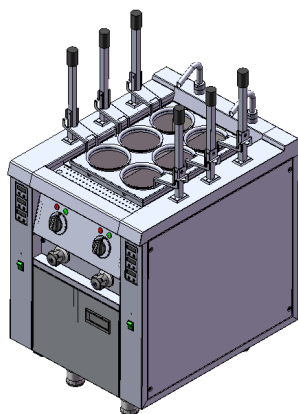


	400 x 750 x 850 mm
	487 x 320 mm
	13.8 kW 400V / 3+N / 50-60 Hz
	40 L
	max 100°C

### NEN 26 AL MR

### Noodle Cooker with Automatic Lift Cuiseur à Nouille avec Relevage Automatique

7.530 €



	600 x 750 x 850 mm
	487 x 320 mm
	13.8 kW 400V / 3+N / 50-60 Hz
	40 L
	max 100°C

## Included accessories - *Accessoires inclus*



- Noodle baskets with holder
- Paniers à nouille avec support

**Traditional Cooking**  
*Cuisine Traditionnelle*





EN

The Amicus serie, with 600 mm depth, answering the needs of professional cooking that demands the highest performance in the smallest footprint. Amicus units are defined with 1.2 mm thick stainless steel top surface with scratch resistant finishing for an unfading concept of durability. Amicus appliances can be flush installed from the back as various solutions: table top, cantilever and wall-mounted.

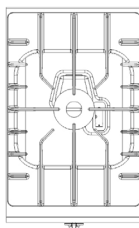
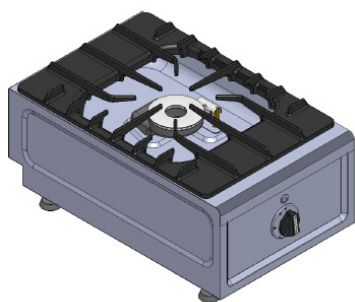
FR

La série Amicus, d'une profondeur de 600 mm, a été pensée pour répondre aux exigences des chefs pour la restauration snacking exigeant une haute performance dans un espace réduit. Equipé d'un dessus de 1,2 mm d'épaisseur et d'une finition anti-rayure, les appareils de la série Amicus ont été conçus pour une grande durabilité. L'ensemble Amicus peut être posé sur une table de travail ou un soubassement neutre.

## NGOB 1 4-60 AM

Gas Single Open Burner  
1 Brûleur Gaz

1.135 €

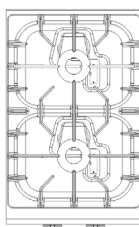
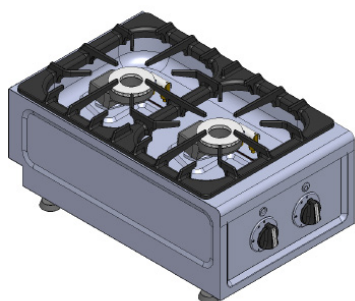


	380 x 600 x 260/290 mm
	370 x 540 mm
	7.5 kW
	Manual Manuel

## NGOB 4-60 AM

Gas Double Open Burners  
2 Brûleurs Gaz

1.250 €

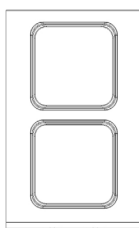
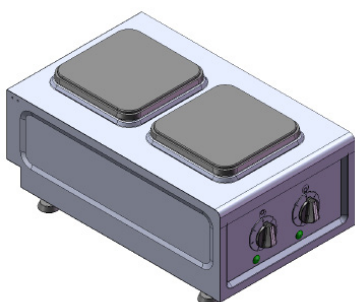


	380 x 600 x 260/290 mm
	370 x 540 mm
	2 x 3.5 kW
	Manual Manuel

## NEHP 4-60 AM

Electric Hot Plate - 2 zone  
Plaque Electrique - 2 zones

975 €

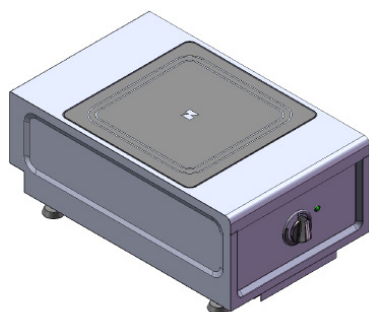


	380 x 600 x 260/290 mm
	2 x (220 x 220) mm
	5.2 kW 400V / 3+N / 50-60 Hz
	6 levels 6 niveaux

## NEFI 1 4-60 AM

Induction Plate - 1 zone  
Plaque Induction - 1 zone

3.565 €



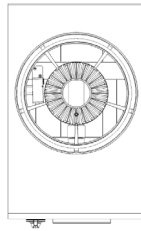
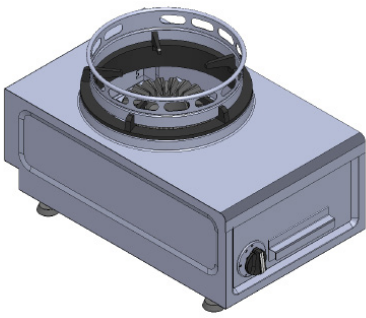
	380 x 600 x 260 mm
	350 x 350 mm
	Ø 220 mm
	3.5 kW 230V / 1+N / 50-60 Hz



## NGWT 3-55 AM

Gas Table Wok - 1 burner  
Wok Gaz de Table - 1 brûleur

1.335 €

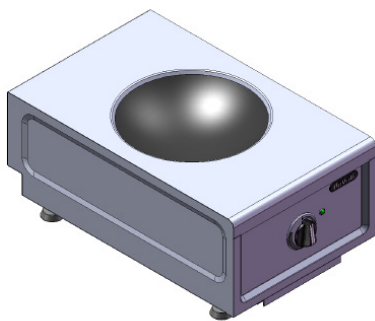


	380 x 600 x 260/322 mm
	Ø 300 mm
	LNG: 13 kW LPG: 11.5 kW
	Manual Manuel

## NEWI 4-60 AM

Induction Wok - 1 zone  
Wok Induction - 1 zone

4.760 €

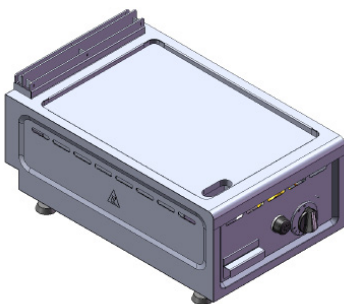


	380 x 600 x 260 mm
	Ø 290 mm
	3.5 kW 230V / 1+N / 50-60 Hz

## NGFT 4-60 AM

Gas Fry Top - 1 zone  
Fry Top Gaz - 1 zone

1.650€  
A épauisement /  
Until Runout

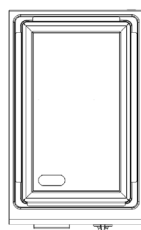
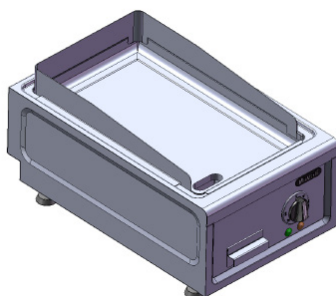


	380 x 600 x 260/307 mm
	330 x 480 mm
	6 kW
	Piezo

## NEFT 4-60 AM

Electric Fry Top - 1 zone  
Fry Top Electrique - 1 zone

2.235 €

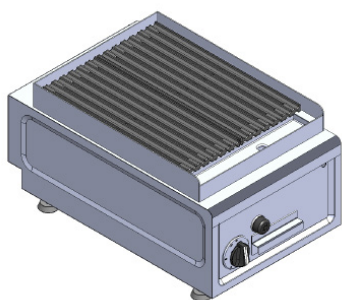


	380 x 600 x 260/312 mm
	310 x 510 mm
	3.9 kW 230V / 1+N / 50-60 Hz
	50° - 300°C

## NGCB 4-60 AM

Gas Char Broiler - 1 zone  
Grill Pierre de Lave Gaz - 1 zone

2.060€  
A épaissement /  
Until Runout

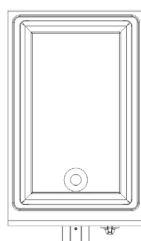
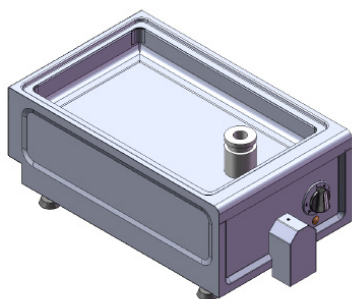


	380 x 600 x 260/320 mm
	360 x 425 mm
	7 kW
	Piezo

## NEGP 4-60 AM

Electric Griddle Pan  
Grill Sauteuse Electrique

1.760 €

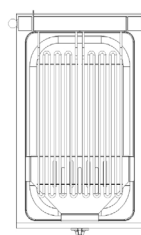
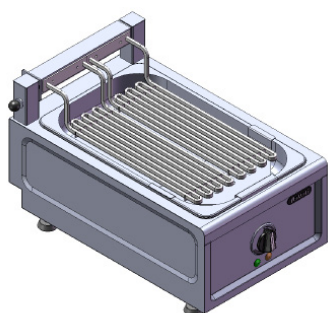


	380 x 600 x 260/291 mm
	310 x 510 mm GN 1/1
	3.9 kW 230V / 1+N / 50-60 Hz
	50° - 250°C

## NEVG 4-60 AM

Electric Vapor Grill - 1 zone  
Grill Vapeur Electrique - 1 zone

1.950 €

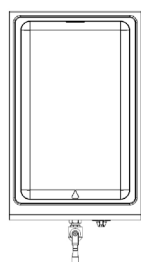
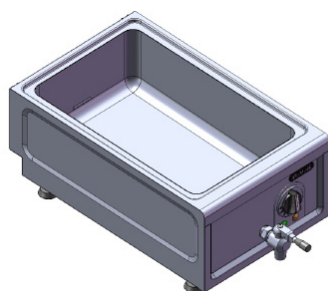


	380 x 600 x 260/360 mm
	280 x 440 mm
	3.2 kW 230V / 1+N / 50-60 Hz

## NEBM 4-60 AM

Electric Bain Marie  
Bain Marie Electrique

1.015 €

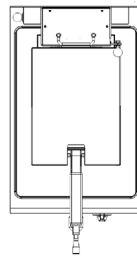
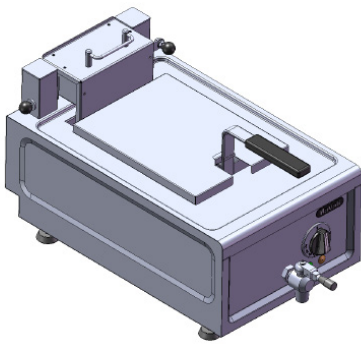


	380 x 600 x 260 mm
	310 x 510 mm GN 1/1
	1 kW 230V / 1+N / 50-60 Hz
	30° - 90°C

## NEFC 4-60 AM

Electric Fryer  
Friteuse Electrique

1.580 €

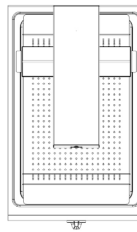
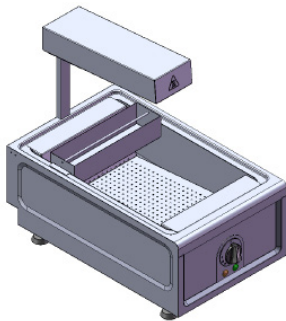


	380 x 600 x 260/390 mm
	220 x 320 mm
	6 kW 400V / 3+N / 50-60 Hz
	7 L
	120° - 190°C

## NEFW 4-60 AM

Electric Frit Warmer  
Bac de Salage Electrique

1.080 €

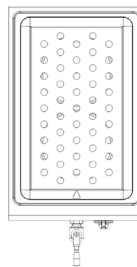
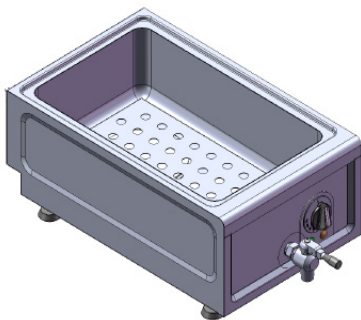


	380 x 600 x 260/590 mm
	310 x 510 mm GN 1/1
	1 kW 230V / 1+N / 50-60 Hz
	30° - 90°C

## NEPC 4-60 AM

Electric Pasta Cooker  
Cuiser à Pâtes Electrique

2.670 €

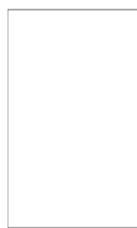
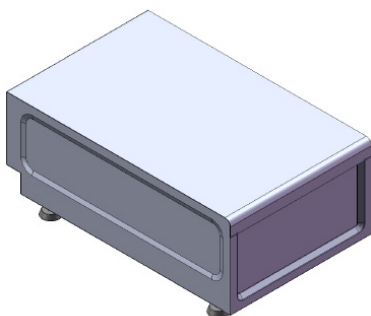


	380 x 600 x 260 mm
	310 x 470 mm
	3.5 kW 400V / 3+N / 50-60 Hz
	30° - 110°C

## NNWC 4-60 AM

Neutral Counter  
Element Neutre

480 €

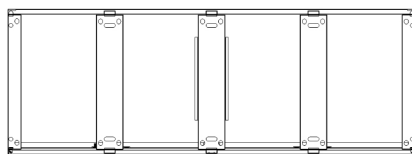
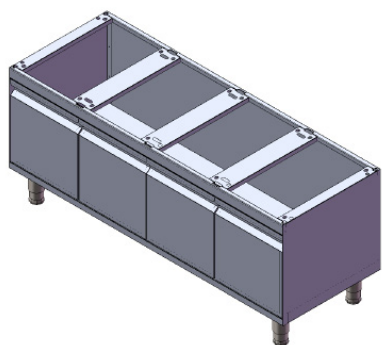



	380 x 600 x 260 mm
	380 x 600 mm

**NSWT 4M / CC AM**

**Neutral Basement**  
Soubassement Neutre

**3.035 €**



	1520 x 600 x 630 mm
	4 swing doors 4 portes battantes

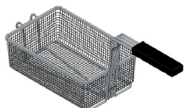
## Accessories / Accessoires



**GS.2718A**

**Stainless Steel Wokring - Ø 290 mm**  
Couronne Wok en Acier Inoxydable - Ø 290 mm

**144 €**



**GS.416N**

**Fryer Basket - 280 x 190 x 100 mm**  
Panier à Frites - 280 x 190 x 100 mm

**132 €**



**PD.2170**

**Pasta Basket GN 1/6 - Right**  
Panier à Pâtes GN 1/6 - Droite

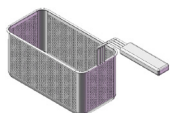
**186 €**



**PD.2171**

**Pasta Basket GN 1/6 - Left**  
Panier à Pâtes GN 1/6 - Gauche

**186 €**



**PD.2173**

**Pasta Basket GN 1/3 - 1 Handle**  
Panier à Pâtes GN 1/3 - 1 Poignée

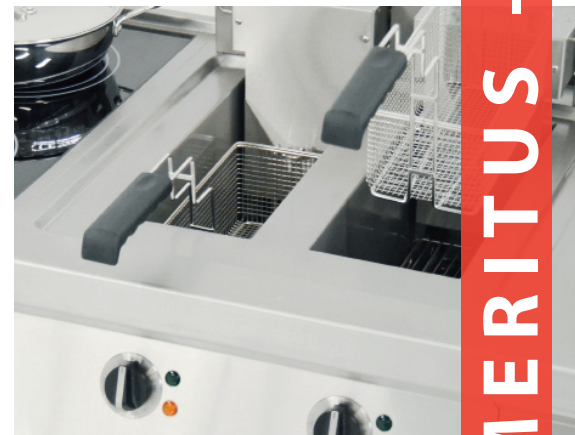
**288 €**



**PD.2174**

**Pasta Basket GN 1/3 - 2 Handle**  
Panier à Pâtes GN 1/3 - 2 Poignées

**354 €**



EN The Meritus serie, with 750 mm depth, functional mid-level modular series for the medium sized catering operation, covers a wide range of cooking requirements. Meritus units are defined with 1.5 mm thickness stainless steel top surface with orbital surface finishing for unfading concept of durability. Therefore a perfect solution and concept for your professional kitchen.

FR La série Meritus, d'une profondeur de 750 mm, est une série modulaire multifonctionnelle pour la restauration de taille moyenne et répond aux plus hautes exigences de cuisson. Les appareils Meritus sont fabriqués avec un dessus de 1.5 mm d'épaisseur avec finition orbitale pour une grande durabilité. C'est une solution parfaite pour votre cuisine professionnelle.

## Gas Range - Fourneau Gaz



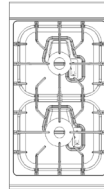
- Execution in stainless steel AISI 304
- Top 1.5 mm thickness
- Burners placed in deep drawn drip pans
- Durable cast iron pot holder and suitable to hold various dimensions of commons pans
- Oven handle made of non heating material to prevent burn injury
- Easy oven hinge, which is removable for easier cleaning of oven
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus de 1.5 mm d'épaisseur
- Brûleurs placés au dessus d'une cuvette emboutie
- Grilles en fonte adaptées pour différentes dimensions de casseroles
- Poignée du four faite en matériel non chauffant pour éviter les brûlures
- Charnière souple et amovible pour faciliter le nettoyage
- Pieds réglables

### NGTR 4-75 MR

Gas 2 Burners - Open Cabinet  
2 Brûleurs Gaz - Armoire Ouverte

1.950 €

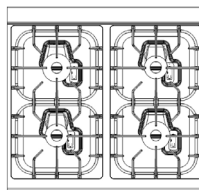


	400 x 750 x 850/900 mm
	1 x (305 x 620) mm
	1 x 3.5 kW 1 x 7.5 kW
	Manual Manuel

### NGTR 8-75 MR

Gas 4 Burners - Open Cabinet  
4 Brûleurs Gaz - Armoire Ouverte

2.670 €

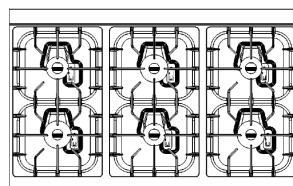


	800 x 750 x 850/900 mm
	2 x (305 x 620) mm
	2 x 3.5 kW 2 x 7.5 kW
	Manual Manuel

### NGTR 12-75 MR

Gas 6 Burners - Open Cabinet  
6 Brûleurs Gaz - Armoire Ouverte

3.895 €

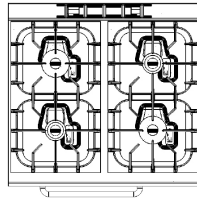


	1200 x 750 x 850/900 mm
	3 x (305 x 620) mm
	3 x 3.5 kW 3 x 7.5 kW
	Manual Manuel

## NGR 8-75 OV MR

Gas 4 Burners - Gaz Oven GN 2/1  
4 Brûleurs Gaz - Four Gaz GN 2/1

4.285 €

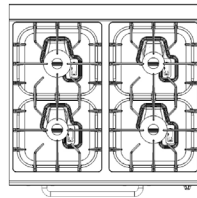


	800 x 750 x 850/900 mm
	2 x (305 x 620) mm
	2 x 3.5 kW 2 x 7.5 kW
	6.5 kW 100° - 310°C

## NGR 8-75 EOVR MR

Gas 4 Burners - Electric Oven GN 2/1  
4 Brûleurs Gaz - Four Electrique GN 2/1

Modèle Arrêté /  
Model Stop

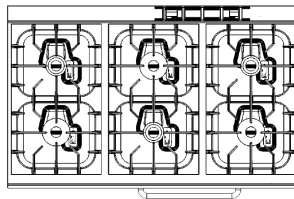


	800 x 750 x 850/900 mm
	2 x (305 x 620) mm
	2 x 3.5 kW 2 x 7.5 kW
	6 kW - 400V / 3+N / 50-60 Hz 50° - 300°C

## NGR 12-75 OV MR

Gas 6 Burners - Gaz Oven GN 2/1  
6 Brûleurs Gaz - Four Gaz GN 2/1

5.340 €

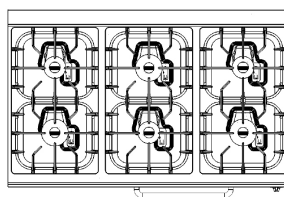


	1200 x 750 x 850/900 mm
	3 x (305 x 620) mm
	3 x 3.5 kW 3 x 7.5 kW
	6.5 kW 100° - 310°C

## NGR 12-75 EOVR MR

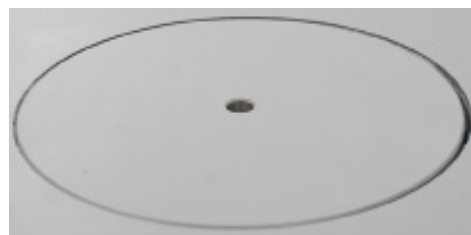
Gas 6 Burners - Electric Oven GN 2/1  
6 Brûleurs Gaz - Four Electrique GN 2/1

Modèle Arrêté /  
Model Stop



	1200 x 750 x 850/900 mm
	3 x (305 x 620) mm
	3 x 3.5 kW 3 x 7.5 kW
	6 kW - 400V / 3+N / 50-60 Hz 50° - 300°C

## Gas Hot Top - *Plaque Coup de Feu Gaz*



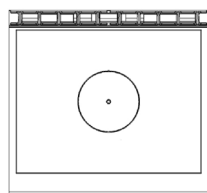
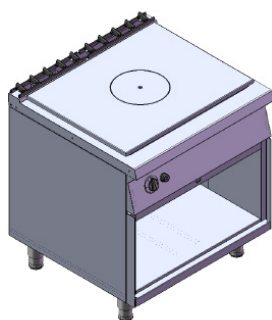
- <sup>EN</sup> Execution in stainless steel AISI 304
- Top 1.5 mm thickness
- Hot Top plate made of steel 16M05, thickness 18 mm
- Removable round plate in the center
- Oven GN 2/1 or open cabinet
- Oven handle made of non heating material to prevent burn injury
- Easy oven hinge, which is removable for easier cleaning of oven
- Piezo ignition for hot top and oven - manual ignition for burners
- Adjustable feet

- <sup>FR</sup> Construction en acier inoxydable AISI 304
- Dessus de 1.5 mm d'épaisseur
- Plaque coup de feu de 18 mm d'épaisseur en acier 16M05
- Rond central amovible
- Four GN 2/1 ou armoire ouverte
- Poignée du four faite en matériel non chauffant pour éviter les brûlures
- Charnière souple et amovible pour faciliter le nettoyage
- Allumage piezo pour la PCF et le four - manuel pour les brûleurs
- Pieds réglables

### NGHT 8-75 OC MR

**Gas Hot Top - Open Cabinet**  
Plaque Coup de Feu Gaz - Armoire Ouverte

**3.375 €**

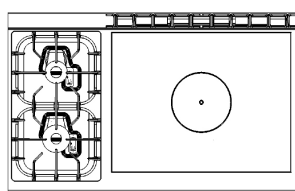
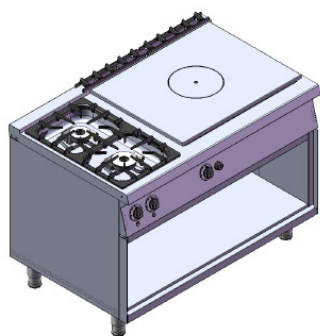


	800 x 750 x 850/900 mm
	745 x 580 mm
	10 kW

### NGHT 12-75 OC MR

**Gas Hot Top - 2 Burners - Open Cabinet**  
Plaque Coup de Feu Gaz - 2 Brûleurs - Armoire Ouverte

**5.115 €**

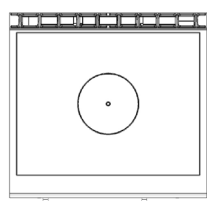
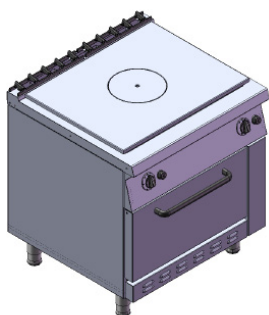


	1200 x 750 x 850/900 mm
	745 x 580 mm
	<b>Hot Top - PCF</b> 10 kW
	<b>Burners - Brûleurs</b> 1 x 3.5 kW + 1 x 7.5 kW

### NGHT 8-75 OV MR

**Gas Hot Top - Gas Oven GN 2/1**  
Plaque Coup de Feu Gaz - Four Gaz GN 2/1

**4.975 €**



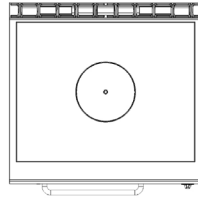
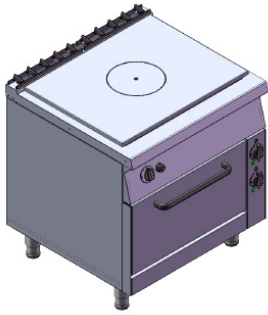
	800 x 750 x 850/900 mm
	745 x 580 mm
	10 kW
	6.5 kW 100° - 310°C



## NGHT 8-75 EOV MR

Gas Hot Top - Electric Oven GN 2/1  
Plaque Coup de Feu Gaz - Four Electrique GN 2/1

5.280 €

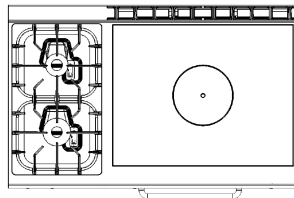
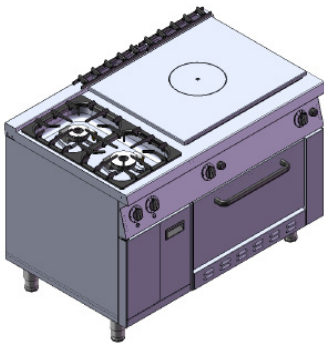


	800 x 750 x 850/900 mm
	745 x 580 mm
	10 kW
	6 kW - 400V / 3+N / 50-60 Hz 50° - 300°C

## NGHT 12-75 OV MR

Gas Hot Top - 2 Burners - Gas Oven GN 2/1  
Plaque Coup de Feu Gaz - 2 Brûleurs - Four Gaz GN 2/1

6.720 €

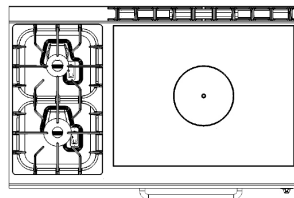
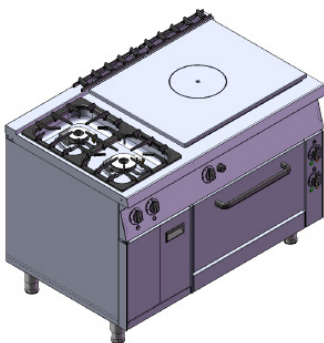


	1200 x 750 x 850/900 mm
	745 x 580 mm
	<b>Hot Top - PCF</b> 10 kW
	<b>Burners - Brûleurs</b> 1 x 3.5 kW + 1 x 7.5 kW
	6.5 kW 100° - 310°C

## NGHT 12-75 EOV MR

Gas Hot Top - 2 Burners - Electric Oven GN 2/1  
Plaque Coup de Feu Gaz - 2 Brûleurs - Four Electrique GN 2/1

Modèle Arrêté /  
Model Stop



	1200 x 750 x 850/900 mm
	745 x 580 mm
	<b>Hot Top - PCF</b> 10 kW
	<b>Burners - Brûleurs</b> 1 x 3.5 kW + 1 x 7.5 kW
	6 kW - 400V / 3+N / 50-60 Hz 50° - 300°C

## Induction Cooker - *Fourneau Induction*



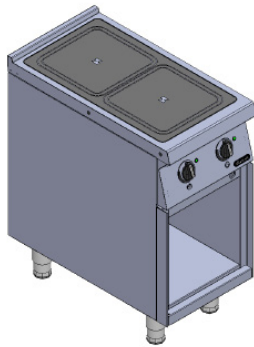
- Execution in stainless steel AISI 304
- Top 1.5 mm thickness
- Fast heating with highest efficiency
- Pan détection mode for efficient usage
- Individual control of each heating zone
- Open cabinet
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus de 1.5 mm d'épaisseur
- Chauffe rapide pour une grande efficacité
- Détection de récipient par zone de chauffe
- Contrôle individuel de chaque zone de chauffe
- Armoire ouverte
- Pieds réglables

### NEIC 4-75 MR

**Induction Cooker - 2 zone**  
Fourneau Induction - 2 zones

**7.030 €**

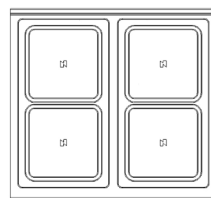
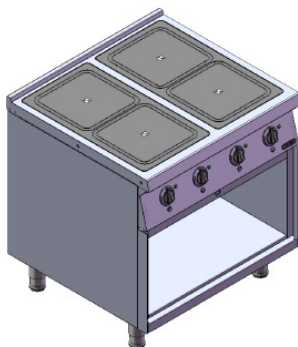


	400 x 750 x 850/866 mm
	1 x (350 x 650 mm)
	2 x Ø 250 mm
	2 x 3.5 kW 400V / 3+N / 50-60 Hz
	II

### NEIC 8-75 MR

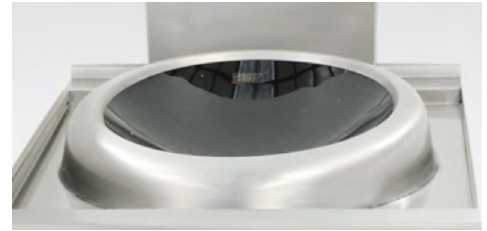
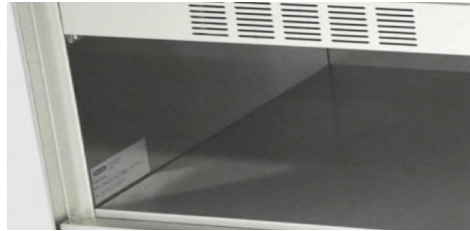
**Induction Cooker - 4 zone**  
Fourneau Induction - 4 zones

**12.655 €**



	800 x 750 x 850/866 mm
	2 x (350 x 650 mm)
	2 x Ø 250 mm
	4 x 3.5 kW 400V / 3+N / 50-60 Hz
	IIII

## Induction Wok - Wok Induction



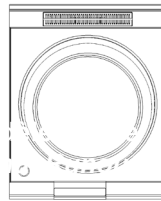
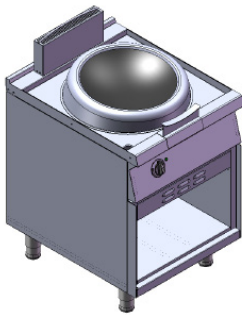
- Execution in stainless steel AISI 304
- Top 1.5 mm thickness
- Wok glass curved Ø 300 mm or Ø 400 mm
- Stainless steel wok ring to prevent the damage on induction glass
- Fast heating with highest efficiency
- Pan détection mode for efficient usage
- Open cabinet
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus de 1.5 mm d'épaisseur
- Vitre de Ø 300 mm ou Ø 400 mm
- Protection en acier inoxydable autour de la vitre
- Chauffe rapide pour une grande efficacité
- Détection de récipient par zone de chauffe
- Armoire ouverte
- Pieds réglables

### NEWI 6-75 MR

Induction Wok - 5 kW - Ø 400 mm  
Wok Induction - 5 kW - Ø 400 mm

**7.410 €**

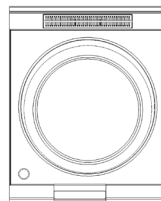
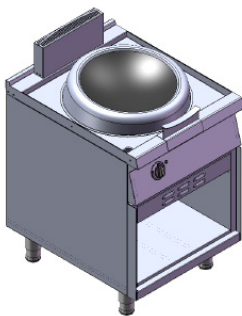


	600 x 750 x 850/1000 mm
	Ø 400 mm
	5 kW 400V / 3+N / 50-60 Hz

### NEWI 6-75 MR SO8D

Induction Wok - 8 kW - Ø 400 mm  
Wok Induction - 8 kW - Ø 400 mm

**Modèle Arrêté /  
Model Stop**

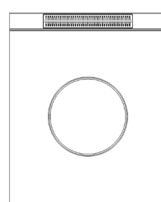
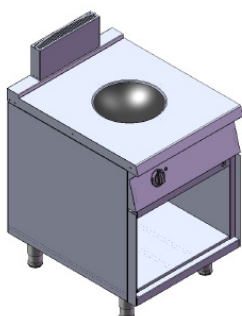


	600 x 750 x 850/1000 mm
	Ø 400 mm
	8 kW 400V / 3+N / 50-60 Hz

### NEWI 6-75 MR SO

Induction Wok - 8 kW - Ø 300 mm  
Wok Induction - 8 kW - Ø 300 mm

**9.000 €**



	600 x 750 x 850/1000 mm
	Ø 300 mm
	8 kW 400V / 3+N / 50-60 Hz

## Electric Hot Top - *Plaque Coup de Feu Electrique*



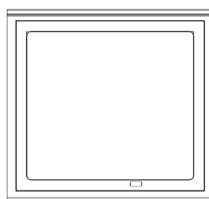
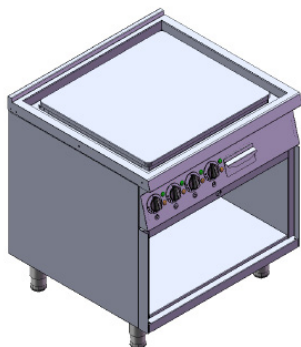
- Execution in stainless steel AISI 304
- Top 1.5 mm thickness
- Hot plate made of steel 16M05, thickness 18mm
- Griddle integrated and fat channel around
- Oven GN 2/1 or open cabinet
- Oven handle made of non heating material to prevent burn injury
- Easy oven hinge, which is removable for easier cleaning of oven
- Waste hole with integrated drawer
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus de 1.5 mm d'épaisseur
- Plaque coup de feu de 18 mm d'épaisseur en acier 16M05
- Plaque intégrée avec gouttière périphérique
- Four GN 2/1 ou armoire ouverte
- Poignée du four faite en matériel non chauffant pour éviter les brûlures
- Charnière souple et amovible pour faciliter le nettoyage
- Trou d'évacuation avec tiroir de récupération des résidus de cuisson
- Pieds réglables

### NEHT 8-75 OC MR

**Electric Hot Top - 4 zone - Open Cabinet**  
 Plaque Coup de Feu Electrique - 4 zones - Armoire Ouverte

**5.190 €**

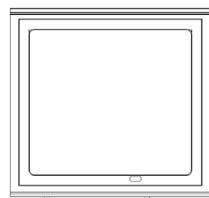
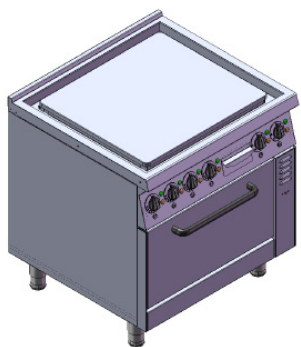


	800 x 750 x 850/866 mm
	650 x 580 mm
	14.8 kW 400V / 3+N / 50-60 Hz
	100° - 450°C

### NEHT 8-75 OV MR

**Electric Hot Top - 4 zone - Electric Oven GN 2/1**  
 Plaque Coup de Feu Electrique - 4 zones - Four Electrique GN 2/1

**7.095 €**



	800 x 750 x 850/866 mm
	650 x 580 mm
	14.8 kW 400V / 3+N / 50-60 Hz
	6 kW 50° - 300°C
	100° - 450°C

## Fryer - Friteuse



- Execution in stainless steel AISI 304
- Top 1.5 mm thickness
- Tank with integrated coldzone made of stainless steel SUS 430
- Security valve for safe and easy oil discharge
- Adjustable feet

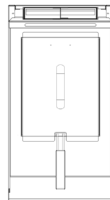
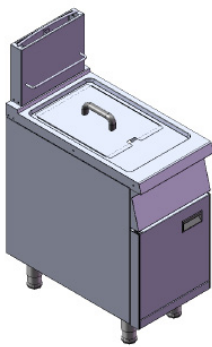
- Construction en acier inoxydable AISI 304
- Dessus de 1.5 mm d'épaisseur
- Cuve avec zone froide intégrée en acier inoxydable SUS 430
- Robinet de sécurité pour la vidange d'huile
- Pieds réglables

### NGF 18 MR

#### Gas Fryer - 1 Tank

Friteuse Gaz - 1 Cuve

**3.535 €**



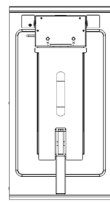
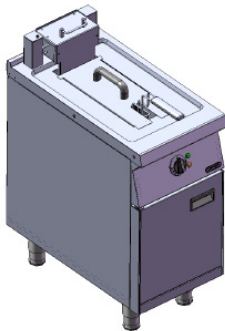
	400 x 750 x 850/1065 mm
	16 kW
	18 L
	100° - 200°C

### NEF 4-75 MR

#### Electric Fryer - 1 Tank

Friteuse Electrique - 1 Cuve

**2.455 €**



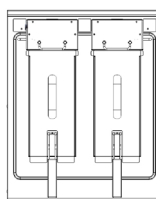
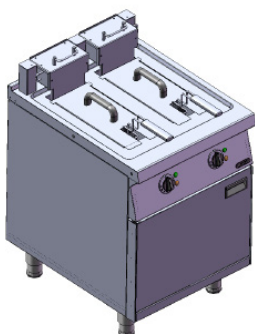
	400 x 750 x 850/1148 mm
	8 kW 400V / 3+N / 50-60 Hz
	1 x 10 L
	120° - 190°C

### NEF 6-75 MR

#### Electric Fryer - 2 Tanks

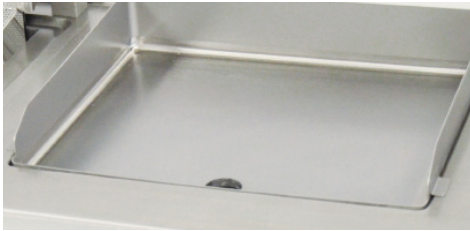
Friteuse Electrique - 2 Cuves

**4.520 €**



	600 x 750 x 850/1148 mm
	2 x 8 kW 400V / 3+N / 50-60 Hz
	2 x 10 L
	120° - 190°C

## Fry Top



- Execution in stainless steel AISI 304
- Top 1.5 mm thickness
- Griddle plate made of stainless steel AISI 420, 20 mm thickness
- Option of smooth, combined (half grooved) or full grooved plate
- Welded griddle with big radius for ease of cleaning
- Waste hole with food pan GN
- Griddle integrated in top with splashback around 3 sides
- **Gas Version**
  - Bar burner 2 row
  - Pilot burner and safety thermocouple
  - Piezo ignition
- **Electric Version**
  - «SSS» heating system
  - Safety thermostat to protect overheating
- Open cabinet
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus de 1.5 mm d'épaisseur
- Plaque de 20 mm d'épaisseur en acier inoxydable AISI 420
- Option: plaque lisse, combinée (mi-rainurée) ou rainurée
- Plaque soudée avec angle pour faciliter le nettoyage
- Trou d'évacuation avec bac GN pour la récupération des résidus
- Plaque intégrée avec pare graisse sur 3 côtés
- **Version Gaz**
  - Brûleur à rampe 2 rangées
  - Veilleuse et thermocouple de sécurité
  - Allumage piezo
- **Version Electrique**
  - Système de chauffe «SSS»
  - Thermostat de sécurité pour éviter la surchauffe
- Armoire ouverte
- Pieds réglables

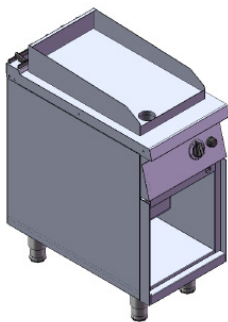
## Gas Fry Top - Fry Top Gaz

### NGFT 4-75 SOC MR

#### Gas Fry Top - Smooth Plate - 1 zone

Fry Top Gaz - Plaque Lisse - 1 zone

**2.760 €**



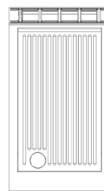
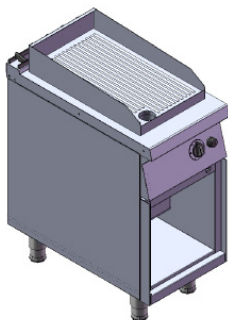
	400 x 750 x 850/970 mm
	330 x 570 mm
	7 kW
	120° - 280°C

### NGFT 4-75 GOC MR

#### Gas Fry Top - Grooved Plate - 1 zone

Fry Top Gaz - Plaque Rainurée - 1 zone

**2.950 €**

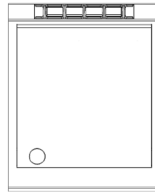
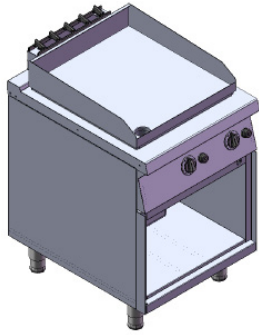


	400 x 750 x 850/970 mm
	330 x 570 mm
	7 kW
	120° - 280°C

## NGFT 6-75 SOC MR

Gas Fry Top - Smooth Plate - 2 zone  
Fry Top Gaz - Plaque Lisse - 2 zones

3.440 €

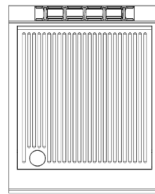
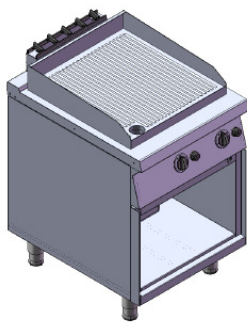


	600 x 750 x 850/970 mm
	530 x 570 mm
	10 kW
	120° - 280°C

## NGFT 6-75 GOC MR

Gas Fry Top - Grooved Plate - 2 zone  
Fry Top Gaz - Plaque Rainurée - 2 zones

3.610 €



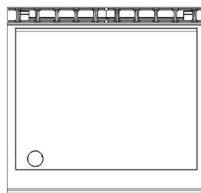
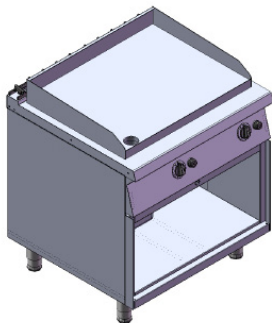
	600 x 750 x 850/970 mm
	530 x 570 mm
	10 kW
	120° - 280°C

Option	<b>NGFT 6-75 COC MR</b>	Combined Plate Plaque Combinée		<b>3.505 €</b>
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## NGFT 8-75 SOC MR

Gas Fry Top - Smooth Plate - 2 zone  
Fry Top Gaz - Plaque Lisse - 2 zones

3.910 €

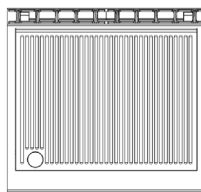
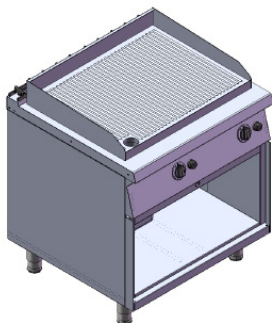


	800 x 750 x 850/970 mm
	730 x 570 mm
	14 kW
	120° - 280°C

## NGFT 8-75 GOC MR

Gas Fry Top - Grooved Plate - 2 zone  
Fry Top Gaz - Plaque Rainurée - 2 zones

4.115 €



	800 x 750 x 850/970 mm
	730 x 570 mm
	14 kW
	120° - 280°C

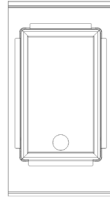
Option	<b>NGFT 8-75 COC MR</b>	Combined Plate Plaque Combinée		<b>4.115 €</b>
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



## Electric Fry Top - Fry Top Electrique

### NEFT 4-75 SOC MR

Electric Fry Top - Smooth Plate - 1 zone  
Fry Top Electrique - Plaque Lisse - 1 zone

**2.960 €**

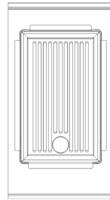






	400 x 750 x 850/970 mm
	310 x 510 mm
	3.9 kW 400V / 3+N / 50-60 Hz
	50° - 300°C

### NEFT 4-75 GOC MR

Electric Fry Top - Grooved Plate - 1 zone  
Fry Top Electrique - Plaque Rainurée - 1 zone

**3.215 €**

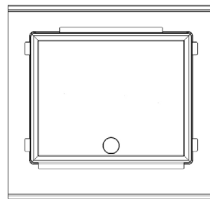
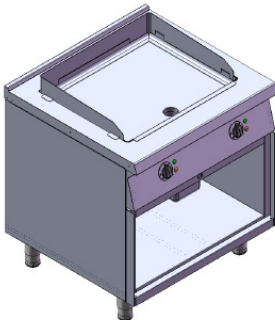






	400 x 750 x 850/970 mm
	310 x 510 mm
	3.9 kW 400V / 3+N / 50-60 Hz
	50° - 300°C

### NEFT 8-75 SOC MR

Electric Fry Top - Smooth Plate - 2 zone  
Fry Top Electrique - Plaque Lisse - 2 zones

**4.135 €**

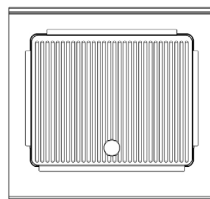
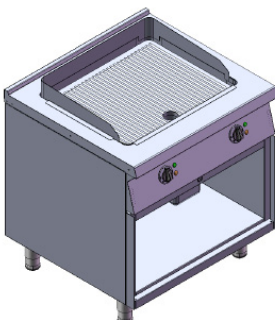






	800 x 750 x 850/970 mm
	630 x 510 mm
	9.1 kW 400V / 3+N / 50-60 Hz
	50° - 300°C


### NEFT 8-75 GOC MR

Electric Fry Top - Grooved Plate - 2 zone  
Fry Top Electrique - Plaque Rainurée - 2 zones

**4.645 €**

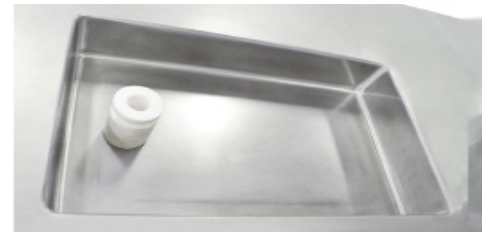
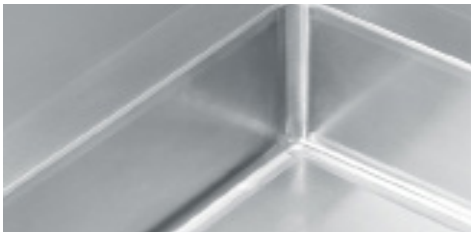


	800 x 750 x 850/970 mm
	630 x 510 mm
	9.1 kW 400V / 3+N / 50-60 Hz
	50° - 300°C

Option	<b>NEFT 8-75 COC MR</b>	Combined Plate Plaque Combinée		<b>4.645 €</b>
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## Griddle Pan - Grill Sauteuse



- Execution in stainless steel AISI 304
- Top 1.5 mm thickness
- Griddle plate made of stainless steel AISI 420, 20 mm thickness
- Welded griddle with big radius for ease of cleaning
- Depth of the bowl 100 mm
- «SSS» heating system
- Safety thermostat to protect overheating
- Edges and bottom with radius
- Waste hole with food pan GN
- Open cabinet
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus 1.5 mm d'épaisseur
- Plaque de 20 mm d'épaisseur en acier inoxydable AISI 420
- Plaque soudée avec angle pour faciliter le nettoyage
- Cuvette de 100 mm de profondeur
- Système de chauffe «SSS»
- Thermostat de sécurité pour éviter la surchauffe
- Angles et fond arrondis
- Trou d'évacuation avec bac GN pour la récupération des résidus
- Armoire ouverte
- Pieds réglables

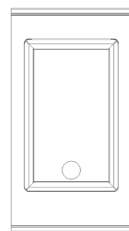
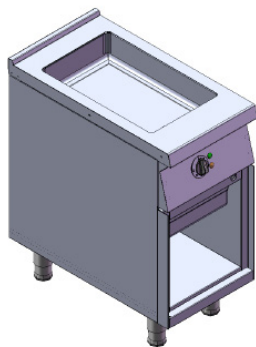
**NEGP 4-75 MR**



**Electric Griddle Pan - 1 zone**

Grill Sauteuse Electrique - 1 zone

**4.760 €**



	400 x 750 x 850/866 mm
	310 x 510 mm
	4.6 kW 400V / 3+N / 50-60 Hz
	15 L
	50° - 300°C

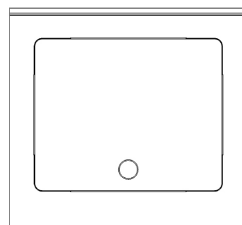
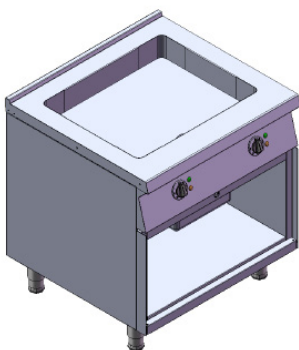
**NEGP 8-75 MR**



**Electric Griddle Pan - 2 zone**

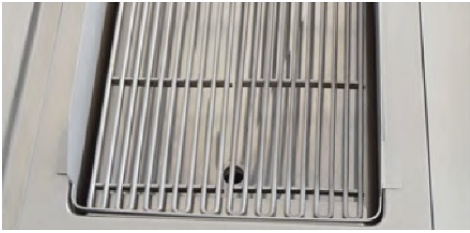
Grill Sauteuse Electrique - 2 zones

**5.985 €**



	800 x 750 x 850/866 mm
	630 x 510 mm
	9.2 kW 400V / 3+N / 50-60 Hz
	30 L
	50° - 300°C

## Vapor Grill - Grill Vapeur



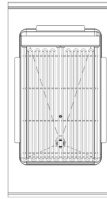
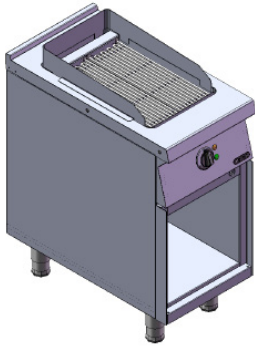
- Execution in stainless steel AISI 304
- Top 1.5 mm thickness
- 2 or 4 grill heaters which can be removed upward for easy cleaning
- Removable crumb / drip pan
- Oil splash back on three sides included
- Manual water filling of the tank
- Safe and easy emptying by a valve
- Open cabinet
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus 1.5 mm d'épaisseur
- 2 ou 4 grilles relevables pour faciliter le nettoyage
- Cuvette d'égouttement amovible
- Pare graisse sur 3 côtés inclus
- Remplissage d'eau manuel de la cuve
- Vidange par robinet de sécurité
- Armoire ouverte
- Pieds réglables

### NEVG 4-75 MR

Electric Vapour Grill - 1 zone  
Grill Vapeur Electrique - 1 zone

3.165 €

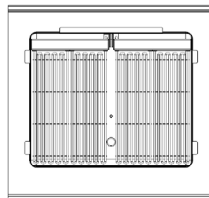
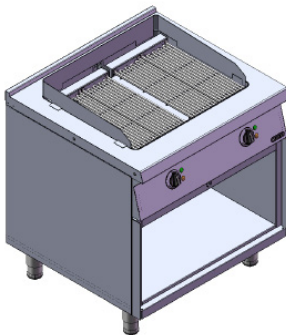


	400 x 750 x 850/925 mm
	280 x 440 mm
	3.2 kW 230V / 1+N / 50-60 Hz
	3 levels 3 niveaux
	I

### NEVG 8-75 MR

Electric Vapour Grill - 2 zone  
Grill Vapeur Electrique - 2 zones

5.080 €



	800 x 750 x 850/925 mm
	600 x 440 mm
	6.4 kW 400V / 3+N / 50-60 Hz
	3 levels 3 niveaux
	II

## Char Broiler - Grill Pierre de Lave



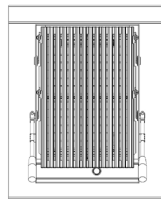
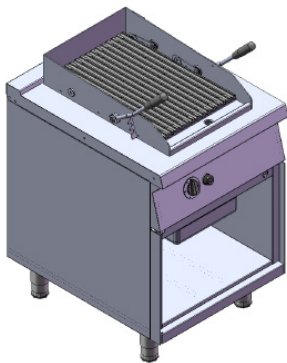
- Execution in stainless steel AISI 304
- Top 1.5 mm thickness
- Indirect flame of lava stones
- Durable cast iron grill with gutter drain design
- Three level tilting adjustment position
- Waste hole with food pan GN
- Oil splashback on 3 sides
- Pilot burner and safety thermocouple
- Piezo ignition
- Open cabinet
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus 1.5 mm d'épaisseur
- Pierres de lave avec flammes indirectes
- Grilles en fonte avec 3 positions réglables
- Pare graisse sur 3 côtés
- Trou d'évacuation avec bac GN pour la récupération des résidus
- Veilleuse et thermocouple de sécurité
- Allumage piezo
- Armoire ouverte
- Pieds réglables

### NGCB 6-75 MR

**Gas Char Broiler - 1 zone**  
Grill Pierre de Lave Gaz - 1 zone

**3.000 €**

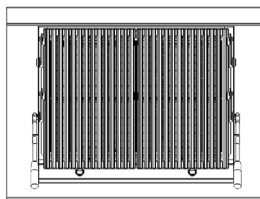
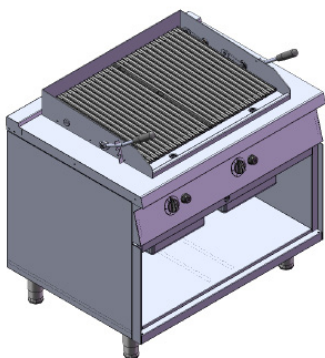


	600 x 750 x 850/1084 mm
	354 x 540 mm
	7 kW
	max 280°C
	I
	Piezo

### NGCB 10-75 MR

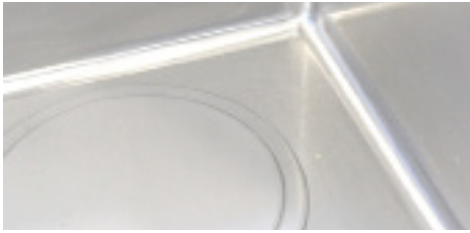
**Gas Char Broiler - 2 zone**  
Grill Pierre de Lave Gaz - 2 zones

**4.340 €**



	1000 x 750 x 850/1084 mm
	688 x 540 mm
	2 x 7 kW
	max 280°C
	II
	Piezo

## Pasta Cooker - *Cuiseur à Pâtes*



- Execution in stainless steel AISI 304
- Top 1.5 mm thickness
- Special deep tank made of stainless steel SUS 316 which can withstand salt and acid
- Water inlet faucet and tap integrated in the control panel
- Safe and easy emptying of the tank by a valve
- **Basket not included**
- Closed cabinet
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus de 1.5 mm d'épaisseur
- Cuve spéciale en acier inoxydable AISI 316 résistante au sel et à l'acide
- Robinet d'eau froide avec commande en façade
- Vidange par robinet de sécurité
- **Paniers non inclus**
- Armoire fermée
- Pieds réglables

### NGPC 4-75 MR

#### Gas Pasta Cooker Cuiseur à Pâtes Gaz

**3.670 €**

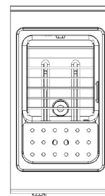


	400 x 750 x 850/925 mm
	308 x 336 mm
	10.5 kW
	25 L
	max 110°C

### NEPC 4-75 MR

#### Electric Pasta Cooker Cuiseur à Pâtes Electrique

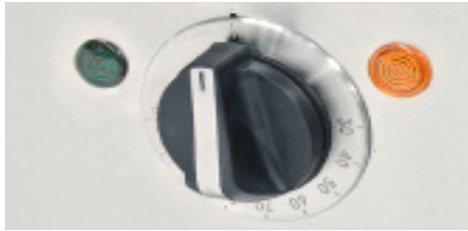
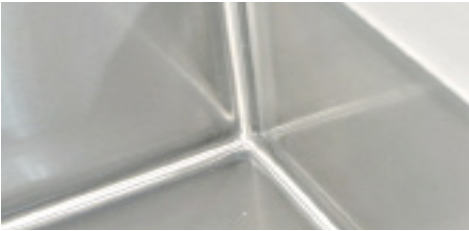
**3.590 €**



	400 x 750 x 850/925 mm
	310 x 510 mm
	7.2 kW 400V / 3+N / 50-60 Hz
	28 L
	30° - 110°C

Option	<b>NEPC 4-75 AL MR</b>	With Automatic Lift Avec Relevage Automatique	<b>4.750 €</b>
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## Bain Marie - Bain Marie



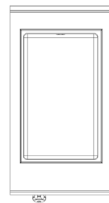
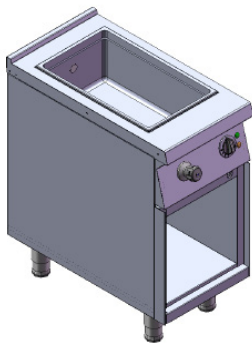
- Execution in stainless steel AISI 304
- Top 1.5 mm thickness
- Silicon heater of 2 kW
- Fully welded basin with water level marks
- Water inlet faucet and tap integrated in the control panel
- Safe and easy emptying of the tank by a valve
- **Food pan GN not included**
- Open cabinet
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus de 1.5 mm d'épaisseur
- Résistance en silicone de 2 kW
- Cuve soudée avec marquage du niveau d'eau
- Robinet d'eau froide avec commande en façade
- Vidange par robinet de sécurité
- Débordement intégré
- **Bac GN non inclus**
- Armoire ouverte
- Pieds réglables

### NEBM 4-75 MR

Electric Bain Marie - 1 zone  
Bain Marie Electrique - 1 zone

1.840 €

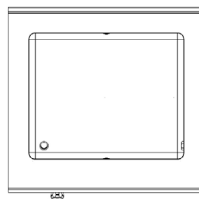
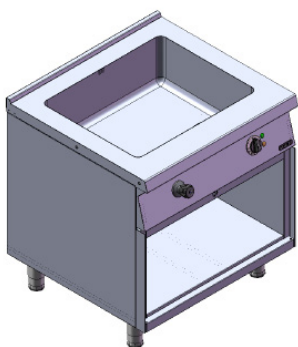


	400 x 750 x 850/866 mm
	310 x 510 mm
	2 kW 230V / 1+N / 50-60 Hz
	GN 1/1
	30° - 90°C
	I

### NEBM 8-75 MR

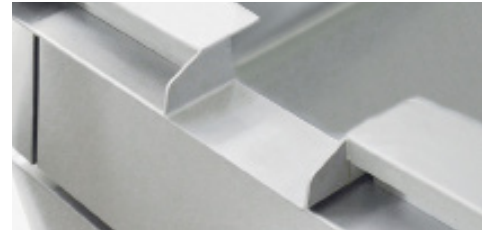
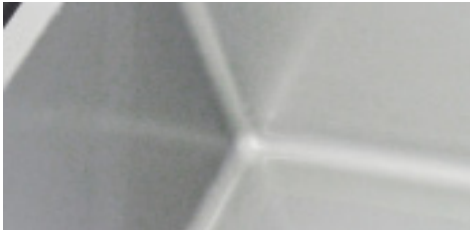
Electric Bain Marie - 2 zone  
Bain Marie Electrique - 2 zones

2.640 €



	800 x 750 x 850/866 mm
	630 x 510 mm
	4 kW 400V / 3+N / 50-60 Hz
	2 x GN 1/1
	30° - 90°C
	II

## Tilting Braising Pan - *Sauteuse Basculante*



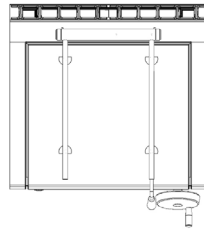
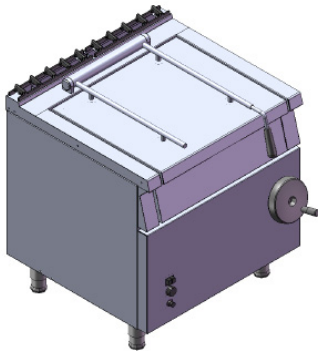
- **EN** • Execution in stainless steel AISI 304
- Top 1.5 mm thickness
- Pan with bottom made of stainless steel AISI 420, 10 mm thickness
- Manual tilting operation
- Heavy duty hinge for easy opening and closing of the lid
- **Gas Version**
  - Burner of 12 kW
  - Pilot burner and safety thermocouple
  - Piezo ignition
- **Electric Version**
  - «SSS» heating system
  - Safety thermostat to protect overheating
- Adjustable feet

- **FR** • Construction en acier inoxydable AISI 304
- Dessus 1.5 mm d'épaisseur
- Fond de la cuve en acier inoxydable AISI 420 de 10 mm d'épaisseur
- Basculement manuel
- Charnières robustes pour l'ouverture et la fermeture en douceur du couvercle
- **Version Gaz**
  - Brûleur de 12 kW
  - Veilleuse et thermocouple de sécurité
  - Allumage piezo
- **Version Electrique**
  - Système de chauffe «SSS»
  - Thermostat de sécurité pour éviter la surchauffe
- Pieds réglables

### NGTP 8-75 MR

#### Gas Tilting Braising Pan Sauteuse Basculante Gaz

**6.800 €**



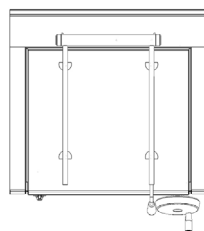
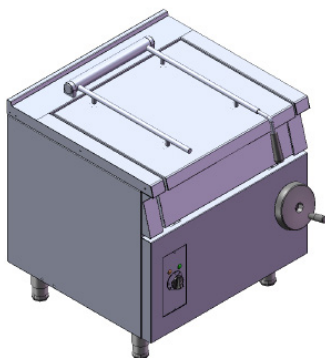
	800 x 750 x 850/900 mm
	585 x 425 mm
	12 kW
	43 L
	100° - 340°C

### NETP 8-75 MR



#### Electric Tilting Braising Pan Sauteuse Basculante Electrique

**7.025 €**



	800 x 750 x 850/900 mm
	585 x 425 mm
	7.8 kW 400V / 3+N / 50-60 Hz
	43 L
	50° - 300°C

## Neutral Counter - *Element Neutre*



- Execution in stainless steel AISI 304
- Top 1.5 mm thickness
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus 1.5 mm d'épaisseur
- Pieds réglables

<b>NNWC 4-75 OC MR</b>	<b>Neutral Counter - Open Cabinet</b> Element Neutre - Armoire Ouverte	<b>400 x 750 x 866 mm</b>	<b>1.230 €</b>
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	<b>NNWC 4-75 SD MR</b>	<b>With Swing Door</b> Avec Porte Battante	<b>1.600 €</b>
	<b>NNWC 4-75 D MR</b>	<b>With Drawer and Open Cabinet</b> Avec Tiroir et Armoire Ouverte	<b>1.280 €</b>
	<b>NNWC 4-75 DD MR</b>	<b>With Drawer and Swing Doors</b> Avec Tiroir et Portes Battantes	<b>1.670 €</b>

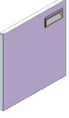
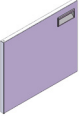
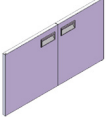
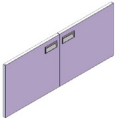

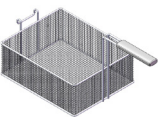


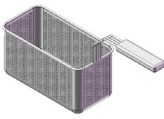

<b>NNWC 6-75 OC MR</b>	<b>Neutral Counter - Open Cabinet</b> Element Neutre - Armoire Ouverte	<b>600 x 750 x 866 mm</b>	<b>1.355 €</b>
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	<b>NNWC 6-75 SD MR</b>	<b>With Swing Door</b> Avec Porte Battante	<b>2.020 €</b>
	<b>NNWC 6-75 D MR</b>	<b>With Drawer and Open Cabinet</b> Avec Tiroir et Armoire Ouverte	<b>1.640 €</b>
	<b>NNWC 6-75 DD MR</b>	<b>With Drawer and Swing Doors</b> Avec Tiroir et Portes Battantes	<b>2.245 €</b>

<b>NNWC 8-75 OC MR</b>	<b>Neutral Counter - Open Cabinet</b> Element Neutre - Armoire Ouverte	<b>800 x 750 x 866 mm</b>	<b>1.525 €</b>
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	<b>NNWC 8-75 SD MR</b>	<b>With Swing Door</b> Avec Porte Battante	<b>2.450 €</b>
	<b>NNWC 8-75 D MR</b>	<b>With Drawer and Open Cabinet</b> Avec Tiroir et Armoire Ouverte	<b>1.955 €</b>
	<b>NNWC 8-75 DD MR</b>	<b>With Drawer and Swing Doors</b> Avec Tiroir et Portes Battantes	<b>2.745 €</b>

## Accessories / Accessoires

	<b>SD 4-75 MR</b>	<b>Swing Door - 400 mm</b> Porte Battante - 400 mm	<b>230€</b>
	<b>SD 6-75 MR</b>	<b>Swing Door - 600 mm</b> Porte Battante - 600 mm	<b>324 €</b>
	<b>SD 8-75 MR</b>	<b>Swing Door - 800 mm</b> Porte Battante - 800 mm	<b>465 €</b>
	<b>SD 12-75 MR</b>	<b>Swing Door - 1200 mm</b> Porte Battante - 1200 mm	<b>612 €</b>
	<b>GS.9501</b>	<b>Oven Grid GN 2/1</b> Grille GN 2/1 pour four	<b>177 €</b>
	<b>PD.2167</b>	<b>Fryer Basket NEF - 300 x 135 x 125 mm</b> Panier à Frite NEF - 300 x 190 x 100 mm	<b>216 €</b>
	<b>GS.416AC</b>	<b>Fryer Basket NGF - 330 x 270 x 120 mm</b> Panier à Frites NGF - 280 x 190 x 100 mm	<b>216 €</b>
	<b>PD.2170</b>	<b>Pasta Basket GN 1/6 - Right</b> Panier à Pâtes GN 1/6 - Droite	<b>186 €</b>
	<b>PD.2171</b>	<b>Pasta Basket GN 1/6 - Left</b> Panier à Pâtes GN 1/6 - Gauche	<b>186 €</b>
	<b>PD.2173</b>	<b>Pasta Basket GN 1/3 - 1 Handle</b> Panier à Pâtes GN 1/3 - 1 Poignée	<b>288 €</b>
	<b>PD.2174</b>	<b>Pasta Basket GN 1/3 - 2 Handle</b> Panier à Pâtes GN 1/3 - 2 Poignées	<b>354 €</b>





EN

The Grandis serie, with 900 mm depth, offering powerful and robust cooking solution for chef with demanding needs. Grandis units are defined with 2 mm thickness stainless steel top surface with orbital surface finishing for unfading concept of durability. High powered appliances suitable for high volume operations such as industrial catering services, hotels and hospital kitchens.

FR

La série Grandis, d'une profondeur de 900 mm, est une solution efficace et performante pour répondre aux exigences des chefs. Les appareils Grandis sont fabriqués avec un dessus de 2 mm d'épaisseur avec finition orbitale pour une grande durabilité. Les appareils sont puissants et adaptés pour la cuisson en grand volume tel que pour la collectivité, les hôtels et les cuisines d'hôpitaux.

## Gas Range - Fourneau Gaz



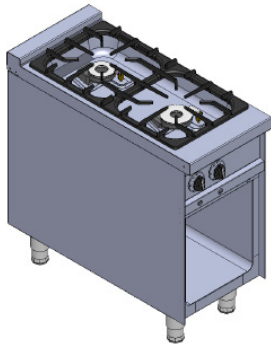
- Execution in stainless steel AISI 304
- Top 2 mm thickness
- Burners placed in deep drawn drip pans
- Durable cast iron pot holder and suitable to hold various dimensions of commons pans
- Oven handle made of non heating material to prevent burn injury
- Easy oven hinge, which is removable for easier cleaning of oven
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus de 2 mm d'épaisseur
- Brûleurs placés au dessus d'une cuvette emboutie
- Grilles en fonte adaptées pour différentes dimensions de casseroles
- Poignée du four faite en matériel non chauffant pour éviter les brûlures
- Charnière souple et amovible pour faciliter le nettoyage
- Pieds réglables

### NGTR 4-90 DFX GR

Gas 2 Burners - Open Cabinet  
2 Brûleurs Gaz - Armoire ouverte

2.280 €

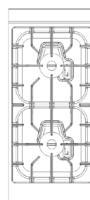
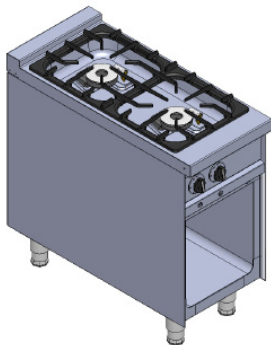


	400 x 900 x 850/910 mm
	1 x (370 x 725) mm
	1 x 5.5 kW 1 x 10 kW
	Manual Manuel

### NGTR 4-90 2F GR

Gas 2 Burners - Open Cabinet  
2 Brûleurs Gaz - Armoire ouverte

2.500 €

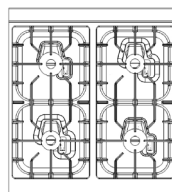
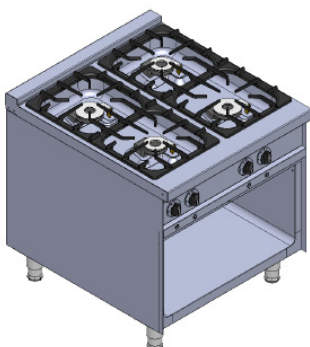


	400 x 900 x 850/910 mm
	1 x (370 x 725) mm
	2 x 10 kW
	Manual Manuel

### NGTR 8-90 DFX GR

Gas 4 Burners - Open Cabinet  
4 Brûleurs Gaz - Armoire ouverte

3.775 €

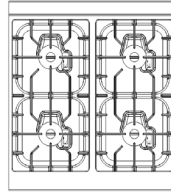
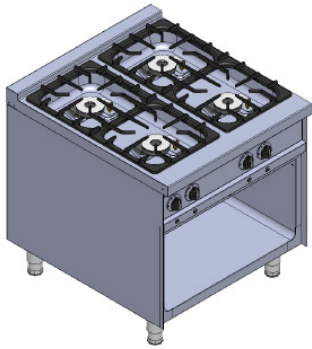


	800 x 900 x 850/910 mm
	2 x (370 x 725) mm
	2 x 5.5 kW 2 x 10 kW
	Manual Manuel

## NGTR 8-90 4F GR

Gas 4 Burners - Open Cabinet  
4 Brûleurs Gaz - Armoire ouverte

3.910 €

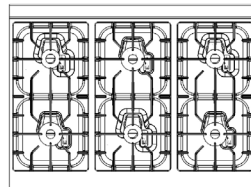


	800 x 900 x 850/910 mm
	2 x (370 x 725) mm
	4 x 10 kW
	Manual Manuel

## NGTR 12-90 DFX GR

Gas 6 Burners - Open Cabinet  
6 Brûleurs Gaz - Armoire ouverte

5.250 €

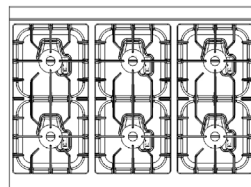


	1200 x 900 x 850/910 mm
	3 x (370 x 725) mm
	3 x 5.5 kW 3 x 10 kW
	Manual Manuel

## NGTR 12-90 6F GR

Gas 6 Burners - Open Cabinet  
6 Brûleurs Gaz - Armoire ouverte

5.425 €

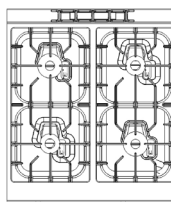
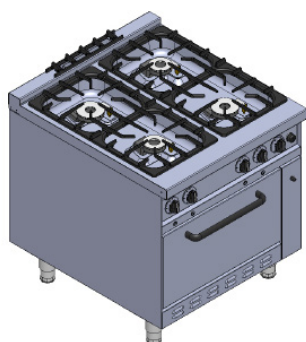


	1200 x 900 x 850/910 mm
	3 x (370 x 725) mm
	6 x 10 kW
	Manual Manuel

## NGR 8-90 DFX OV GR

Gas 4 Burners - Gas Oven GN 2/1  
4 Brûleurs Gaz - Four Gaz GN 2/1

5.390 €

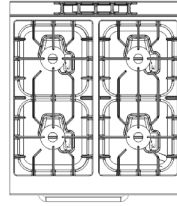
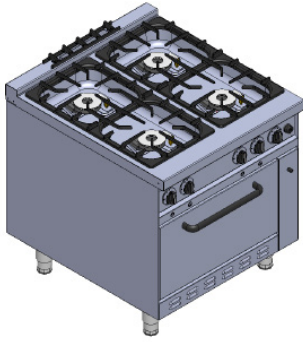


	800 x 900 x 850/910 mm
	2 x (370 x 725) mm
	2 x 5.5 kW 2 x 10 kW
	8 kW 100° - 310°C

## NGR 8-90 4F OV GR

**Gas 4 Burners - Gas Oven GN 2/1**  
4 Brûleurs Gaz - Four Gaz GN 2/1

**5.515 €**

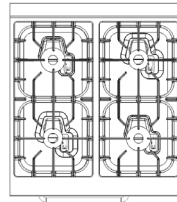


	800 x 900 x 850/910 mm
	2 x (370 x 725) mm
	4 x 10 kW
	8 kW 100° - 310°C

## NGR 8-90 DFX EOVS GR

**Gas 4 Burners - Electric Oven GN 2/1**  
4 Brûleurs Gaz - Four Electrique GN 2/1

**5.680 €**

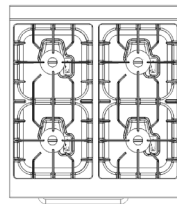
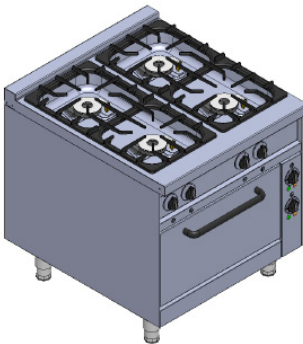


	800 x 900 x 850/910 mm
	2 x (370 x 725) mm
	2 x 5.5 kW 2 x 10 kW
	6 kW - 400V / 3+N / 50-60 Hz 50° - 300°C

## NGR 8-90 4F EOVS GR

**Gas 4 Burners - Electric Oven GN 2/1**  
4 Brûleurs Gaz - Four Electrique GN 2/1

**5.810 €**

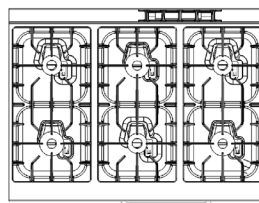


	800 x 900 x 850/910 mm
	2 x (370 x 725) mm
	4 x 10 kW
	6 kW - 400V / 3+N / 50-60 Hz 50° - 300°C

## NGR 12-90 DFX OV GR

**Gas 6 Burners - Gas Oven GN 2/1**  
6 Brûleurs Gaz - Four Gaz GN 2/1

**6.850 €**

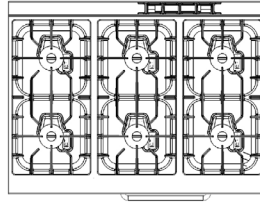
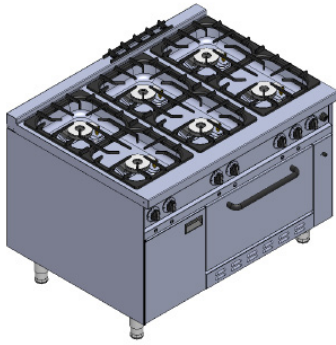


	1200 x 900 x 850/910 mm
	3 x (370 x 725) mm
	3 x 5.5 kW 3 x 10 kW
	8 kW 100° - 310°C

## NGR 12-90 6F OV GR

Gas 6 Burners - Gas Oven GN 2/1  
6 Brûleurs Gaz - Four Gaz GN 2/1

7.035 €

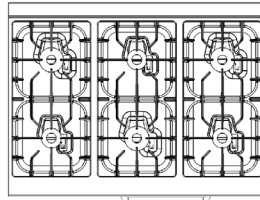


	1200 x 900 x 850/910 mm
	3 x (370 x 725) mm
	6 x 10 kW
	8 kW 100° - 310°C

## NGR 12-90 DFX EO V GR

Gas 6 Burners - Electric Oven GN 2/1  
6 Brûleurs Gaz - Four Electrique GN 2/1

Modèle Arrêté /  
Model Stop

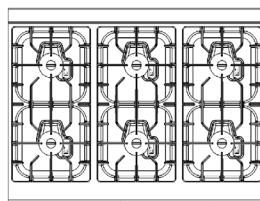
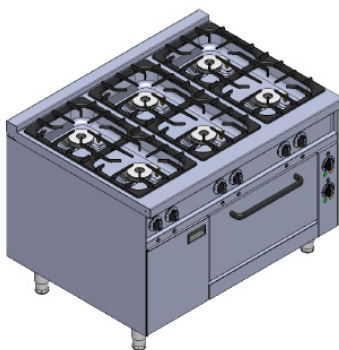


	1200 x 900 x 850/910 mm
	3 x (370 x 725) mm
	3 x 5.5 kW 3 x 10 kW
	6 kW - 400V / 3+N / 50-60 Hz 50° - 300°C

## NGR 12-90 6F EO V GR

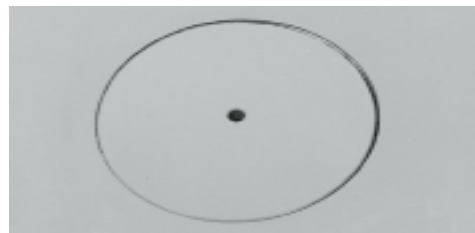
Gas 6 Burners - Electric Oven GN 2/1  
6 Brûleurs Gaz - Four Electrique GN 2/1

Modèle Arrêté /  
Model Stop



	1200 x 900 x 850/910 mm
	3 x (370 x 725) mm
	6 x 10 kW
	6 kW - 400V / 3+N / 50-60 Hz 50° - 300°C

## Gas Hot Top - *Plaque Coup de Feu Gaz*



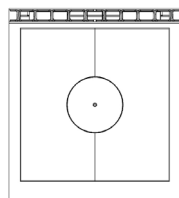
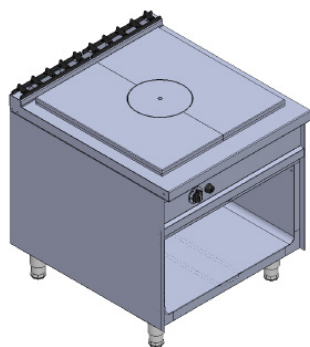
- Execution in stainless steel AISI 304
- Top 2 mm thickness
- Hot Top plate made of steel 16M05, thickness 18 mm
- Removable round plate in the center
- Oven GN 2/1 or open cabinet
- Oven handle made of non heating material to prevent burn injury
- Easy oven hinge, which is removable for easier cleaning of oven
- Piezo ignition for hot top and oven - manual ignition for burners
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus de 2 mm d'épaisseur
- Plaque coup de feu de 18 mm d'épaisseur en acier 16M05
- Rond central amovible
- Four GN 2/1 ou armoire ouverte
- Poignée du four faite en matériel non chauffant pour éviter les brûlures
- Charnière souple et amovible pour faciliter le nettoyage
- Allumage piezo pour la PCF et le four - manuel pour les brûleurs
- Pieds réglables

### NGHT 8-90 OC GR

**Gas Hot Top - Open Cabinet**  
Plaque Coup de Feu Gaz - Armoire Ouverte

**Modèle Arrêté /  
Model Stop**

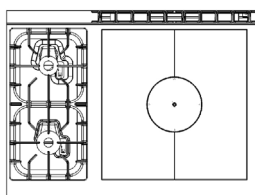
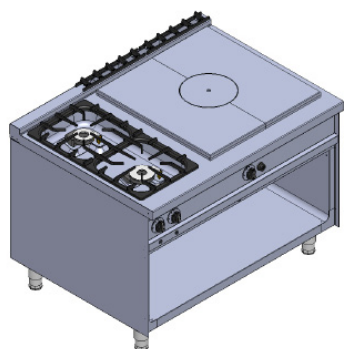


	800 x 900 x 850/910 mm
	694 x 715 mm
	14 kW

### NGHT 12-90 OC GR

**Gas Hot Top - 2 Burners - Open Cabinet**  
Plaque Coup de Feu Gaz - 2 Brûleurs - Armoire Ouverte

**Modèle Arrêté /  
Model Stop**

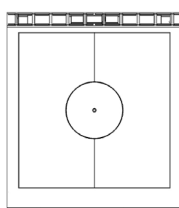
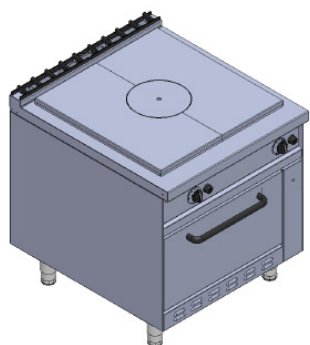


	1200 x 900 x 850/910 mm
	694 x 715 mm
	<b>Hot Top - PCF</b> 14 kW
	<b>Burners - Brûleurs</b> 1 x 5.5 kW + 1 x 10 kW

### NGHT 8-90 OV GR

**Gas Hot Top - Gas Oven GN 2/1**  
Plaque Coup de Feu Gaz - Four Gaz GN 2/1

**5.890€  
A épuisement /  
Until Runout**

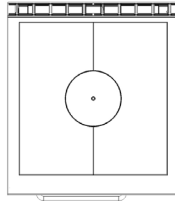
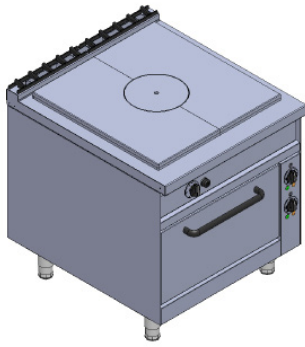


	800 x 900 x 850/910 mm
	694 x 715 mm
	14 kW
	8 kW 100° - 310°C

## NGHT 8-90 EOV GR

**Gas Hot Top - Electric Oven GN 2/1**  
Plaque Coup de Feu Gaz - Four Electrique GN 2/1

**Modèle Arrêté /  
Model Stop**

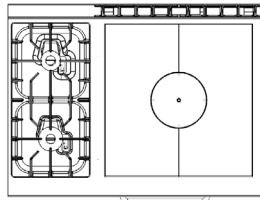
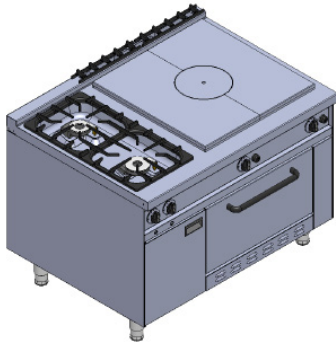


	800 x 900 x 850/910 mm
	694 x 715 mm
	14 kW
	6 kW - 400V / 3+N / 50-60 Hz 50° - 300°C

## NGHT 12-90 OV GR

**Gas Hot Top - 2 Burners - Gas Oven GN 2/1**  
Plaque Coup de Feu Gaz - 2 Brûleurs - Four Gaz GN 2/1

**8.720€  
A épuisement /  
Until Runout**

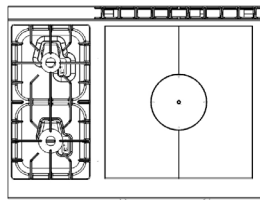
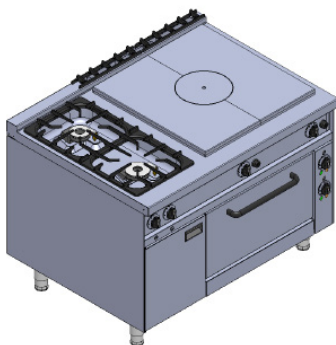


	800 x 900 x 850/910 mm
	694 x 715 mm
	<b>Hot Top - PCF</b> 14 kW
	<b>Burners - Brûleurs</b> 1 x 5.5 kW + 1 x 10 kW
	8 kW 100° - 310°C

## NGHT 12-90 EOV GR

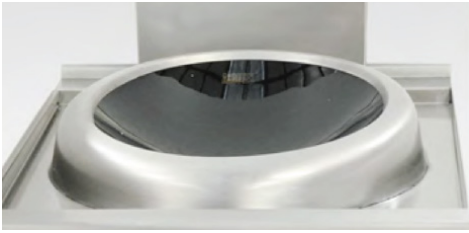
**Gas Hot Top - 2 Burners - Electric Oven GN 2/1**  
Plaque Coup de Feu Gaz - 2 Brûleurs - Four Electrique GN 2/1

**Modèle Arrêté /  
Model Stop**



	800 x 900 x 850/910 mm
	694 x 715 mm
	<b>Hot Top - PCF</b> 14 kW
	<b>Burners - Brûleurs</b> 1 x 5.5 kW + 1 x 10 kW
	6 kW - 400V / 3+N / 50-60 Hz 50° - 300°C

## Induction - Induction



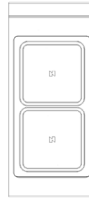
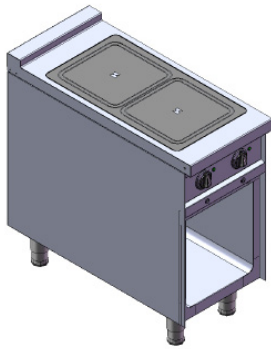
- Execution in stainless steel AISI 304
- Top 2 mm thickness
- Fast heating with highest efficiency
- Pan détection mode for efficient usage
- Individual control of each heating zone
- Open cabinet
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus de 2 mm d'épaisseur
- Chauffe rapide pour une grande efficacité
- Détection de récipient par zone de chauffe
- Contrôle individuel de chaque zone de chauffe
- Armoire ouverte
- Pieds réglables

### NEIC 4-90 GR

Induction Cooker - 2 zone  
Fourneau Induction - 2 zones

7.620 €

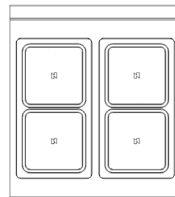
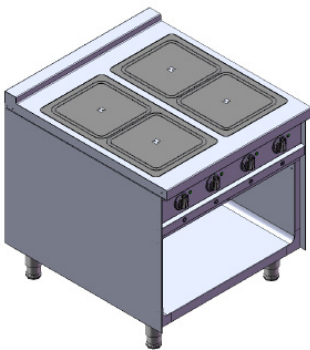


	400 x 900 x 850/880 mm
	1 x (350 x 650 mm)
	4 x Ø 250 mm
	2 x 5 kW 400V / 3+N / 50-60 Hz

### NEIC 8-90 GR

Induction Cooker - 4 zone  
Fourneau Induction - 4 zones

13.720 €

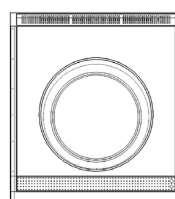
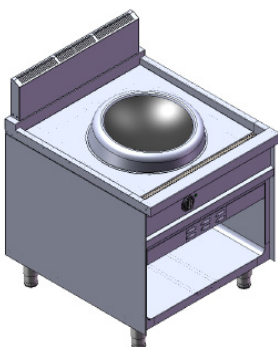


	800 x 900 x 850/880 mm
	2 x (350 x 650 mm)
	4 x Ø 250 mm
	4 x 5 kW 400V / 3+N / 50-60 Hz

### NEWI 8-90 GR

Induction Wok - 8 kW - Ø 400 mm  
Wok Induction - 8 kW - Ø 400 mm

9.525€  
A épaisseur /  
Until Runout



	800 x 900 x 850/1080 mm
	Ø 400 mm
	8 kW 400V / 3+N / 50-60 Hz



## Electric Hot Top - *Plaque Coup de Feu Electrique*



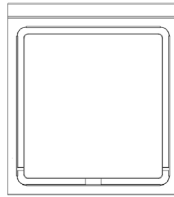
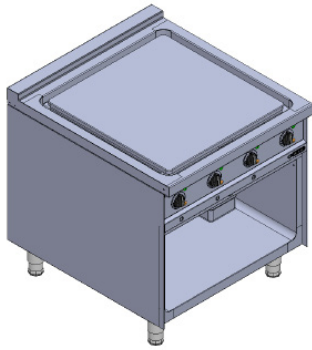
- Execution in stainless steel AISI 304
- Top 2 mm thickness
- Hot plate made of steel 16M05, thickness 18mm
- Griddle integrated and fat channel around
- Oven GN 2/1 or open cabinet
- Oven handle made of non heating material to prevent burn injury
- Easy oven hinge, which is removable for easier cleaning of oven
- Waste hole with integrated drawer
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus de mm d'épaisseur
- Plaque coup de feu de 18 mm d'épaisseur en acier 16M05
- Plaque intégrée avec gouttière périphérique
- Four GN 2/1 ou armoire ouverte
- Poignée du four faite en matériel non chauffant pour éviter les brûlures
- Charnière souple et amovible pour faciliter le nettoyage
- Trou d'évacuation avec tiroir de récupération des résidus de cuisson
- Pieds réglables

### NEHT 8-90 OC GR

**Electric Hot Top - 4 zone - Open Cabinet**  
 Plaque Coup de Feu Electrique - 4 zones - Armoire Ouverte

**5.190 €**

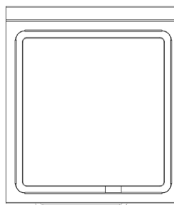
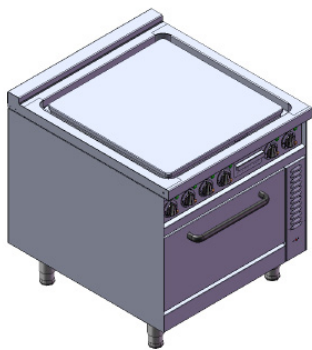


	800 x 900 x 850/880 mm
	650 x 680 mm
	14.8 kW 400V / 3+N / 50-60 Hz
	100° - 450°C

### NEHT 8-90 EO V GR

**Electric Hot Top - 4 zone - Electric Oven GN 2/1**  
 Plaque Coup de Feu Electrique - 4 zones - Electric Oven GN 2/1

**7.095 €**



	800 x 900 x 850/880 mm
	650 x 680 mm
	14.8 kW 400V / 3+N / 50-60 Hz
	6 kW 50° - 300°C
	100° - 450°C

## Fryer - Friteuse



- Execution in stainless steel AISI 304
- Top 2 mm thickness
- Tank with integrated coldzone made of stainless steel SUS 430
- Security valve for safe and easy oil discharge
- Adjustable feet

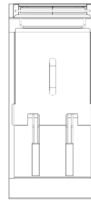
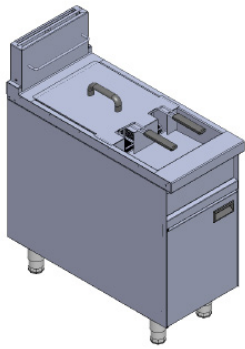
- Construction en acier inoxydable AISI 304
- Dessus de 2 mm d'épaisseur
- Cuve avec zone froide intégrée en acier inoxydable SUS 430
- Robinet de sécurité pour la vidange d'huile
- Pieds réglables

### NGF 4-90 GR

#### Gas Fryer - 1 Tank

Friteuse Gaz - 1 Cuve

**Modèle Arrêté /  
Model Stop**



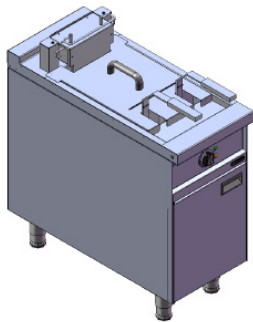
	400 x 900 x 850/1060 mm
	21 kW
	23 L
	60° - 200°C

### NEF 4-90 GR

#### Electric Fryer - 1 Tank

Friteuse Electrique - 1 Cuve

**4.115 €**



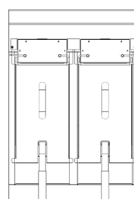
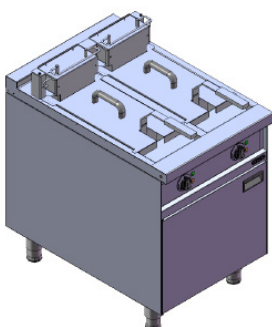
	400 x 900 x 850/1000 mm
	21 kW 400V / 3+N / 50-60 Hz
	21 L
	120° - 190°C

### NEF 6-90 GR

#### Electric Fryer - 2 Tanks

Friteuse Electrique - 2 Cuves

**5.650 €**



	600 x 900 x 850/1000 mm
	27 kW 400V / 3+N / 50-60 Hz
	2 x 14 L
	120° - 190°C

## Fry Top



- ® • Execution in stainless steel AISI 304
- Top 2 mm thickness
- Griddle plate made of stainless steel AISI 420, 20 mm thickness
- Option of smooth, combined (half grooved) or full grooved plate
- Welded griddle with big radius for ease of cleaning
- Waste hole with food pan GN
- Griddle integrated in top with splashback around 3 sides
- **Gas Version**
  - Bar burner 2 row
  - Pilot burner and safety thermocouple
  - Piezo ignition
- **Electric Version**
  - «SSS» heating system
  - Safety thermostat to protect overheating
- Open cabinet
- Adjustable feet

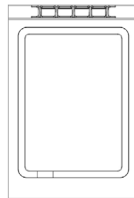
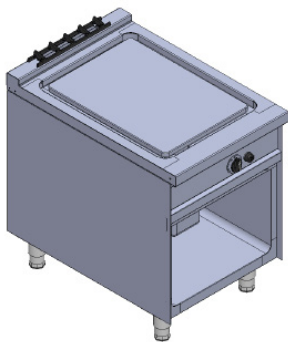
- ® • Construction en acier inoxydable AISI 304
- Dessus de 2 mm d'épaisseur
- Plaque de 20 mm d'épaisseur en acier inoxydable AISI 420
- Option: plaque lisse, combinée (mi-rainurée) ou rainurée
- Plaque soudée avec angle pour faciliter le nettoyage
- Trou d'évacuation avec bac GN pour la récupération des résidus
- Plaque intégrée avec pare graisse sur 3 côtés
- **Version Gaz**
  - Brûleur à rampe 2 rangées
  - Veilleuse et thermocouple de sécurité
  - Allumage piezo
- **Version Electrique**
  - Système de chauffe «SSS»
  - Thermostat de sécurité pour éviter la surchauffe
- Armoire ouverte
- Pieds réglables

## Gas Fry Top - Fry Top Gaz

### NGFT 6-90 SOC GR

Gas Fry Top - Smooth Plate - 1 zone  
Fry Top Gaz - Plaque Lisse - 1 zone

Modèle Arrêté /  
Model Stop

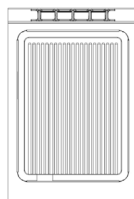
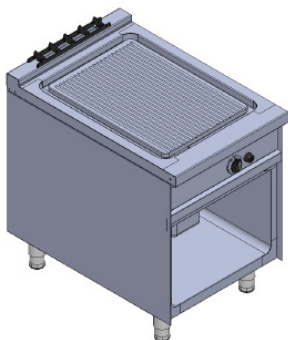


	600 x 900 x 850/910 mm
	450 x 635 mm
	10 kW
	max 300°C

### NGFT 6-90 GOC GR

Gas Fry Top - Grooved Plate - 1 zone  
Fry Top Gaz - Plaque Rainurée - 1 zone

Modèle Arrêté /  
Model Stop



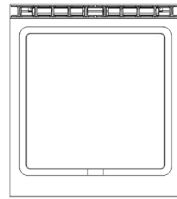
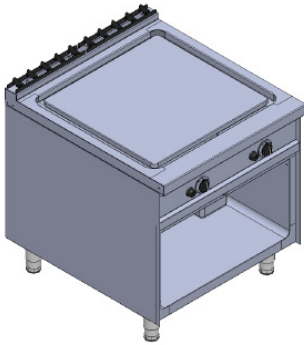
	600 x 900 x 850/910 mm
	450 x 635 mm
	10 kW
	max 300°C





Option	<b>NGFT 6-90 COC MR</b>	Combined Plate Plaque Combinée		<b>3.170 €</b>
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## NGFT 8-90 SOC GR

Gas Fry Top - Smooth Plate - 2 zone  
Fry Top Gaz - Plaque Lisse - 2 zones

4.370€  
A épaisseur /  
Until Runout

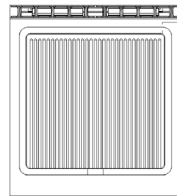
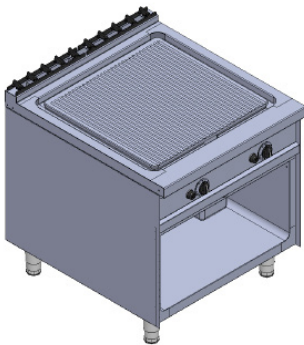






	800 x 900 x 850/910 mm
	650 x 635 mm
	16 kW
	max 300°C


## NGFT 8-90 GOC GR

Gas Fry Top - Grooved Plate - 2 zone  
Fry Top Gaz - Plaque Rainurée - 2 zones

4.535€  
A épaisseur /  
Until Runout



	800 x 900 x 850/910 mm
	650 x 635 mm
	16 kW
	max 300°C

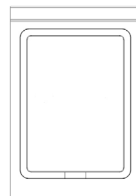
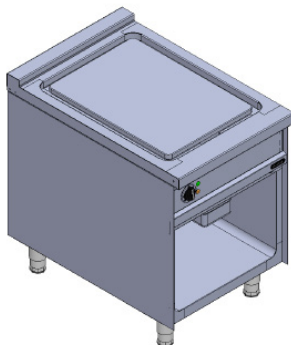
Option	<b>NGFT 8-90 COC MR</b>	Combined Plate Plaque Combinée		<b>4.535 €</b>
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



## Electric Fry Top - Fry Top Electrique

## NEFT 6-90 SOC GR

Electric Fry Top - Smooth Plate - 1 zone  
Fry Top Electrique - Plaque Lisse - 1 zone

4.080 €

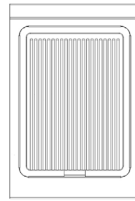
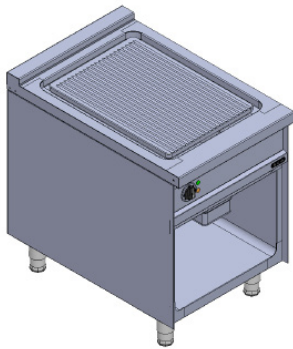


	600 x 900 x 850/880 mm
	450 x 670 mm
	8.5 kW 400V / 3+N / 50-60 Hz
	50° - 300°C

## NEFT 6-90 GOC GR

Electric Fry Top - Grooved Plate - 1 zone  
Fry Top Electrique - Plaque Rainurée - 1 zone

4.285 €

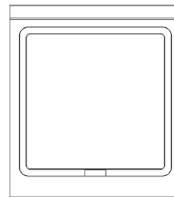
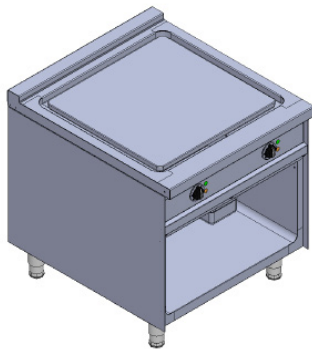


	600 x 900 x 850/880 mm
	450 x 670 mm
	8.5 kW 400V / 3+N / 50-60 Hz
	50° - 300°C
Option	NEFT 6-90 COC MR Combined Plate Plaque Combinée
	4.160 €

## NEFT 8-90 SOC GR

Electric Fry Top - Smooth Plate - 2 zone  
Fry Top Electrique - Plaque Lisse - 2 zones

4.800 €

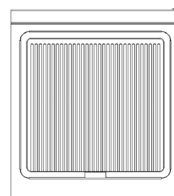
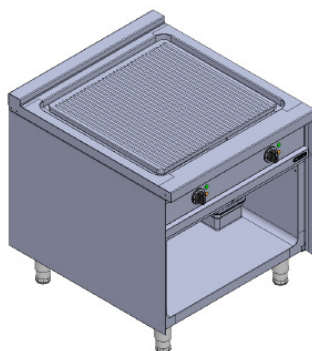


	800 x 900 x 850/880 mm
	650 x 670 mm
	11.9 kW 400V / 3+N / 50-60 Hz
	50° - 300°C

## NEFT 8-90 GOC GR

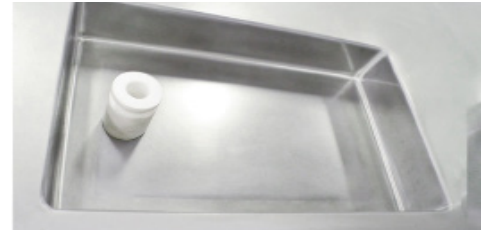
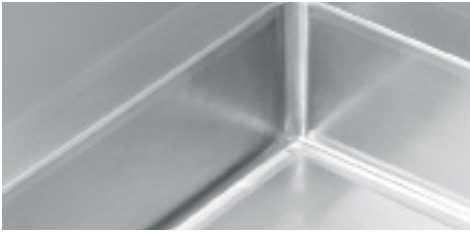
Electric Fry Top - Grooved Plate - 2 zone  
Fry Top Electrique - Plaque Rainurée - 2 zones

4.915 €



	800 x 900 x 850/880 mm
	650 x 670 mm
	11.9 kW 400V / 3+N / 50-60 Hz
	50° - 300°C
Option	NEFT 8-90 COC MR Combined Plate Plaque Combinée
	4.915 €

## Griddle Pan - Grill Sauteuse



- Execution in stainless steel AISI 304
- Top 2 mm thickness
- Griddle plate made of stainless steel AISI 420, 20 mm thickness
- Welded griddle with big radius for ease of cleaning
- «SSS» heating system
- Safety thermostat to protect overheating
- Edges and bottom with radius
- Waste hole with food pan GN
- Open cabinet
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus 2 mm d'épaisseur
- Plaque de 20 mm d'épaisseur en acier inoxydable AISI 420
- Plaque soudée avec angle pour faciliter le nettoyage
- Système de chauffe «SSS»
- Thermostat de sécurité pour éviter la surchauffe
- Angles et fond arrondis
- Trou d'évacuation avec bac GN pour la récupération des résidus
- Armoire ouverte
- Pieds réglables

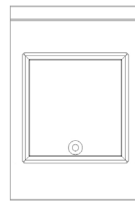
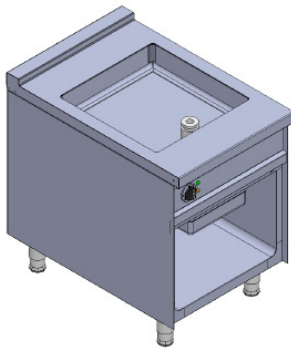
**NEGP 6-90 GR**



**Electric Griddle Pan - 1 zone - Open Cabinet**

Grill Sauteuse Electrique - 1 zone - Armoire Ouverte

**6.700 €**



	600 x 900 x 850/880 mm
	490 x 510 mm
	6.5 kW 400V / 3+N / 50-60 Hz
	50° - 300°C

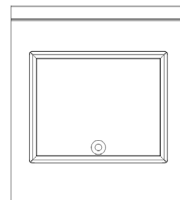
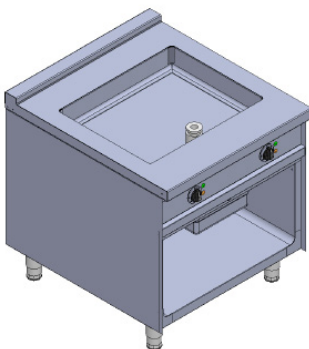
**NEGP 8-90 GR**



**Electric Griddle Pan - 2 zone - Open Cabinet**

Grill Sauteuse Electrique - 2 zones - Armoire Ouverte

**7.735 €**



	800 x 900 x 850/880 mm
	630 x 510 mm
	9.1 kW 400V / 3+N / 50-60 Hz
	50° - 300°C

## Char Broiler - Grill Pierre de Lave



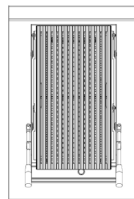
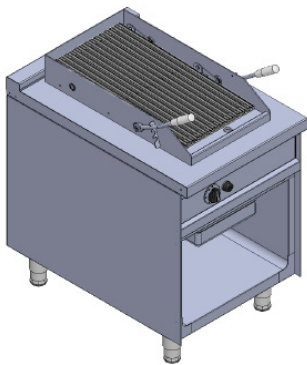
- Execution in stainless steel AISI 304
- Top 2 mm thickness
- Indirect flame of lava stones
- Durable cast iron grill with gutter drain design
- Three level tilting adjustment position
- Waste hole with food pan GN
- Oil splashback on 3 sides
- Pilot burner and safety thermocouple
- Piezo ignition
- Open cabinet
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus 2 mm d'épaisseur
- Pierres de lave avec flammes indirectes
- Grilles en fonte avec 3 positions réglables
- Pare graisse sur 3 côtés
- Trou d'évacuation avec bac GN pour la récupération des résidus
- Veilleuse et thermocouple de sécurité
- Allumage piezo
- Armoire ouverte
- Pieds réglables

### NGCB 6-90 GR

**Gas Char Broiler - 1 zone - Open Cabinet**  
Grill Pierre de Lave Gaz - 1 zone - Armoire Ouverte

**3.200€**  
**A épaissement /**  
**Until Runout**

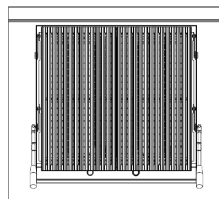
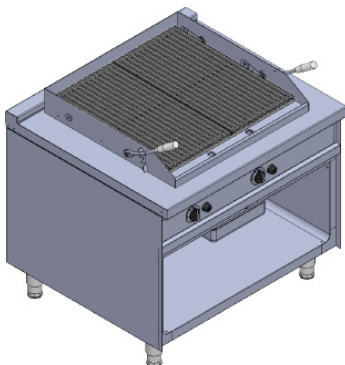


	600 x 900 x 850/1091 mm
	346 x 666 mm
	1 x 11 kW
	max 280°C
	Piezo
	I

### NGCB 10-90 GR

**Gas Char Broiler - 2 zone - Open Cabinet**  
Grill Pierre de Lave Gaz - 2 zones - Armoire Ouverte

**Modèle Arrêté /**  
**Model Stop**



	1000 x 900 x 850/1091 mm
	695 x 666 mm
	2 x 11 kW
	max 280°C
	Piezo
	II

## Pasta Cooker - *Cuiseur à Pâtes*



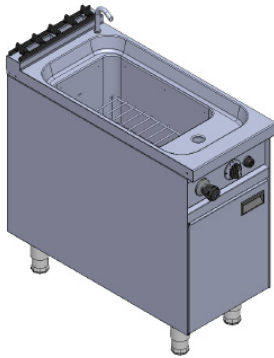
- Execution in stainless steel AISI 304
- Top 2 mm thickness
- Special deep tank made of stainless steel SUS 316 which can withstand salt
- Water inlet faucet and tap integrated in the control panel
- Safe and easy emptying of the tank by a valve
- **Basket not included**
- Closed cabinet
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus de 2 mm d'épaisseur
- Cuve spéciale en acier inoxydable AISI 316 résistante au sel
- Robinet d'eau froide avec commande en façade
- Vidange par robinet de sécurité
- **Paniers non inclus**
- Armoire fermée
- Pieds réglables

### NGPC 4-90 GR

**Gas Pasta Cooker**  
Cuiseur à Pâtes Gaz

**Modèle Arrêté /  
Model Stop**

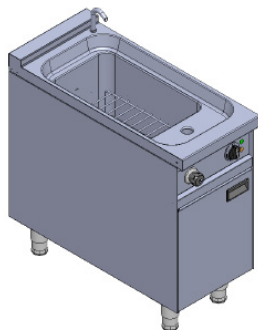


	400 x 900 x 850/991 mm
	308 x 510 mm
	11.5 kW
	40 L
	max 110°C

### NEPC 4-90 GR

**Electric Pasta Cooker**  
Cuiseur à Pâtes Electrique

**4.220 €**

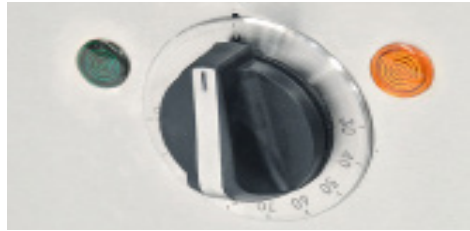


	400 x 900 x 850/991 mm
	308 x 510 mm
	12 kW 400V / 3+N / 50-60 Hz
	40 L
	30° - 110°C

Option	<b>NEPC 4-90 AL GR</b>	With Automatic Lift Avec Relevage Automatique	<b>5.430 €</b>
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## Bain Marie - Bain Marie



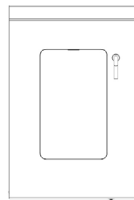
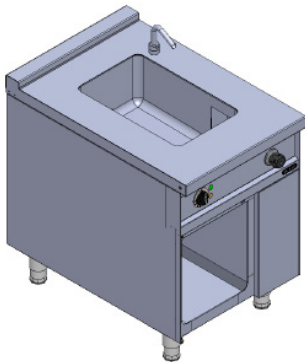
- Execution in stainless steel AISI 304
- Top 2 mm thickness
- Silicon heater of 2 kW
- Fully welded basin with water level marks
- Bowl with 200 mm depth
- Water inlet faucet and tap integrated in the control panel
- Safe and easy emptying of the tank by a valve
- **Food pan GN not included**
- Open cabinet
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus de 2 mm d'épaisseur
- Résistance en silicone de 2 kW
- Cuve soudée avec marquage du niveau d'eau
- Profondeur de 200 mm
- Robinet d'eau froide avec commande en façade
- Vidange par robinet de sécurité
- Débordement intégré
- **Bac GN non inclus**
- Armoire ouverte
- Pieds réglables

### NEBM 6-90 GR

**Electric Bain Marie - 1 zone**  
Bain Marie Electrique - 1 zone

**2.705 €**

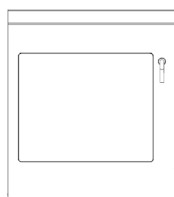
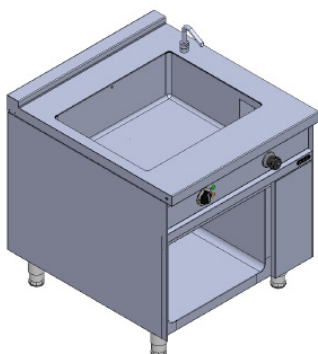


	600 x 900 x 850/961 mm
	310 x 510 mm
	2 kW 230V / 3+N / 50-60 Hz
	1 x GN 1/1
	30° - 90°C
	I

### NEBM 8-90 GR

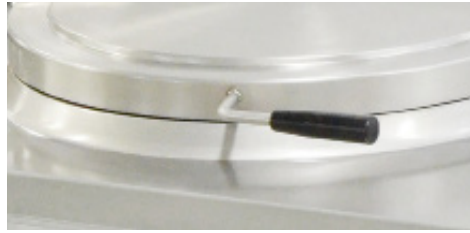
**Electric Bain Marie - 2 zone**  
Bain Marie Electrique - 2 zones

**3.650 €**



	800 x 900 x 850/961 mm
	630 x 510 mm
	4 kW 400V / 3+N / 50-60 Hz
	2 x GN 1/1
	30° - 90°C
	II

## Boiling Pan - *Marmite*



- Execution in stainless steel AISI 304
- Top 2 mm thickness
- Quick boiling pan according to DIN 18855
- Special deep pan with 2 mm bottom made of stainless steel SUS 316 which can withstand salt
- 2" stainless steel drain cock
- Front distilled water inlet
- 1 bar manometer mounted on the front panel
- Water knob and faucet for hot and cold water
- Heavy duty hinge for easy opening and closing of the lid
- **Gas Version**
  - Indirect heating
  - Pilot burner and safety thermocouple
  - Piezo ignition
- **Electric Version**
  - Indirect heating
  - Safety thermostat to protect overheating
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus 2 mm d'épaisseur
- Chauffe rapide selon la norme DIN 18855
- Cuve spéciale avec fond de 2 mm en acier inoxydable AISI 316 résistante au sel
- Robinet de vidange 2" en acier inoxydable
- Remplissage de l'eau distillée dans la double cuve en façade
- Manomètre 1 bar sur le panneau avant
- Robinet d'eau chaude et froide sur le dessus
- Charnières robustes pour l'ouverture et la fermeture en douceur du couvercle
- **Version Gaz**
  - Système de chauffe indirect
  - Veilleuse et thermocouple de sécurité
  - Allumage piezo
- **Version Electrique**
  - Système de chauffe indirect
  - Thermostat de sécurité pour éviter la surchauffe
- Pieds réglables

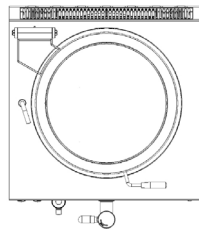
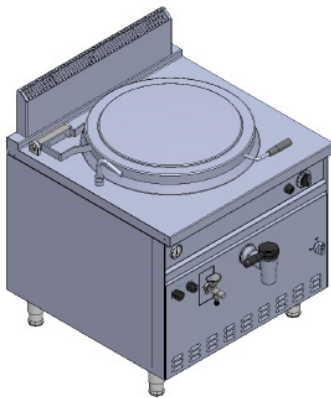
**NGBP 100 IND GR**

**Gas Indirect Boiling Pan**

Marmite Gaz Indirecte

**9.390€**

**A épuisement /  
Until Runout**

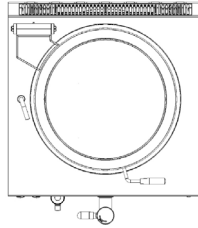
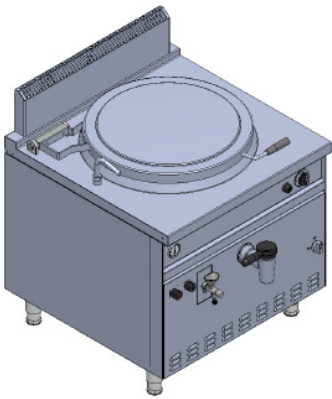


	900 x 900 x 850/1080 mm
	Ø 630 mm
	24 kW
	100 L
	max 100°C
	max 0.6 bar
	Piezo

## NGBP 150 IND GR

Gas Indirect Boiling Pan  
Marmite Gaz Indirecte

9.645€  
A épuisement /  
Until Runout

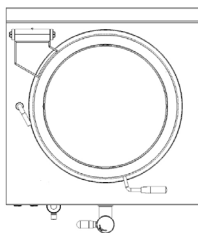
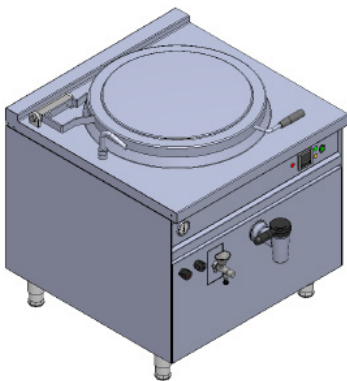


	900 x 900 x 850/1080 mm
	Ø 630 mm
	28 kW
	150 L
	max 100°C
	max 0.6 bar
	Piezo

## NEBP 100 IND GR

Electric Indirect Boiling Pan  
Marmite Electrique Indirecte

9.525 €

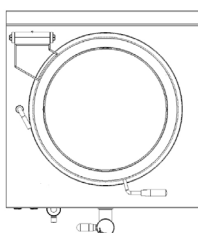
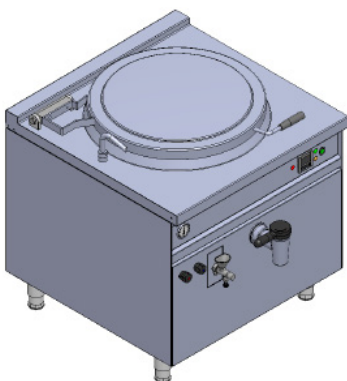


	900 x 900 x 850/880 mm
	Ø 630 mm
	21 kW 400V / 3+N / 50-60 Hz
	100 L
	max 105°C
	max 0.6 bar

## NEBP 150 IND GR

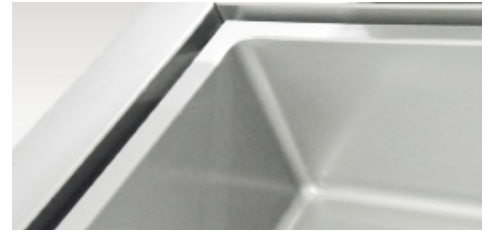
Electric Indirect Boiling Pan  
Marmite Electrique Indirecte

10.075 €



	900 x 900 x 850/880 mm
	Ø 630 mm
	27 kW 400V / 3+N / 50-60 Hz
	150 L
	max 105°C
	max 0.6 bar

## Tilting Braising Pan - *Sauteuse Basculante*



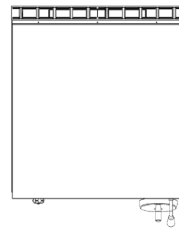
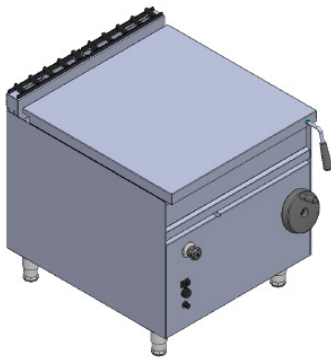
- Execution in stainless steel AISI 304
- Top 2 mm thickness
- Pan with bottom made of stainless steel AISI 420, 10 mm thickness
- Manual tilting operation for NGTP 80 GR and electric tilting for model NGTP 120 GR
- Heavy duty hinge for easy opening and closing of the lid
- Pilot burner and safety thermocouple
- Piezo ignition
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus 2 mm d'épaisseur
- Fond de la cuve en acier inoxydable AISI 420 de 10 mm d'épaisseur
- Basculement manuel pour le modèle NGTP 80 GR et basculement électrique pour le modèle NGTP 120 GR
- Charnières robustes pour l'ouverture et la fermeture en douceur du couvercle
- Veilleuse et thermocouple de sécurité
- Allumage piezo
- Pieds réglables

### NGTP 80 GR

#### Gas Tilting Braising Pan Sauteuse Basculante Gaz

**7.865€**  
**A épuisement /**  
**Until Runout**

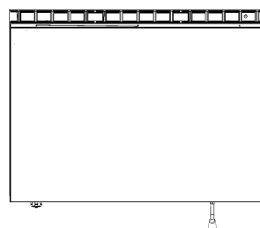
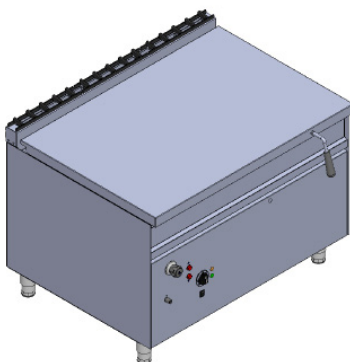


	800 x 900 x 850/910 mm
	730 x 590 mm
	21 kW
	65 L
	100° - 340°C

### NGTP 120 GR

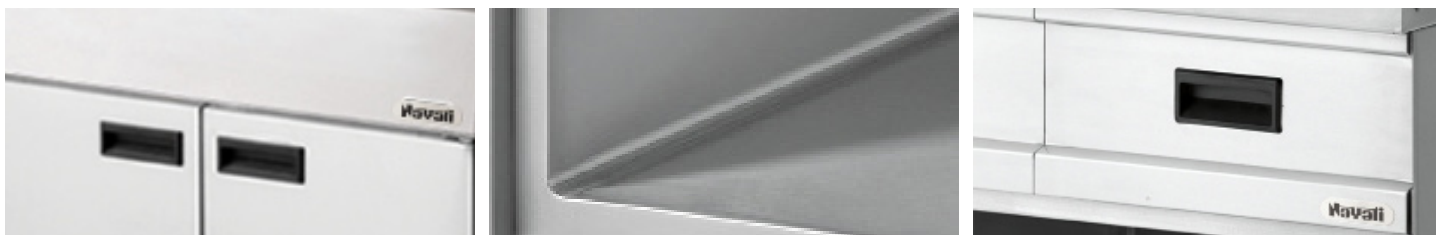
#### Gas Tilting Braising Pan Sauteuse Basculante Gaz

**Modèle Arrêté**  
**/ Model stop**



	1200 x 900 x 850/910 mm
	1130 x 590 mm
	30 kW
	0.32 kW 230V / 1+N / 50-60 Hz
	115 L
	100° - 340°C

## Neutral Counter - *Element Neutre*



- Execution in stainless steel AISI 304
- Top 2 mm thickness
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus 2 mm d'épaisseur
- Pieds réglables

<b>NNWC 4-90 OC GR</b>	<b>Neutral Counter - Open Cabinet</b> Element Neutre - Armoire Ouverte	<b>400 x 900 x 850 mm</b>	<b>1.410 €</b>
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	<b>NNWC 4-90 SD GR</b>	<b>With Swing Door</b> Avec Porte Battante	<b>1.630 €</b>
	<b>NNWC 4-90 D GR</b>	<b>With Drawer and Open Cabinet</b> Avec Tiroir et Armoire Ouverte	<b>1.840 €</b>
	<b>NNWC 4-90 DD GR</b>	<b>With Drawer and Swing Doors</b> Avec Tiroir et Portes Battantes	<b>2.035 €</b>

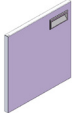
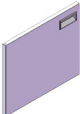
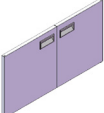
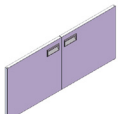




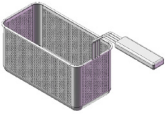

<b>NNWC 6-90 OC GR</b>	<b>Neutral Counter - Open Cabinet</b> Element Neutre - Armoire Ouverte	<b>600 x 900 x 850 mm</b>	<b>1.805 €</b>
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	<b>NNWC 6-90 SD GR</b>	<b>With Swing Door</b> Avec Porte Battante	<b>2.045 €</b>
	<b>NNWC 6-90 D GR</b>	<b>With Drawer and Open Cabinet</b> Avec Tiroir et Armoire Ouverte	<b>2.280 €</b>
	<b>NNWC 6-90 DD GR</b>	<b>With Drawer and Swing Doors</b> Avec Tiroir et Portes Battantes	<b>2.595 €</b>

<b>NNWC 8-90 OC GR</b>	<b>Neutral Counter - Open Cabinet</b> Element Neutre - Armoire Ouverte	<b>800 x 900 x 850 mm</b>	<b>2.215 €</b>
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	<b>NNWC 8-90 SD GR</b>	<b>With Swing Door</b> Avec Porte Battante	<b>2.655 €</b>
	<b>NNWC 8-90 D GR</b>	<b>With Drawer and Open Cabinet</b> Avec Tiroir et Armoire Ouverte	<b>2.890 €</b>
	<b>NNWC 8-90 DD GR</b>	<b>With Drawer and Swing Doors</b> Avec Tiroir et Portes Battantes	<b>3.545 €</b>

## Accessories / Accessoires

	<b>SD 4-90 GR</b>	<b>Swing Door - 400 mm</b> Porte Battante - 400 mm	<b>278 €</b>
	<b>SD 6-90 GR</b>	<b>Swing Door - 600 mm</b> Porte Battante - 600 mm	<b>422 €</b>
	<b>SD 8-90 GR</b>	<b>Swing Door - 800 mm</b> Porte Battante - 800 mm	<b>562 €</b>
	<b>SD 12-90 GR</b>	<b>Swing Door - 1200 mm</b> Porte Battante - 1200 mm	<b>738 €</b>
	<b>GS.9501</b>	<b>Oven Grid GN 2/1</b> Grille GN 2/1 pour four	<b>177 €</b>
	<b>GS.416AC</b>	<b>Fryer Basket - 335 x 150 x 150 mm</b> Panier à Frite - 335 x 150 x 150 mm	<b>216 €</b>
	<b>PD.2170</b>	<b>Pasta Basket GN 1/6 - Right</b> Panier à Pâtes GN 1/6 - Droite	<b>186 €</b>
	<b>PD.2171</b>	<b>Pasta Basket GN 1/6 - Left</b> Panier à Pâtes GN 1/6 - Gauche	<b>186 €</b>
	<b>PD.2173</b>	<b>Pasta Basket GN 1/3 - 1 Handle</b> Panier à Pâtes GN 1/3 - 1 Poignée	<b>288 €</b>
	<b>PD.2174</b>	<b>Pasta Basket GN 1/3 - 2 Handle</b> Panier à Pâtes GN 1/3 - 2 Poignées	<b>354 €</b>



EN Suitable solution for catering industries with large quantity of serving. Constructed with best-selected component that is not only durable but also multi-functional and cutting edge. Automatic tilting operation via touch screen. Singular internal frame for ultimate sturdiness. Capable of cooking big volume with consistency and reliability

FR Solutions adaptées pour la restauration collective avec des grandes quantités. Conçus avec les meilleurs composants afin de garantir un appareil robuste, multifonctionnel et à la pointe de la technologie. Inclinaison automatique via l'écran tactile et cadre robuste pour une solidité ultime.

## Main Features - *Caractéristiques Principales*



### Touch Screen

Intuitive interface with power, time and temperature function.

### Ecran Tactile

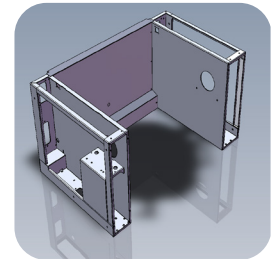
Interface intuitif avec réglage du basculement, de la minuterie et de la température

### Rigid Frame

One piece solid stainless steel frame, torsionally rigid column for highest stability.

### Cadre Robuste

Châssis en acier inoxydable d'une seule pièce pour une grande stabilité



### Gas Spring Hinge

Double-Walled lid is opened and closed with gas spring that is easy to operate and clean

### Charnières Robustes

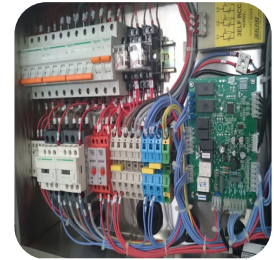
Ouverture et fermeture en douceur du couvercle à double paroi grâce aux amortisseurs

### Servicability

Removable and centralized electrical compartment. For absolute service friendliness

### Facilité d'Entretien

Compartiment électrique centralisé et amovible pour un entretien facile



### IPX 5

Designed to withstand water spray, regulated by IPX 5 standard rating

### IPX 5

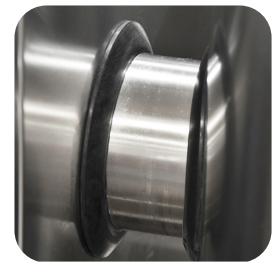
Conçu pour résister aux éclaboussures d'eau selon la norme IPX5

### Cleanability

Designed with proper and adequate spacing for comfortable cleaning

### Facilité de Nettoyage

Conçu avec des espaces adéquats permettant un nettoyage aisé



### Combination

of single column, without any gap, if set with different appliances next to it

### Combinaison

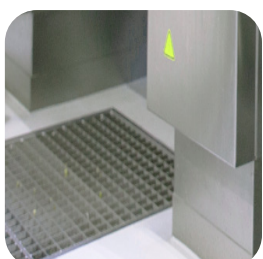
Possibilité d'installer les appareils côte à côte sans espace avec une colonne commune

### Round Handle

Robust and strong round stainless steel handle. Comfortable to operate and easy to clean

### Poignée Robuste

Poignée ronde et robuste en acier inoxydable pour une utilisation facile



### Plinth and Legs

Possibility of installation on stainless steel or concrete plinth or standard legs

### Socles et Pieds

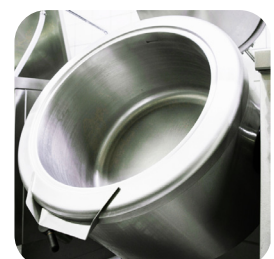
Possibilité d'installation sur un socle en acier inoxydable ou standard sur pieds

### Stable Tilting

Tilting supported with actuator, mechanical and magnetic stopper for safety and stability

### Basculement contrôlé

par un verin avec un arrêt mécanique et magnétique pour la sécurité et la stabilité





## Tilting Boiling Pan - *Marmite Basculante*



- Execution in stainless steel AISI 304
- Indirect heating for efficient boiling performance
- Special deep pan with 2 mm bottom made of stainless steel SUS 316 which can withstand salt and acid
- 2" stainless steel tap for emptying the boiling pan
- Big swivel faucet with warm and cold water connection for easy filling of the boiling pan
- 1 bar manometer mounted on the front panel
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Système de chauffe indirect
- Cuve spéciale avec fond de 2 mm en acier inoxydable AISI 316 résistante au sel et à l'acide
- Robinet de vidange 2" en acier inoxydable
- Robinet pivotant d'eau chaude et d'eau froide pour un remplissage aisé de la marmite
- Manomètre 1 bar sur le panneau avant
- Pieds réglables

0.6  
bar

### Working Pressure

Internal pressure in the jacket is boiling at maximum 0.6 bar for efficient energy usage

### Pression

Pression interne de maximum 0.6 bar pour une utilisation efficace de l'appareil

### Stainless Steel Tap

With bayonet socket and insulated cap and handle constructed of high technology

### Robinet en Inox

avec capuchon indépendant et poignée conçue avec des matériaux de haute technologie



100°C

### Super Boiling

Operating temperature of 50° to 100°C. Boiling throughly and uniformly inside the kettle

### Température

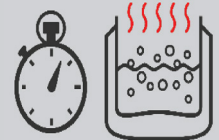
Stabilité et uniformité de la température de fonctionnement de 50° à 100°C

### Quick Boiling Pan

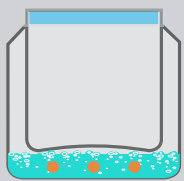
Faster performance compared to DIN 18855

### Haut Performance

Performance de chauffe supérieure à la norme DIN 18855



Quick Boiling



### Cold Zone

Designed with 6 cm of cold zone from the upper kettle surface to improve safety during operation

### Zone Froide

Conçue avec 6 cm de zone froide sur le dessus pour augmenter la sécurité

### Automatic Filling

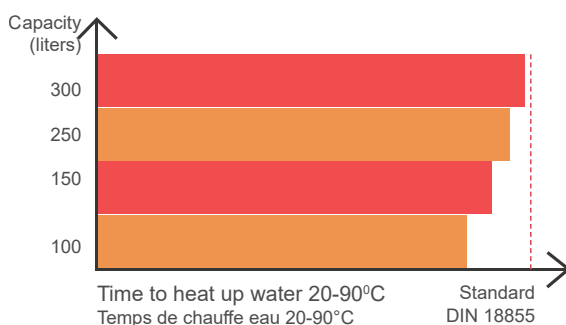
Convenient automatic filling of water in the double jacket. Obviates manual filling

### Remplissage Automatique

Remplissage automatique de l'eau distillée dans la double cuve



Auto Filling System



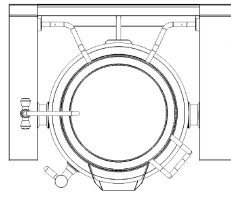
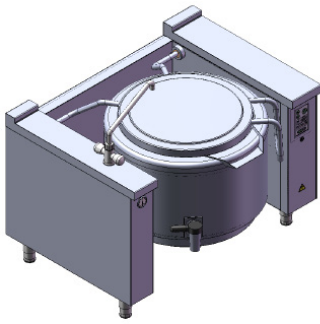
• The heating system, the kettle and the control are designed to achieve optimum performance, Nayati Boiling Pan is tested and performed better than Quick Boiling Pan category directed by DIN 18855.





• Le système de chauffe, la cuve ainsi que le panneau de contrôle ont été conçus pour atteindre des performances optimales. La marmite basculante NAYATI a été testée et est plus performante que la norme standard DIN 18855

## NEBP 100 TC TA IND

Electric Tilting Boiling Pan  
Marmite Basculante Electrique

Modèle Arrêté  
/ Model stop

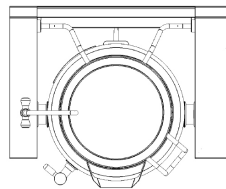
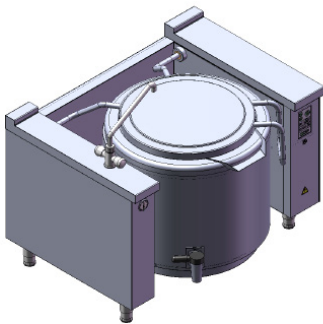






	1300 x 900 x 850/880 mm
	21 kW 400V / 3+N / 50-60 Hz
	Ø 630 mm
	100 L

## NEBP 150 TC TA IND

Electric Tilting Boiling Pan  
Marmite Basculante Electrique

19.520 €

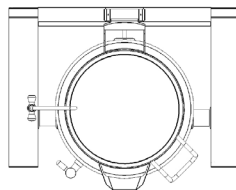
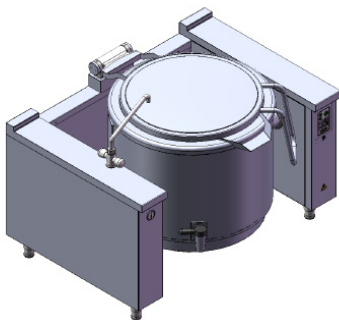






	1300 x 900 x 850/880 mm
	27 kW 400V / 3+N / 50-60 Hz
	Ø 630 mm
	150 L

## NEBP 250 TC TA IND

Electric Tilting Boiling Pan  
Marmite Basculante Electrique

Modèle Arrêté  
/ Model stop

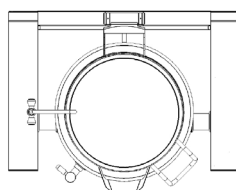
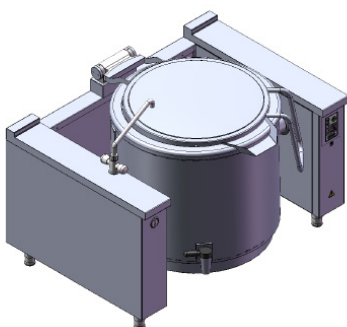






	1600 x 1100 x 900 mm
	36 kW 400V / 3+N / 50-60 Hz
	Ø 780 mm
	250 L

## NEBP 300 TC TA IND

Electric Tilting Boiling Pan  
Marmite Basculante Electrique

24.680 €



	1600 x 1100 x 900/930 mm
	36 kW 400V / 3+N / 50-60 Hz
	Ø 780 mm
	300 L

## Tilting Braising Pan - Sauteuse Basculante



- Execution in stainless steel AISI 304
- Top 2 mm thickness
- Braising pan with bottom made of stainless steel AISI 420, 20 mm thickness
- Adjustable feet

- Construction en acier inoxydable AISI 304
- Dessus 2 mm d'épaisseur
- Fond de la cuve en acier inoxydable AISI 420 de 20 mm d'épaisseur
- Pieds réglables

300°C

**High Performance**  
Highest griddle temperature up to 300°C. Usable for intensive high-temperature braising

**Haute Performance**  
Stabilité et uniformité de la température lors de la cuisson jusqu'à 300°C

**35 mm Sandwich**  
20 mm of SS 420 and 15 mm of heating block, robust and versatile

**35 mm Sandwich**  
20 mm d'acier inoxydable 420 et 15 mm pour le bloc de résistance

35 mm

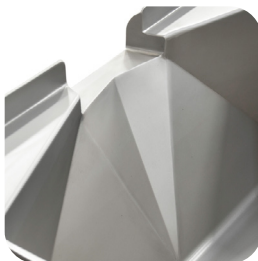


**Gastronorm Sized**  
GN containers sized design for easier transfer to or from refrigerator, chiller or oven

**Capacité GN**  
Possibilité d'utiliser des bacs GN pour faciliter le transfert des aliments

**Rounded**  
Corners are designed rounded radius for comfortable cleaning and reducing deposit of dirt

**Angles Arrondis**  
pour permettre un nettoyage aisé et diminuer le dépôt de résidus éventuels

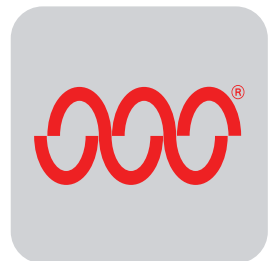


**Converging**  
Designed with converging funnel with splashback around it to minimize spillage

**Bec Verseur**  
Conçu avec un bec verseur permettant un transvasement aisé des aliments et liquides

**SSS**  
Heating System for braising pan for unfluactive heating and higher durability

**SSS**  
Système de chauffe SSS offre des performances de cuisson supérieures



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.

Le système de chauffe "SSS", signifiant Steady-State Surface (surface stable), permet une meilleure répartition et distribution de la chaleur sur toute la surface de cuisson. Il permet également une meilleure stabilité et uniformité de la température lors de la cuisson continue des aliments.

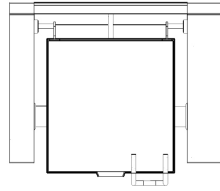
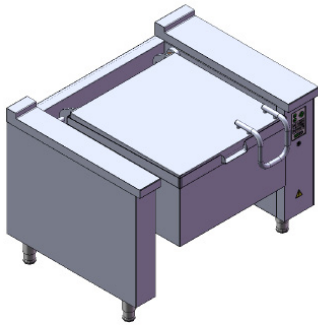







Heating Element casted into Aluminum block - *higher standard of durability*  
Résistance noyée dans un bloc en aluminium - *un standard de durabilité*

## NETP 2 GN GR

Electric Tilting Braising Pan  
Sauteuse Basculante Electrique

17.075 €

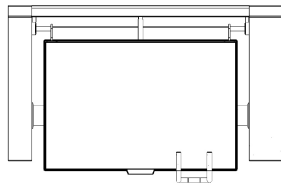
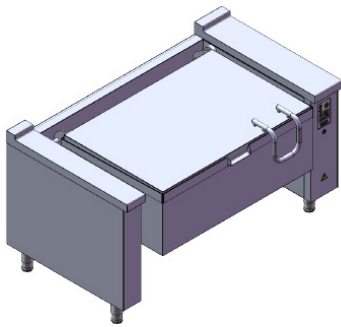







	1200 x 900/1044 x 850/880 mm
	11.9 kW 400V / 3+N / 50-60 Hz
	650 x 600 mm
	85 L
	50° - 300°C

## NETP 3 GN GR

Electric Tilting Braising Pan  
Sauteuse Basculante Electrique

19.585 €



	1600 x 900/1044 x 850/880 mm
	20.4 kW 400V / 3+N / 50-60 Hz
	1050 x 600 mm
	140 L
	50° - 300°C

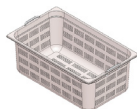
## Accessories / Accessoires



PD.9115

Column Swivel Faucet  
Robinet Pivotant

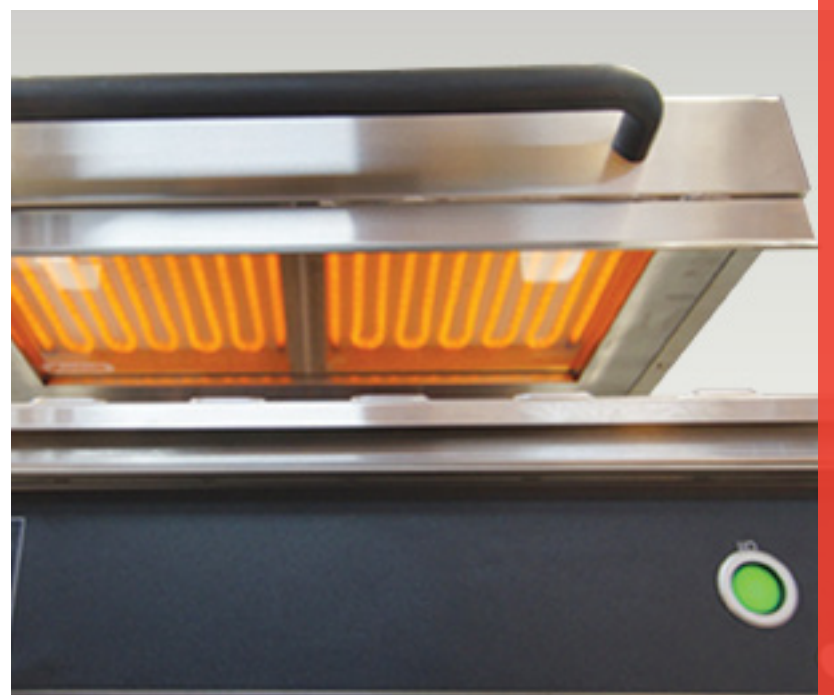
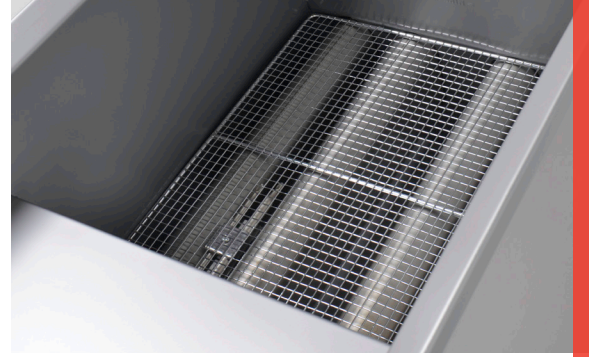
591 €



PD.125A

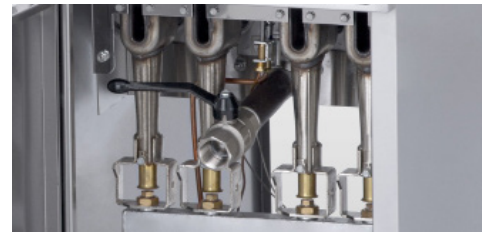
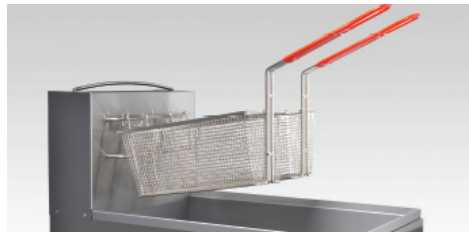
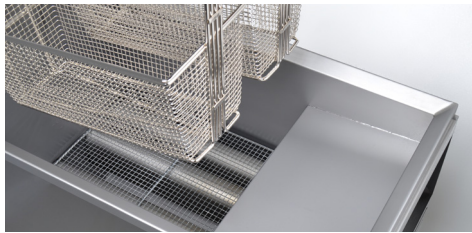
Perforated GN pan 1/1 x 190 mm  
Bac perforé GN 1/1 x 190 mm

408 €



NAYATI EXPERTISE

## Fryer - Friteuse



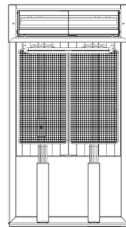
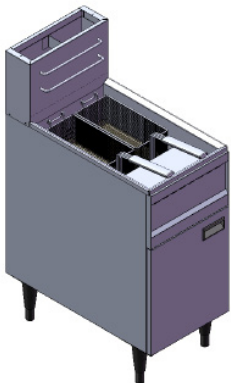
- Execution in stainless steel AISI 430
- Tank with integrated coldzone made of stainless steel 430
- Double baskets holders with hygienic shaft design
- Security valve for safety and easy oil discharge
- Oil drain pipe and container included
- Standard: 2 stainless steel reinforced frying baskets included
- Lid included
- Crumb filter included
- **Gas Version**
  - 3 or 4 tubular burners for high efficiency heating
- **Electric Version**
  - Heater placed in the tank
  - Heater can be tilted up for easy cleaning
- Suitable for continuous and repetitive frying cycle
- Adjustable feet

- Construction en acier inoxydable AISI 430
- Cuve avec zone froide intégrée en acier inoxydable 430
- Support de paniers avec design hygiénique
- Robinet de sécurité pour la vidange d'huile
- Tuyau de vidange d'huile avec récipient de récolte
- Standard: 2 paniers inclus renforcés en acier inoxydable
- Couvercle inclus
- Grille filtrante incluse
- **Version Gaz**
  - 3 ou 4 brûleurs tubulaires pour une haute performance de chauffe
- **Version Electrique**
  - Résistance placée dans la cuve
  - Résistance relevable pour un nettoyage aisé
- Conçue pour une cuisson continue
- Pieds réglables

**GFE 40 RS**

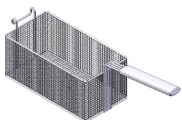
**Gas Fryer**  
Friteuse Gaz

**3.290 €**



	400 x 735 x 870/1130 mm
	21 kW
	352 x 381 mm
	23 L
	100° - 200°C
	Manual Manuel

## Accessories / Accessoires



**GS.2160**

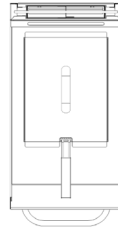
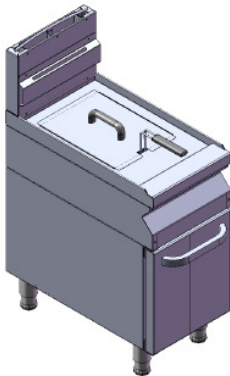
**Fryer Basket GFE - 165 x 337 x 150 mm**  
Panier à Frites GFE - 165 x 335 x 155 mm

**107 €**

**NGF 18 ER**

**Gas Fryer**  
Friteuse Gaz

**2.960 €**

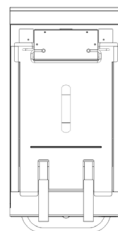
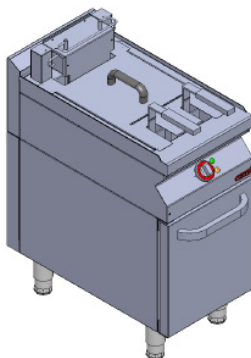


	400 x 750 x 1025/1039 mm
	16 kW
	300 x 378 mm
	18 L
	100° - 200°C
	Manual Manuel

**NEF 18 ER**

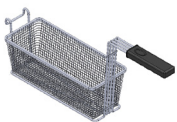
**Electric Fryer**  
Friteuse Electrique

**2.960 €**



	400 x 750 x 850/960 mm
	18 kW 400V / 3+N / 50-60 Hz
	335 x 429 mm
	18 L
	120° - 190°C

## Accessories / Accessoires



**GS.416MA**

**Fryer Basket NGF/NEF - 135 x 330 x 120 mm**  
Panier à Frites NGF/NEF - 140 x 330 x 115 mm

**180 €**



**GS.416M**

**Fryer Basket NGF/NEF - 270 x 330 x 120 mm**  
Panier à Frites NGF/NEF - 275 x 330 x 115 mm

**204 €**

## Stock Pot - *Rechaud Bas*



- Execution in stainless steel AISI 304
- Burner with strong removable cast iron grid
- Cast iron burner of Ø 180 mm
- Thermocouple and safety pilot flame
- Simple cleaning of unit and burner without use of tools
- Diameter pot maximal : Ø 520 mm
- Optional: removable cast iron wok ring
- Adjustable feet

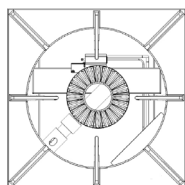
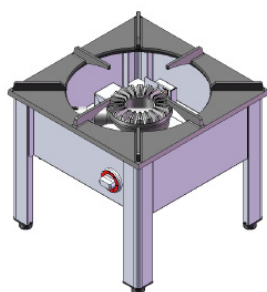
- Construction en acier inoxydable AISI 304
- Brûleur avec grille en fonte amovible déposée sur châssis
- Diamètre du brûleur: Ø 180 mm
- Veilleuse et thermocouple de sécurité
- Nettoyage facile de l'appareil et du brûleur sans outils
- Diamètre maximum pour casserole: Ø 520 mm
- Option: couronne en fonte amovible
- Pieds réglables

**NGETL 5-50**

**Gas Stock Pot - 1 burner**

Réchaud Bas Gaz - 1 brûleur

**840 €**



	500 x 500 x 475 mm
	Ø 520 mm
	LNG: 13 kW LPG: 11.5 kW
	Manual Manuel



- Burner of 13 kW lifted up with efficiency like a 15 kW - **allowing an optimized use of blue flame for more efficiency and less consumption**
- Brûleur de 13 kW rehaussé avec efficacité de 15 kW - **optimisation de la flamme bleue, plus d'efficacité pour moins de consommation énergétique**



- Cast Iron grid laying on the frame: easy cleaning of the components, easy handling and removal of the burner without tools
- Grille en fonte déposée sur le châssis: nettoyage facile, accès et démontage aisé du brûleur sans outils



- Option: Cast iron wokring removable
- Option: Couronne wok amovible en fonte

## Accessories - *Accessoires*



**GS.4005-1**

**Wok Ring Adaptor Cast Iron**

Couronne Wok en Fonte

**270 €**



## Salamander - Salamandre



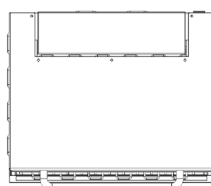
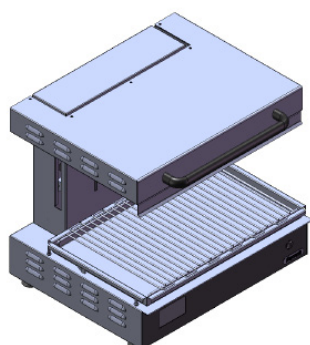
- Execution in stainless steel AISI 304
- Touch screen control to set the cooking time and working mode
- Separate temperature control of 2 heating zones
- Rapid heating quickly reaches maximum heat
- Removable chrome steel cooking grid (GN 1/1)
- Removable fat collection container
- Easy operation with free access from 3 sides
- Smooth stepless adjustable top part with 2 infra red heaters of 1.8 kW each integrated under glass
- Left and right support runners and stopper
- Selection up to 99 minutes 50 seconds with memory storage
- 4 heating stages:
  - 100% - Full Heated
  - 50% - Half Heated Right
  - 50% - Half Heated Left
  - 25% - Keep Warm
- Equipped with wall bracket for mounted placement





- Construction en acier inoxydable AISI 304
- Ecran tactile pour le réglage de la température et du mode de chauffe
- 2 zones de chauffe avec contrôle individuel de la température
- Chauffe rapide
- Grille en chrome amovible (GN 1/1)
- Bac de récupération des résidus amovible
- Accès aisé par 3 côtés
- Partie supérieure réglable avec deux tubes infrarouges de 1.8 kW chacun intégrés sous une vitre
- Réglage électronique du timer et du mode de chauffe
- Timer jusqu'à 99 minutes et 59 secondes avec mémoire
- 4 modes de chauffe:
  - 100 % - Toute la surface
  - 50 % - Partie droite
  - 50 % - Partie gauche
  - 25 % - Maintien au chaud
- Accroche murale incluse

**NES 4000 T**

**Electric Salamander**  
Salamandre Electrique

**3.585 €**



	600 x 515 x 544 mm
	475 x 365 mm
	3.6 kW 230V / 1+N / 50-60 Hz
	

## Wastebin - *Poubelle*

- Execution in stainless steel AISI 304
- Robust manufacture and design look
- Hygiene standard 100%
- Fire resistant
- Capacity for waste bag of 60 or 120 liters
- Lid to be opened by foot pedal
- Change of waste bag by opening the front swing door
- Easy to move thanks to 2 castors and legs

- Construction en acier inoxydable AISI 304
- Fabrication robuste et look design
- Standard hygiène 100%
- Anti-feu
- Capacité du sac de 60 ou 120 litres
- Ouverture du couvercle par pédale
- Fixation du sac en ouvrant la porte frontale
- Facile à déplacer grâce aux roulettes et aux pieds

### HI-CLEAN 60

### Wastebin - 60L Poubelle - 60L

610 €



	400 x 360 x 770 mm
	60 L

### HI-CLEAN 120

### Wastebin - 120L Poubelle - 120L

780 €



	465 x 420 x 935 mm
	120 L



- Smooth opening and closing of the lid without noise thanks to the shock absorber
- Ouverture et fermeture en douceur et sans bruit du couvercle grâce aux amortisseurs



- Front opening for the placement of the waste bag and easy fixation of it
- Ouverture frontale pour le placement du sac poubelle et fixation aisée de celui-ci



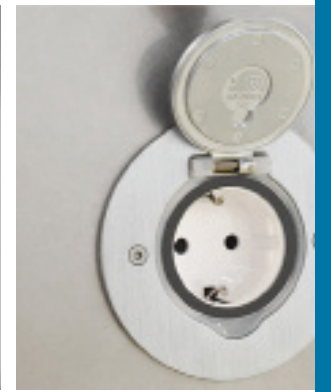
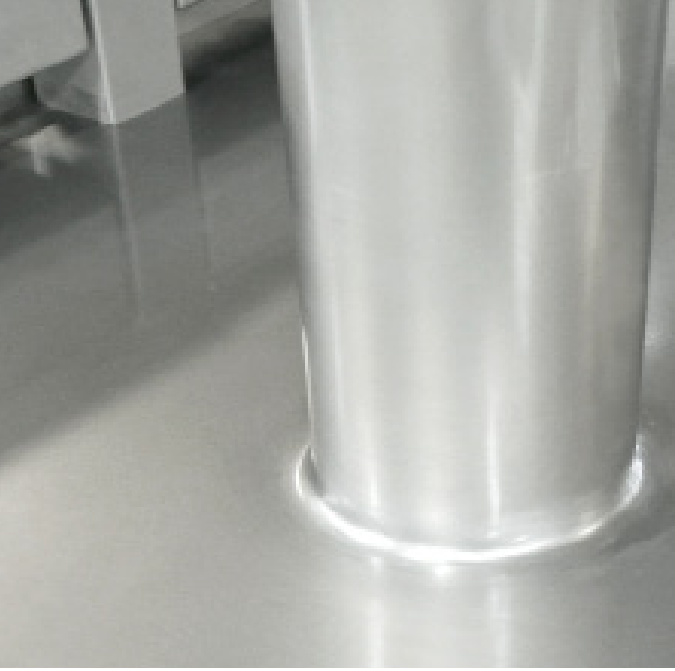
- Mobile on wheels and lid opening with pedal
- Mobile avec roues et ouverture du couvercle par pédale



Kitchen Block

*Bloc sur Mesure*

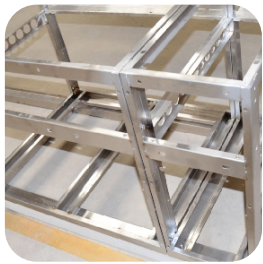




EN Nayati Gourmet Master Kitchen Blocks are designed for and with professionals. Kitchen Blocks can be made in various executions with high class components. A perfect choice for all size of kitchens compact but with a multifunctional structure. Whether the chef likes to work on a square kitchen block or a modern designed Ellipse block, Nayati fulfills the demandes. Made to measure for the Master.

FR Les blocs sur mesure Nayati sont conçus pour et avec les chefs professionnels. Il y a une multitude de possibilités d'exécution et de modules (gaz, électrique, induction) avec des composants haut de gamme. Un choix adapté pour toutes les tailles de cuisine avec sa structure multifonctionnelle. Nayati répond à tous les besoins des chefs pour un bloc traditionnel ou un bloc plus moderne comme les modèles Ellipse.

## Main Features - Caractéristiques Principales



### Rigid Frame

Solid Stainless Steel 430 frame 2 mm thickness for highest stability

### Cadre Robuste

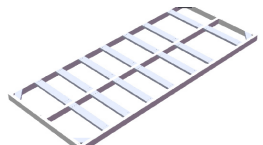
Châssis en acier inoxydable 430 de 2 mm d'épaisseur pour une grande stabilité

### Top Panel

Top constructed of Stainless Steel 304, 3 mm thickness Reinforced and radius corner

### Dessus

Construit en acier inoxydable 304 de 3 mm d'épaisseur Renforcé et coins arrondis



### Plinth

Height of 100 or 150 mm Constructed of rectangular pipes Reinforced with spines

### Plinte

Hauteur de 100 ou 150 mm Construit avec des tuyaux rectangulaires et renforcé

### Removable Cabinet

Easy of service Access to installation point Longer lifetime

### Soubassement Amovible

Facilité de service Accès aisé pour la maintenance Durée de vie allongée



### Knob Gasket

Reducing dirt coming between knob and gas valve or electrical rotary switch

### Joint pour Manette

Réduire l'infiltration de graisse entre la manette et la vanne gaz ou le commutateur électrique

### Stamped Front

Reducing liquid falling down from the top into the inner part of the appliance

### Panneau Embouti

Réduire l'infiltration de liquide à l'intérieur de l'appareil



### Seamless Flush

Guards the upper surface against water dripping inside Easy fitted and removed

### Dessus Unique

Protège contre l'infiltration d'eau à l'intérieur de l'appareil

### Scratch Resistance

Top surface repolished by hand with orbital finish to create a layer of surface resistant to scratches

### Résistance aux Rayures

Surface re-polie à la main avec finition orbitale pour créer une couche résistante aux rayures



### Vigor Top

Fully reinforced top panel that maximizes stability and expressing maximum level

### Dessus Robuste

Panneau du dessus renforcé pour augmenter la stabilité et la robustesse

### SSS

Heating System made for superior lifetime and better uniformity heating

### SSS

Système de chauffe offrant des performances de cuisson supérieurs et uniformité



### Stabilus Door

PU injected door that improve stability and sturdiness while reducing weight

### Porte Stabilisée

Amélioration de la stabilité et la robustesse tout en réduisant le poids

### Knob - Option

Luxurious Solution of metal knob made of chrome plated brass

### Manette - Option

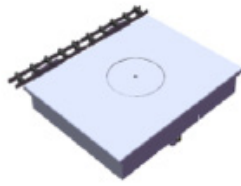
Possibilité d'avoir en option les manettes en laiton chromé



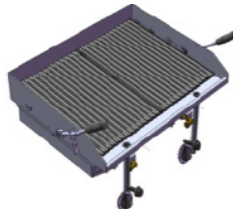
## Modules



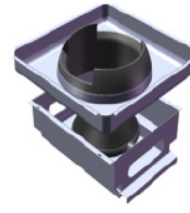
Gas Burners  
*Brûleurs Gaz*



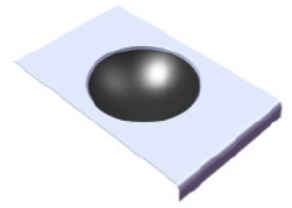
Hot Top  
*Plaque Coup de Feu*



Charcoal Grill  
*Grill Pierre de Lave*



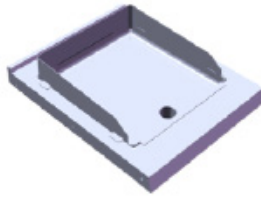
Wok



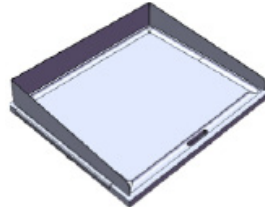
Induction Wok



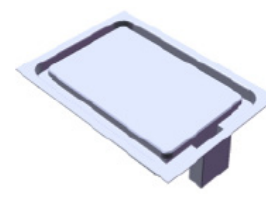
Induction



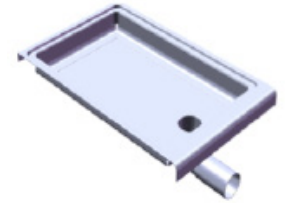
Fry Top



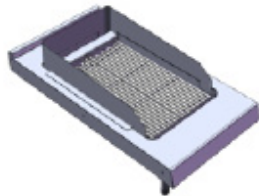
Teppanyaki



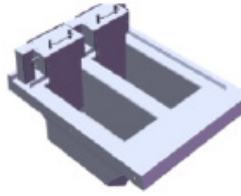
Plancha



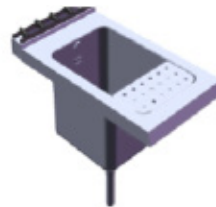
Griddle Pan  
*Grill Sauteuse*



Vapour Grill  
*Grill Vapeur*



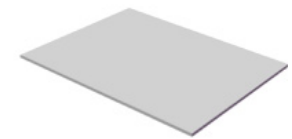
Fryer  
*Friteuse*



Pasta Cooker  
*Cuiseur à Pâtes*

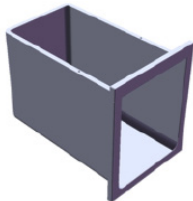


Bain Marie

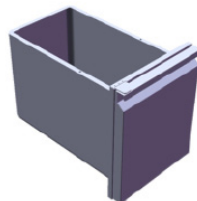


Hot Plate  
*Plaque Chauffante*

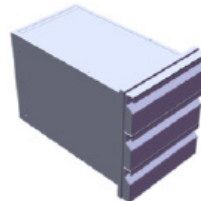
## Cabinet - Soubassement



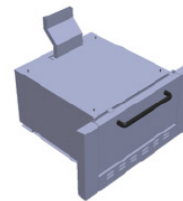
Open Cabinet  
*Armoire Ouverte*



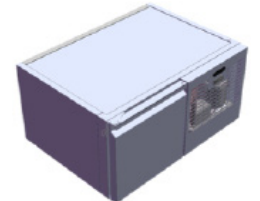
Closed Cabinet  
*Armoire Fermée*



Drawer  
*Tiroir*

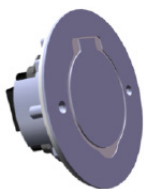


Oven  
*Four*

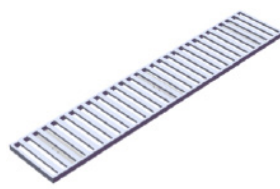


Chill undercounter  
*Soubassement réfrigéré*

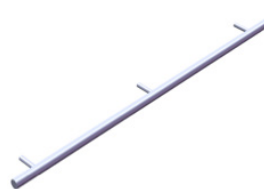
## Accessories - Accessoires



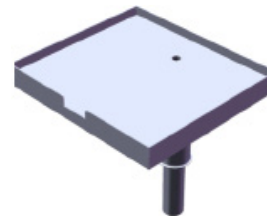
Electric Socket IPX4  
*Prise Electrique IPX4*



Overshelf  
*Etagère*



Handrail  
*Rampe*



Salamander Support  
*Support Salamandre*



Column Cylinder  
*Colonne Cylindrique*



Column Square  
*Colonne Rectangulaire*



Standard Faucet  
*Robinet Standard*



Sink Faucet  
*Robinet Evier*

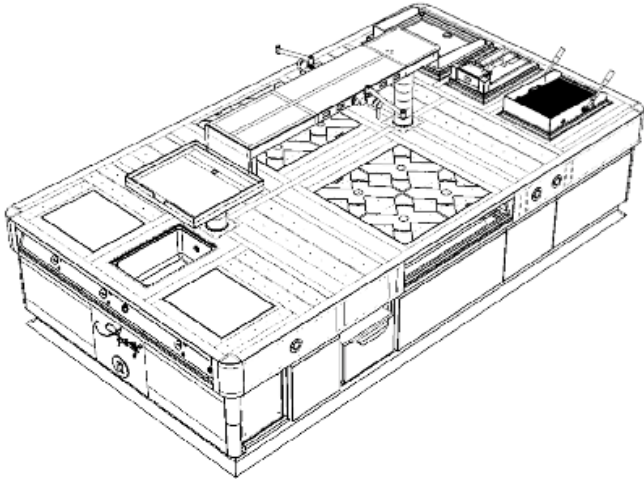


Overshelf Faucet  
*Robinet Etagère*



Stainless Steel Logo  
*Logo en Acier Inoxydable*

## Our Kitchen Blocks - *Nos Blocs Sur Mesure*











EN Nayati Gourmet Station is another special made Kitchen Block designed to optimize cooking processes. Equipped with pasta cooker auto-lifting, bain marie for maintaining the temperature of the ingredients, double induction wok and neutral GN pan container. To complete, an under counter chiller to keep the ingredient fresh. The design is optimized, the user is able to produce twice more compared to standard unit.

FR Nayati Gourmet Station est un bloc sur mesure conçu pour optimiser les performances de cuisson. Equipé d'un cuiseur à pâtes avec relevage automatique des paniers, un bain marie pour le maintien au chaud, un double wok à induction et des récipients GN neutres. L'appareil est également doté d'un soubassement réfrigéré. La capacité de production est doublée par rapport à un appareil standard.

## Standard Model - *Modèle Standard*



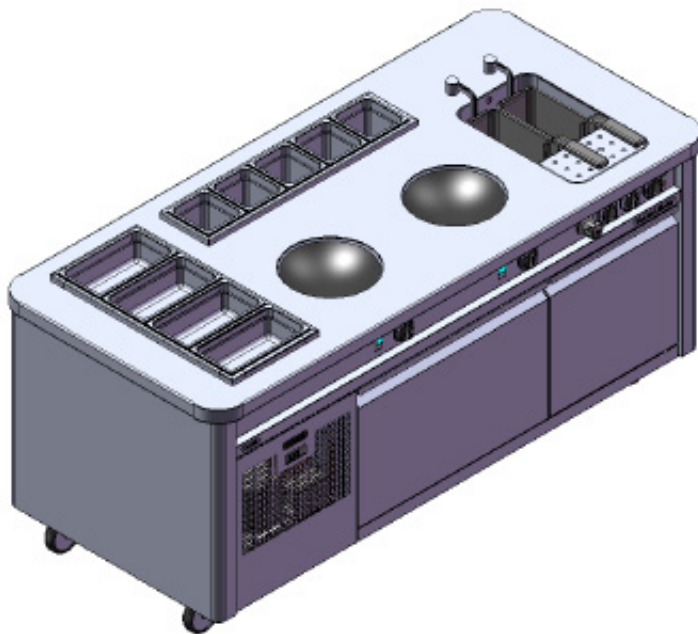
- Execution in stainless steel AISI 304
- Pasta cooker with special deep drawn tank made of stainless steel SUS 316 which can withstand salt
- Automatic lift of the pasta baskets
- Water inlet faucet and tap integrated in the front control panel
- 2 induction woks of 3.5 kW each - Ø 300 mm
- Neutral pan 5 x GN 1/6
- Cold bain marie 4 x GN 1/3
- Cold base chiller - 1 drawer - Capacity of 175 liters
- Technical cabinet with electric compartment and valve for drainage
- Easy to move due to 4 castors and 2 with breaks

- Construction en acier inoxydable AISI 304
- Cuiseur à pâtes avec une cuve spéciale en acier inoxydable SUS 316 résistante au sel
- Relevage automatique des paniers
- Robinet d'eau avec commande en façade
- 2 woks induction de 3.5 kW chacun - Ø 300 mm
- Récipients neutres 5 x GN 1/6
- Bain marie réfrigéré 4 x GN 1/3
- Soubassement réfrigéré avec 1 tiroir - Capacité de 175 litres
- Armoire technique avec compartiment électrique et robinet de vidange
- Facile à déplacer grâce à ses 4 roues, dont 2 avec freins

**NKBL 19.5-90**

**Gourmet Station - Wok Induction**

**Modèle Arrêté  
/ Model stop**



	2000 x 900 x 900 mm
	17.9 kW 400V / 3+N / 50-60 Hz
<b>Pasta Cooker - Cuiseur à Pâtes</b>	
	10.2 kW
	310 x 510 mm
	20 L
	30° - 100°C
<b>Wok Induction</b>	
	2 x 3.5 kW
	Ø 300 mm
<b>Cold Chiller - Soubassement Réfrigéré</b>	
	0,63 kW
	+2° - +10°C

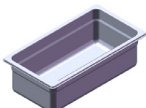
## Included accessories - *Accessoires inclus*



- 2 x Pasta Basket GN 1/3
- 2 x Panier à Pâte GN 1/3



- 5 x pan GN 1/6
- 5 x bac GN 1/6



- 4 x pan GN 1/3
- 4 x bac GN 1/3



## Nayati History

**(EN)** The name Nayati is derived from three Indonesian words: mak**NA** kar**YA** (Meaningful Work) and bak**TI** (Devotion). These values form the foundation of our company culture and together they purvey the essence of our brand. In serving our customers, we aim to deliver experiences aligned with these principles.

Nayati started in 1983 as a two men operation in the workshop of a garage. At present time, Nayati is a 40.000 m<sup>2</sup> professional manufacturing center with 700 experts from both products and service. Nayati become the leading asian manufacturer of kitchen equipement and is one of the top 5 leading manufacturers of professionnel kitchen equipment worldwide. State of the art technology are employed: latest CAD program is used for every technical visualization, fabrication processes are executed by employing the best machinery.

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## Histoire de Nayati

**(FR)** Le nom Nayati provient de trois mots indonésiens: mak**NA** kar**YA** (Travail Significatif) et bak**TI** (Dévouement). Ces valeurs constituent le fondement de la culture de notre entreprise et représentent l'essence de notre marque. En servant nos clients, nous nous efforçons de respecter ces principes.

Nayati a été créé en 1983 à Semarang en Indonésie par Thendy Susanto. Nayati est, aujourd'hui, une usine professionnelle de 40.000 m<sup>2</sup> avec plus de 700 employés. Nayati est devenu le leader asiatique pour la fabrication de matériel de cuisine professionnel et fait partie des 5 plus grands fabricants de matériel de cuisine professionnel au monde. Toutes les dernières technologies sont utilisées: les derniers programmes CAD pour toutes les visualisations techniques et la fabrication se fait sur les machines les plus performantes disponibles actuellement sur le marché mondial.



**(EN)** Nayati strongly believes that quality is and will always be the key to achieve our vision and mission. Our products go through meticulous quality control process from the arrival of components and materials, to the delivery and installation of finished goods. Detailed product information is also attached to each appliance and available online to help our dealers and end users to better understand our equipment

All of Nayati products and components are certified with CE, SVDW and DVGW. Nayati Management System is certified ISO 9001:2015 to ensure continuous improvement and traceability of documents.

**(FR)** Nayati est convaincu que la qualité est et restera l'outil indispensable pour remplir notre mission. Nos produits sont soumis à des processus de qualité minutieux dès l'arrivée des composants et matériels jusqu'à la livraison et l'installation de nos appareils. Chaque appareil est accompagné d'un manuel d'utilisation afin d'aider nos revendeurs et clients à mieux comprendre nos équipements.

Tous les appareils et composants Nayati sont certifiés CE, SVDW et DVGW. La société Nayati a été certifiée ISO 9001:2015 pour assurer l'amélioration continue des processus de fabrication et une traçabilité des documents.





## References

### Hotel

- Accor Hotels
- Aman Resort & Hotels
- Beau Rivage Palace
- Best Western Hotels
- Buddha Bar Hotels
- Ciputra Hotels
- Club Med
- Dynasty Resort
- Grand Sahid Jaya
- Hard Rock Hotels
- Hyatt Hotels & Resorts
- Intercontinental Resort
- JW Marriott
- Legian Paradiso Hotel
- Oberoi Hotels & Resorts
- Shangri-La Hotels & Resorts
- Sheraton Hotels & Resorts
- Sunlake Hotel
- Tangla Hotel
- The Peninsula Hotels
- The Ritz-Carlton
- The St Regis Resort Hotel

### Café / Restaurant

- A&W
- Black Canyon
- Burger King
- Café Grévin
- Dunkin' Donuts
- Fufu Restaurants
- J.Co Donuts & Coffee
- KFC
- Let's Wok
- Gatsu Gatsu
- McDonald's
- O'Panda
- Paradise Dynasty
- Pitaya
- Pizza hut
- Starbucks Coffee
- Texas Chicken
- Wok On Fire

## SIRHA LYON - FRANCE



## HOST MILAN - ITALY



## HOTELEX - SHANGHAI





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A series of horizontal dotted lines for writing notes.



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- ® All our appliances are CE certified
- Our prices are exclude V.A.T and ex-works
- We reserve the right to amend technical design and specification without prior notice
- Sizes of the equipments are not proportional between them
- Pictures are not contractual
- Any reproduction even partial is strictly prohibited

- ® • Tous nos appareils sont certifiés CE
- Nos prix de vente sont hors TVA et ex-works
- L'apparence ainsi que les données techniques des appareils sont sujets à des modifications sans avertissement préalable
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