

# NORIOTA



**NMG18**

**NMG18 GAS GRIDDLE, MANUAL CONTROL, 1 BURNER, 18 IN**

## FEATURES AND BENEFITS

**Fully welded stainless steel front with bullnose:** Durable commercial construction designed to withstand continuous use in demanding kitchen environments.

**Q235 mild steel griddle plate, 1.6 cm (5/8 in) thick:** Provides strong heat retention and reliable cooking performance for a wide range of griddle applications.

**U-shaped stainless steel burner, 30,000 BTU/hr:** Provides reliable heat output for everyday griddle cooking in compact commercial setups.

**Single heating zone, 30.5 cm (12 in):** Offers straightforward temperature control for focused cooking applications.

**Independent manual control with standing pilot:** Provides direct flame control for each section with reliable and straightforward operation.

**Welded griddle plate seams:** Helps reduce grease buildup and supports easier cleaning during daily use.

**Front grease trough and removable stainless steel drip tray:** Help manage grease runoff and simplify routine cleaning during daily use.

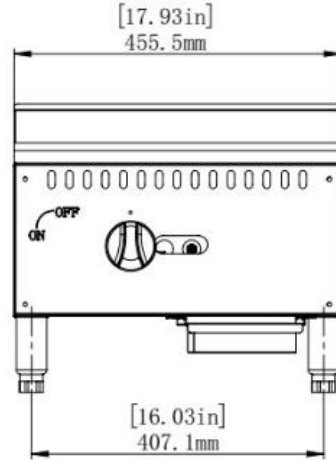
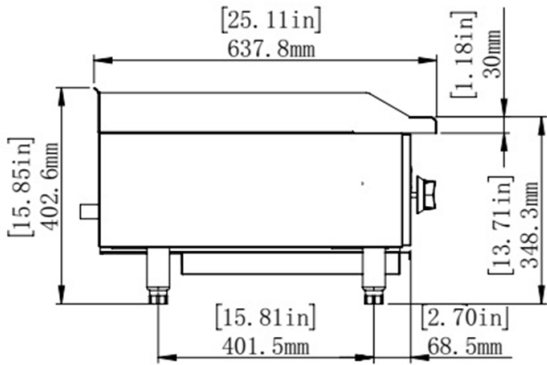
**Welded stainless steel backsplash with side splashes:** Helps contain grease and debris within the cooking area during operation.

**Ships configured for Natural Gas, field convertible to Liquid Propane (LPG):** Provides installation flexibility using included conversion components.

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[www.noriota.ca](http://www.noriota.ca) | [support@noriota.ca](mailto:support@noriota.ca) | 1-877-NORIOTA

# N O R I O T A



## Technical Data

<b>Gas Type</b>	Ships configured for Natural Gas, field convertible to Liquid Propane (LPG) using included conversion components
<b>Gas Connection</b>	3/4 in NPT
<b>Minimum Supply Pressure</b>	Natural Gas: 4 in. W.C., Liquid Propane: 10 in. W.C.
<b>Burner Type</b>	U-shaped stainless steel burner design
<b>Burner Input</b>	30,000 BTU/hr per burner
<b>Number of Burners</b>	1
<b>Total Heat Input</b>	30,000 BTU/hr total
<b>Ignition Type</b>	Standing pilot
<b>Burner Control</b>	Independent manual control valve for each burner
<b>Heating Zone Width</b>	45.2 cm (17.8 in)
<b>Griddle Plate</b>	Q235 mild steel, 1.6 cm (5/8 in) thick
<b>Cooking Surface Size (W x D)</b>	45.2 x 48.2 cm (17.8 x 19 in)
<b>Backsplash / Side Splashes</b>	Welded stainless steel backsplash, 7.6 cm (3 in) high, with side splashes
<b>Grease Trough</b>	Front grease trough, 7.6 cm (3 in) wide
<b>Drip Tray</b>	Removable stainless steel
<b>Legs</b>	Adjustable 10.2 - 12.7 cm (4 - 5 in) stainless steel
<b>Flue / Ventilation Requirements</b>	For commercial indoor use under an approved ventilation hood in accordance with local codes
<b>Unit Dimensions (W x D x H)</b>	45.6 x 63.8 x 40.3 cm (17.9 x 25.1 x 15.9 in)
<b>Unit Weight</b>	44.5 kg (98.1 lb)
<b>Shipping Dimensions (W x D x H)</b>	56.5 x 78.5 x 49.0 cm (22.2 x 30.9 x 19.3 in)
<b>Shipping Weight</b>	59 kg (130.1 lb)
<b>Warranty</b>	2 years parts & labour
<b>Includes</b>	Gas regulator, (4) adjustable legs, removable drip tray, gas conversion kit

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