N O R I O T A

NMG48 GAS GRIDDLE, MANUAL CONTROL, 4 BURNERS, 48 IN

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Intertek
ANSI/NSF 4



NMG48

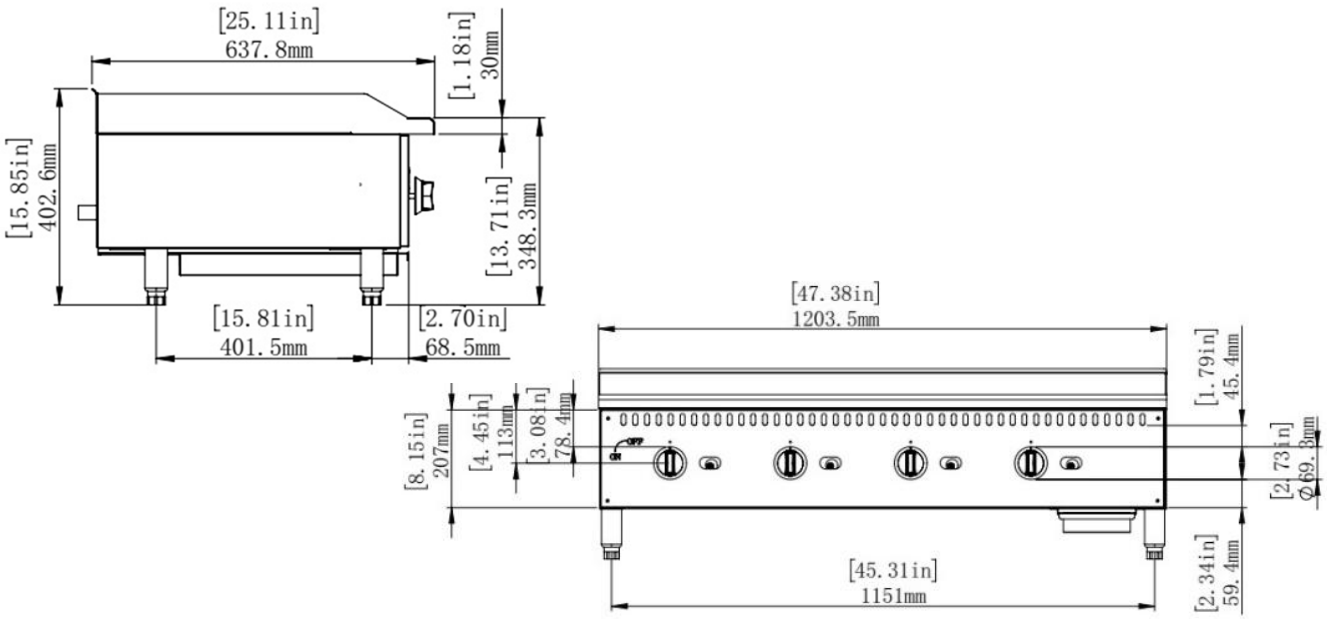


FEATURES AND BENEFITS

- **Fully welded stainless steel front with bullnose**: Durable commercial construction designed to withstand continuous use in demanding kitchen environments.
- **Designed for high-volume commercial use**: Supports continuous multi-product cooking in busy kitchen environments.
- **Q235 mild steel griddle plate, 1.9 cm (3/4 in) thick**: Provides increased heat retention and reliable cooking performance for high-volume commercial griddle applications.
- **U-shaped stainless steel burners, 30,000 BTU/hr each**: Delivers high total heat output across the cooking surface for demanding commercial kitchens.
- **Four independent heating zones, 30.5 cm (12 in) each**: Allow operators to cook multiple foods at different temperatures simultaneously across a wider cooking surface.
- **Independent manual controls with standing pilots**: Provide 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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Technical Data	
Gas Type	Ships configured for Natural Gas, field convertible to Liquid Propane (LPG) using included conversion components
Gas Connection	3/4 in NPT
Manifold Pressure	Natural Gas: 4 in. W.C., Liquid Propane: 10 in. W.C.
Burner Type	U-shaped stainless steel burner design
Burner Input	30,000 BTU/hr per burner
Number of Burners	4
Total Heat Input	120,000 BTU/hr total
Ignition Type	Standing pilot
Burner Control	Independent manual control valve for each burner
Heating Zone Width	30.5 cm (12 in) per control
Griddle Plate	Q235 mild steel, 1.9 cm (3/4 in) thick
Cooking Surface Size (W x D)	120 x 48.2 cm (47.2 x 19 in)
Backsplash / Side Splashes	Welded stainless steel backsplash, 7.6 cm (3 in) high, with side splashes
Grease Trough	Front grease trough, 7.6 cm (3 in) wide
Drip Tray	Removable stainless steel
Legs	Adjustable 10.2 - 12.7 cm (4 - 5 in) stainless steel
Flue / Ventilation Requirements	For commercial indoor use under an approved ventilation hood in accordance with local codes
Unit Dimensions (W x D x H)	120.4 x 63.8 x 40.3 cm (47.4 x 25.1 x 15.9 in)
Unit Weight	126.5 kg (278.9 lb)
Shipping Dimensions (W x D x H)	131 x 79 x 49 cm (51.6 x 30.9 x 19.3 in)
Shipping Weight	154.7 kg (341.0 lb)
Warranty	2 years parts & labour
Includes	Gas regulator, (4) adjustable legs, removable drip tray, gas conversion kit