




 **HQ04**

DIGITIZATION OF GAS FLAMES

A DEFINITIVE SOLUTION
TO PROFESSIONAL COOKING PROBLEMS

www.digitalchefs.es

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by *ntgas*

THE AUTOMATIC BURNER YOU ARE

1 The core of our eHQ04 is our professional cast iron burner, known on the market because of its power, durability, virtues and benefits.

2 This automatic version of our traditional burner is a worldwide novelty and **is not comparable to any other burner on the market, because of its simple manually controlled programming system and its patented combustion and control system.**

3 **This is not a kitchen robot.** Kitchen robots assist cooks to elaborate recipes.

4 eHQ04 burners reproduce cooking phases with 3 different powers (maximum, medium and minimum power). **The same results are always obtained for dishes cooked with the same ingredients and proportions.** There is no need for kitchen experts. **Results are** always the same, **homogeneous and standardized.**

5 As far as rice dishes are concerned, paella is the most popular traditional Spanish dish, and at the same time, **the most complicated recipe of Spanish cuisine to cook.** The eHQ04 burner simplifies the cooking process. Once the expert chef has programmed his paella recipe, our digitized eHQ04 burner can reproduce it continuously. eHQ04 burner's programme intervenes from the moment the rice is added. **No failures can arise and the same results are guaranteed.**

6 eHQ04 burner's programming is very easy. It is done from a **mobile telephone or tablet with a very intuitive app.** Once the burner is programmed, the user cannot modify the recipe accidentally. **Reproductions are assured.**

7 From our experience, **it is possible to save up to an average of 30% of broth and up to an average of 40% in gas consumption.** eHQ04 burners contribute to our planet's sustainability.



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WAITING FOR

8 Unlike other systems, this burner has no need for an ignition pilot as it is equipped with a **patented IDG system** (Ionic Digital System) which contributes to save an additional 5% in gas consumption compared to classic systems with pilot and thermocouple.

9 This burner is **very simple to operate**, requires very little cooking skills and is easy to learn. **One end user can control up to 15 to 20 digitised burners at the same time. Productivity increase is assured.** A large number of recipes can be programmed. While the burners are working, the chef can take care of other kitchen tasks.

10 With this system, recipes are always executed the same way. **Sales price calculation and profit margins are therefore calculated very precisely.** There are no surprises and no unexpected results.

THE PERFECT UNION

EL PAELLER's wood-fired broths are the perfect consumable to provide more value to **eHQ04** burner's customers and **to distributors' sales, who can now sell the best homemade wood-fired broth for rice dishes.**

Consistent flavor. Authentic and delicious flavours are guaranteed with each preparation.

Time and money saving. Cooking process is simplified. No need to make broths from scratch.

Cost reduction. The combination of **EL PAELLER** broths and **NTGAS** automatic eHQ04 burners allows you to reduce labor and energy consumption.

Productivity. Large quantities of rice dishes can be made at the same time. Production capacity is increased without compromising quality.



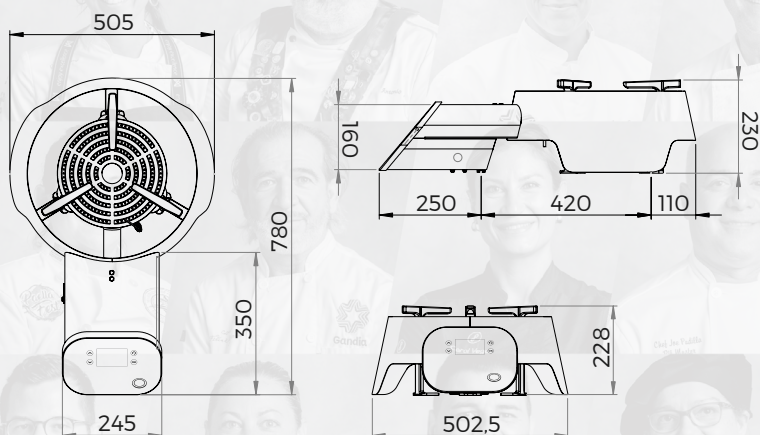
EL PAELLER

TRADICIÓN A LEÑA

Model eHQ04

External dimensions	Width (mm)	505
	Length (mm)	780
	Height (mm)	228
Nominal heat consumption kW (Hi)		10.4
Gas connection according to EN 10226-1.2 standard		½"
Type		A ₁
Weight (Kg)		24
Connection to single-phase* electrical network		70 -240 v 50 -60hz

*When carrying out and adjusting the installation, never exceed this value.



Ask your distributor for
more information on our
eHQ04 burner and
EL PAELLER broths

ntgas