

# SERIE GIANO

**Code** CR1011089      **Model** N1100FTF/E900



## ELECTRIC FRY-TOP PASS THROUGH SMOOTHED PLATE - ON ELECTRIC OVEN

### General characteristics

1100 Pass-Through Line is characterized by its versatility, its perfect modules matching and their sturdiness, thanks to the 2 mm thick cooking tops in s/s AISI 304 cut with laser. All these features allow to assemble central cooking blocks on specific customers' request. Reliability and high efficiency are granted by tested components and high performances of heating elements. Stands can be equipped with pass-through ovens, heated, ventilated, neutral, either suspended or cantilever cupboards. Appliances in compliances with CE standards.



### FRY TOP

### Technical/functional characteristics

- Outer casing in s/s 18/10 and Schotch Brite finishing.
- Top with thickness 2mm.
- Shaped cooker control panel with knobs slanted towards the operator.
- Cooking plate made of soft iron.
- Large grease drawer.
- Heating by mean of incoloy armoured heaters.
- Thermostatically-controlled temperature range from 50°C to 300°C.
- Safety thermostat.

#### ELECTRIC OVEN

- Thermally-insulated stainless steel oven (539x1018x292mm) .
- Thick cast iron bottom for efficient heat distribution.
- Door and internal door made from stainless steel, fully insulated and mounted on self-balancing hinges.
- Ergonomic full length handle with thermal insulation.
- Heating with independent regulated armoured heating elements on oven roof and to the bottom.
- Thermostatically-controlled temperature range from 60° to 300°C. Safety thermostat.
- Standard 1 oven grid.

### Technical Data

Dimensions	
Width (mm)	900
Depth (mm)	1100
Height (mm)	860
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	400V/3N
Cold water connection (Ø)	-
Hot water connection (Ø)	-

Cold soft water connection (Ø)	-
Drain (Ø)	-
Gas power (KW)	-
Electric power (KW)	29
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	-

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Code	Description
CR1011759	FRONT KICK PLATE - L=900
TV107	PAINT TRATMENT FOR OVEN DOOR
NZL110	SIDE KICK PLATE
TEGL01	OVEN TRAYS
BN2593590	FRONTAL HAND-RAIL
TEGL02	OVEN TRAYS
CR1011739	KIT OF DRAWERS FOR NEUTRAL BASE 900
TV101	PAINT TRATMENT FOR LATERAL PANEL