

SERIE GIANO

Code CR1010629 **Model** N1100FTT/G910



GAS FRY-TOP PASS THROUGH RIBBED PLATE - TOP VERSION

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.
- Burner with self-stabilizing flame.
- Temperature adjustment and regulation with thermostatic valve with safety thermocouple (150-300°C).
- Piezo ignition.

Technical Data

Dimensions	
Width (mm)	900
Depth (mm)	1100
Height (mm)	280
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	-
Cold water connection (Ø)	-
Hot water connection (Ø)	-

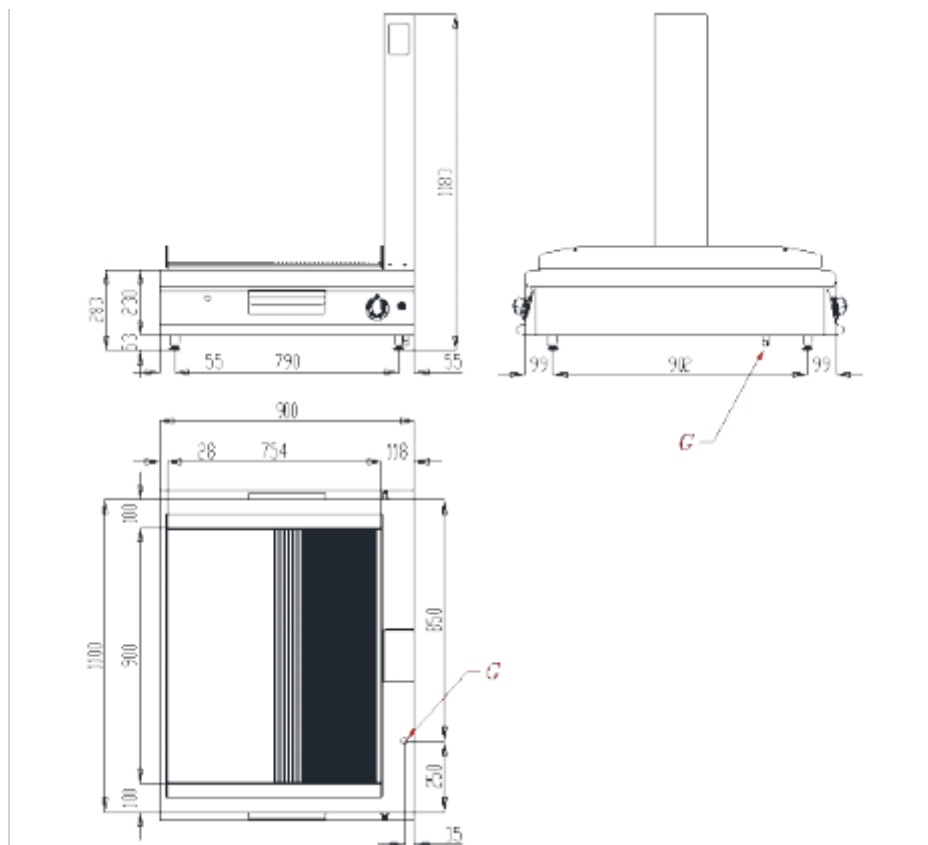
Cold soft water connection (Ø)	-
Drain (Ø)	-
Gas power (KW)	15
Electric power (KW)	-
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	-

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Code	Description
BN2593590	FRONTAL HAND-RAIL