

SERIE GIANO



Code CR1010999 **Model** N1100FTVP/E910

ELECTRIC FRY-TOP PASS THROUGH RIBBED PLATE - ON CUPBOARD

General Features

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 compliance 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.

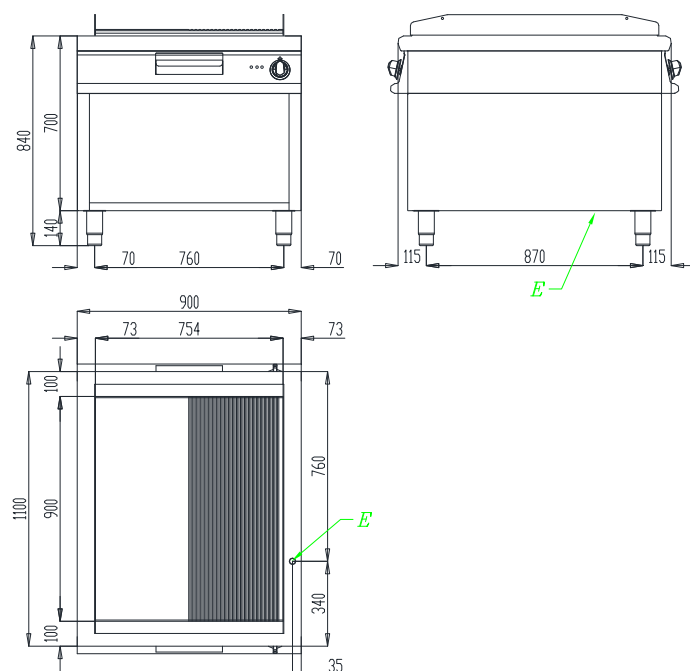
Technical Data

DIMENSIONS	
Width (mm)	900
Depth (mm)	1.100
Height (mm)	860
Gas connection (Ø)	
Electric connection (V/~ / HZ)	400
Cold water connection (Ø)	
Hot water connection (Ø)	

Cold soft water connection (Ø)	
Drain (Ø)	
Gas power (mm)	
Electric power (mm)	20
Plate dimensions (mm)	
Tank capacity (Lt)	
TANK DIMENSIONS	
Internal ovens dimension(mm)	

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Installation layout



G	GAS CONNECTION
E	ELECTRIC CONNECTION
CW	COLD WATER CONNECTION
HW	HOT WATER CONNECTION
SW	SOFT COLD WATER CONNECTION
D	DRAIN

ACCESSORIES

Code	Description
BN2593590	FRONTAL HAND-RAIL
CR1011739	KIT OF DRAWERS FOR NEUTRAL BASE 900
CR1011759	FRONT KICK PLATE - L=900
NZL110	SIDE KICK PLATE
TV104	PAINT TRATMENT FOR 8 DRAWERS
TV105	PAINT TRATMENT FOR DOOR
TV101	PAINT TRATMENT FOR LATERAL PANEL