SERIE GIANO

Code CR1010049 **Model** N1100NE/450



NEUTRAL TOP - 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 alllow to assemble central cooking blocks on specific customers' request. Reliability and high effi ciency 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.



AMBIENT TOPS

Technical/functional characteristics

- Outer casing in s/s 18/10 and Schotch Brite finishing.
- Top with thickness 2mm.

Technical Data

Dimensions	
Width (mm)	450
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)	-
Electric power (KW)	-
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	-

Tel. 0437 8554 - Fax 0437 855444 E-mail: info@baronprofessional.com Website: www.baronprofessional.com

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No image

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