

4 GAS BURNERS PASS THROUGH TOP VERSION - SELF-CLEANING SYSTEM + ELE. IGNITION

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 compliance with CE standards.

GAS RANGE

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.
- Nickel-plated 5, 7, 7 and 10 kW burners with stable flame.
- Gas valve with thermocouple and pilot light.
- Acid-resistant black enamelled cast iron burner grates with long spokes suitable for supporting small pots and pans.
- Stainless steel drip bowls.

Technical Data

Dimensions	
Width (mm)	900
Depth (mm)	1100
Height (mm)	280
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	230V/1N
Cold water connection (Ø)	-
Hot water connection (Ø)	-

Cold soft water connection (Ø)	-
Drain (Ø)	3/4"
Gas power (KW)	31,4
Electric power (KW)	0,01
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	-

SERIE GIANO

Code CR101959 **Model** N1100PC/G9013



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No image

Code	Description
9PRL	RADIANT PLATE - PLAIN - 900 SERIE
9PRR	RADIANT PLATE - RIBBED - 900 SERIE
BN2593590	FRONTAL HAND-RAIL