

SERIE GIANO



Code CR1011639 **Model** N1100PCVP/G4503

2 GAS BURNERS PASS THROUGH ON CUPBOARD

General Feautures

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.



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.

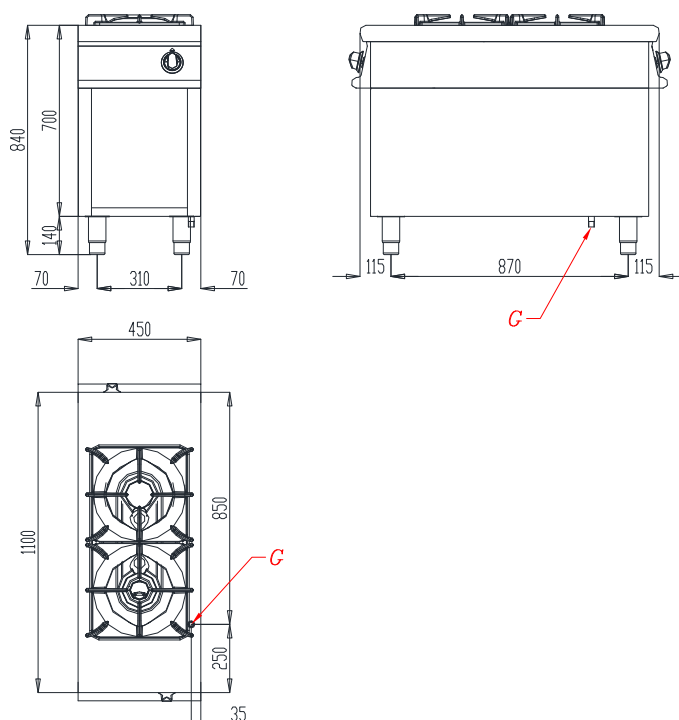
Technical Data

DIMENSIONS	
Width (mm)	450
Depth (mm)	1.100
Height (mm)	860
Gas connection (Ø)	1/2"
Electric connection (V/~ /HZ)	
Cold water connection (Ø)	
Hot water connection (Ø)	

Cold soft water connection (Ø)	
Drain (Ø)	
Gas power (mm)	14
Electric power (mm)	
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
CR1011729	KIT OF DRAWERS FOR NEUTRAL BASE 450
CR1011749	FRONT KICK PLATE - L=450
NZL110	SIDE KICK PLATE
TV101	PAINT TREATMENT FOR LATERAL PANEL
TV105	PAINT TREATMENT FOR DOOR
TV103	PAINT TREATMENT FOR 4 DRAWERS
BN418031910030	RADIANT PLATE - PLAIN - 900 SERIE
BN418031910040	RADIANT PLATE - RIBBED - 900 SERIE