

# SERIE GIANO



**Code** CR1010519

**Model** N55BRF/E900

## ELECTRIC MULTI COOKING BRATT PAN

### 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.



### BRATT PANS

### Technical/functional characteristics

The multi-purpose bratt pan are widely used in cooking stews, sauces, Bolognese sauce, risotto, omelettes, poached eggs and vegetables, cooking with a drop of oil. Steel fixed tank. Heating elements underneath the bottom. Adjustable temperature from 50 to 300°C.

#### *Technical Data*

DIMENSIONS	
Width (mm)	900
Depth (mm)	550
Height (mm)	860
Gas connection (Ø)	
Electric connection (V/~ / HZ)	230
Cold water connection (Ø)	
Hot water connection (Ø)	

Cold soft water connection (Ø)	
Drain (Ø)	
Gas power (mm)	
Electric power (mm)	4.5
Plate dimensions (mm)	
Tank capacity (Lt)	
TANK DIMENSIONS	
Internal ovens dimension (mm)	

# SERIE GIANO

## 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
CR1011729	KIT OF DRAWERS FOR NEUTRAL BASE 450
CR1011759	FRONT KICK PLATE - L=900
NZL110	SIDE KICK PLATE
TV101	PAINT TRATMENT FOR LATERAL PANEL
TV105	PAINT TRATMENT FOR DOOR
TV103	PAINT TRATMENT FOR 4 DRAWERS
BN418032900010	SERIE GIANO DOOR