

SERIE GIANO

Code CR1010349 **Model** N550FR/G450



GAS DEEP FAT FRYER 1 TANK 10 LT

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.



FRYERS

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.
- S/s AISI 18/10 tank with cool zone and foam area.
- Oil discharge tap.
- Safety thermostat (230°C) to prevent oil overheating.
- Heating by means of a s/s burner mounted on the outside of the tank.
- Oil temperature controlled by a thermostat with a range from 100 to 185°C.
- Tank capacity 10 liters.

Technical Data

Dimensions	
Width (mm)	450
Depth (mm)	550
Height (mm)	860
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	-
Cold water connection (Ø)	-
Hot water connection (Ø)	-

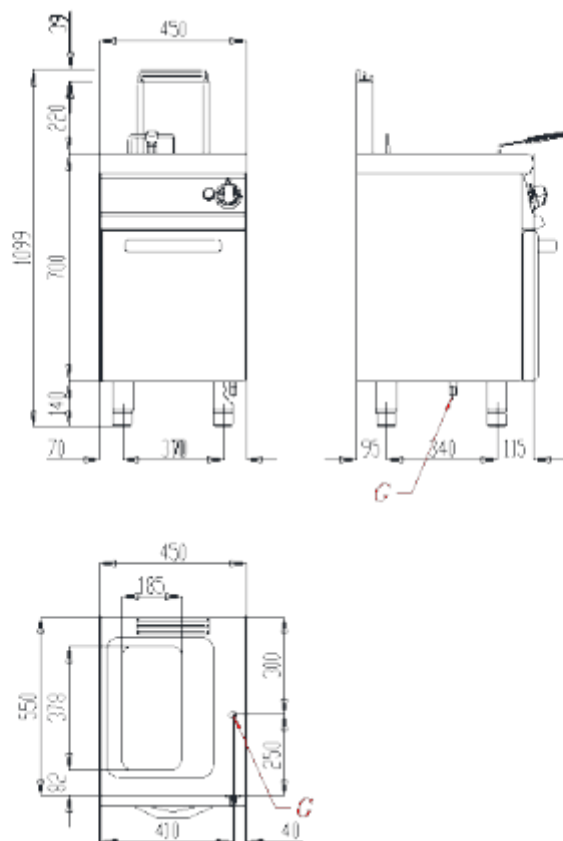
Cold soft water connection (Ø)	-
Drain (Ø)	-
Gas power (KW)	9,5
Electric power (KW)	-
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	-

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Code	Description
TV103	PAINT TRATMENT FOR 4 DRAWERS
TV105	PAINT TRATMENT FOR DOOR
CR1011749	FRONT KICK PLATE - L=450
NZL110	SIDE KICK PLATE
TV101	PAINT TRATMENT FOR LATERAL PANEL