

GAS FRY-TOP SMOOTH CHROME-PLATED PLATE - TOP VERSION

Project
Rev.:
Zone:
Location:



CODICE
CR1010559

MODELLO
N550FTT/G905

SERIE
SERIE GIANO

GENERAL CHARACTERISTICS

The Giano pass-through Series appliances are characterized by their great versatility, the perfect combination of modules, and their robustness, thanks to 2 mm thick laser-cut AISI 304 cooking surfaces.

These peculiarities make it possible to make firing blocks according to specific customer requirements.

Reliability and high efficiency are ensured by the use of tested components and the high efficiency of the heating elements used.

Support bases can be equipped with pass-through ovens, ventilated hot cabinets, neutral, or cantilevered or bridged.

Machines all complying with CE regulations.

RAL paint treatment can be requested.



TECHNICAL SPECIFICATIONS

Stainless steel outer coatings and Scotch Brite finish.

Tops with a thickness of 2 mm.

Contoured dashboards with controls angled toward the operator.

Cooking plate made of soft iron (normal plate), coated with polished hard chrome (chrome plate).

Large fat collection drawer.

Self-stabilized flame burner.

Temperature regulation by thermostatic valve with safety thermocouple (115°C-300°C).

Piezo ignition.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1010559
DEFINITION	N550FTT/G905 FTG LISCIO CROM. M90 TOP
COMMERCIAL LINE	SERIE 1100
SUPPLY	GAS
DIM. WIDTH	900 mm
DIM. PRODUCTIVITY	550 mm
DIM. HEIGHT	280 mm
NET WEIGHT	0 Kg
VOLUME (net)	0.139
PACKAGE LENGTH	1020 mm
PACKAGE WIDTH	1260 mm
PACKAGING HEIGHT	620 mm
PACKAGE VOLUME	0,797 m3
GROSS PACKING WEIGHT	0 Kg
GAS POWER	9.5
GAS POWER (G25.3/25mbar)	9,00
GAS/REFRIGERANT TYPE	GPL 28-30/37 mbar
CERTIFIED MODEL	N550FTT/G905

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