

GAS PASS-THROUGH SOLID TOP - ON OPEN BASE WITH DOORS

Project
Rev.:
Zone:
Location:



CODICE
CR1011119

MODELLO
N1100TPVP/900

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.

Polished steel cooking plate.

Plate heating (4 zones) by means of 4 kW heating elements.

Temperature regulation of heating elements from 50 to 400°C by thermostat.

Heating activity indicator light.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1011119
DEFINITION	N1100TPVP/900 TUTTAPIAST.GAS M90 A/G C/P
COMMERCIAL LINE	SERIE 1100
SUPPLY	GAS
DIM. WIDTH	900 mm
DIM. PRODUCTIVITY	1100 mm
DIM. HEIGHT	870 mm
NET WEIGHT	144 Kg
VOLUME (net)	0.861
PACKAGE LENGTH	1260 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1150 mm
PACKAGE VOLUME	1,414 m3
GROSS PACKING WEIGHT	170 Kg
GAS POWER	14
GAS POWER (G25.3/25mbar)	13,50
GAS/REFRIGERANT TYPE	GPL 28-30/37 mbar
CERTIFIED MODEL	N1100TPVP/900

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