

THROUGH-FRYER GAS 1 TUB 15 L

Project
Rev.:
Zone:
Location:



CODICE
CR0993009

MODELLO
N1100FR/G450

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.

AISI 18/10 stainless steel tanks with cold zone and foam expansion zone.

Oil drain tap.

Safety thermostat (230°C) against excessive oil temperatures.

Oil temperature controlled by thermostat with adjustment from 100 to 190°C.

Tank with a capacity of 10 L.

GAS FRYER

Heating by stainless steel burner outside tank.

ELECTRIC FRYER

Heating by armored heating elements inside the tank and rotatable by more than 90°.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR0993009
DEFINITION	N1100FR/G450 FRIGGITRICE GAS 1V.15LT M45
COMMERCIAL LINE	SERIE 1100
DIM. WIDTH	450 mm
DIM. PRODUCTIVITY	1100 mm
DIM. HEIGHT	870 mm
NET WEIGHT	64.175 Kg
VOLUME (net)	0.431
PACKAGE LENGTH	1000 mm
PACKAGE WIDTH	840 mm
PACKAGING HEIGHT	570 mm
PACKAGE VOLUME	0,480 m3
GROSS PACKING WEIGHT	75.5 Kg
GAS POWER	14
CAPACITY	15 litri

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