

# PASS-THROUGH PASTA COOKER GAS 1 BOWL 40 L

Project .....  
Rev.: .....  
Zone: .....  
Location: .....



CODICE  
CR0993029

MODELLO  
N1100CP/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.

Molded tubs with rounded corners, made of AISI 316 stainless steel to ensure maximum corrosion resistance.

Stainless steel water outlet and floor drain.

### GAS VERSION

Heating by stainless steel burner positioned outside the tank.

Thermostatic faucet with safety thermocouple.

Piezo ignition.

### ELECTRIC VERSION

Heating by armored heating element located in the tank.

Thermostat-controlled temperature selectable from 60°-90°C (preheating) or in the continuous heating position.

Safety thermostat.

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## Technical Information

SPECIFICATION	DATA
MATERIAL	CR0993029
DEFINITION	N1100CP/G450 CUOCIPASTA GAS 1V.42LT M45
COMMERCIAL LINE	SERIE 1100
SUPPLY	MIXED
DIM. WIDTH	450 mm
DIM. PRODUCTIVITY	1100 mm
DIM. HEIGHT	870 mm
NET WEIGHT	80 Kg
VOLUME (net)	0.431
PACKAGE LENGTH	1320 mm
PACKAGE WIDTH	540 mm
PACKAGING HEIGHT	1100 mm
PACKAGE VOLUME	0,780 m3
GROSS PACKING WEIGHT	96 Kg
STANDARD POWER SUPPLY	220-240V 1N
FREQUENCY	50 Hz
ELECTRICAL POWER	0.015 kW
GAS POWER	14
GAS POWER (G25.3/25mbar)	13,50
GAS/REFRIGERANT TYPE	GPL 28-30/37 mbar
MINIMUM PRESSURE	150
MAXIMUM PRESSURE	500
IP GRADE	IPX5
CAPACITY	42 litri
CERTIFIED MODEL	N1100CP/G450

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## ACCESSORIES

CODE	MODELLO	DESCRIZIONE
BN2591611	KIT E	KIT 2 PASTA COOKER BASKETS
CR1355829	KIT - A	BASKET KIT FOR 26 LITRE TUB
CR1355839	KIT - B	BASKET KIT FOR 26 LITRE TUB
CR1355849	KIT - C	BASKET KIT FOR 26 LITRE TUB
CR1355859	KIT - D	BASKET KIT FOR 26 LITRE TUB
CR1355879	COP	
CR0999179	9KIT-A	40 LITRE TUB BASKET KIT
CR0999189	9KIT-B	40 LITRE TUB BASKET KIT
CR0999199	9KIT-C	40 LITRE TUB BASKET KIT
CR0999209	9KIT - D	KIT 3 GN1/3 STAINLESS STEEL BASKETS WITH SIDE HANDLES
CR0999169	CVCP40	40 LITRE TANK LID