

ELECTRIC PASS-THROUGH SOLID TOP - ON OPEN BASE

Project
Rev.:
Zone:
Location:



CODICE
CR0993059

MODELLO
N1100TPV/E900

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	CR0993059
DEFINITION	N1100TPV/E900 TUTTAPIASTRA EL. M90 A/G
COMMERCIAL LINE	SERIE 1100
SUPPLY	ELECTRICS
DIM. WIDTH	900 mm
DIM. PRODUCTIVITY	1100 mm
DIM. HEIGHT	860 mm
NET WEIGHT	0 Kg
VOLUME (net)	0.861
PACKAGE LENGTH	0 mm
PACKAGE WIDTH	0 mm
PACKAGING HEIGHT	0 mm
PACKAGE VOLUME	0,000 m3
GROSS PACKING WEIGHT	0 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	16 kW
IP GRADE	IPX5
CERTIFIED MODEL	N1100TPV/E900

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