

FRY TOP S GAS M40 AISI plate - smooth - Top version Thermostat

Project
Rev.:
Zone:
Location:



CODICE
CR1654379

MODELLO
Q90SFTT/G403

SERIE
QUEEN 9

GENERAL CHARACTERISTICS

It is the choice of those who need maximum strength and power. Queen9 is distinguished by its 900 mm depth, a 20/10-thick work surface, double-crown burners, and the use of elegant stainless steel with a Scotch Brite finish.

Details that not only offer maximum functionality and aesthetics, but also take into account the practical and ergonomic needs of those who work.

The extreme freedom of composition allows top models to be combined with accessorizable oven and neutral base units, even with hygienic finishes.

With more than 350 models immediately available in the catalog, Queen9 is already ready to start giving its best.

In addition, all equipment that makes up a Queen9 kitchen is certified in compliance with international standards, including CE, GAR, AGA and others.



TECHNICAL SPECIFICATIONS

Stainless steel outer shells and feet.

Height of the work surface adjustable from 840 to 900 mm.

Tops with a thickness of 2 mm.

Baking plate 15 mm thick totally independent of the top.

Large floodable channel around the perimeter of the hotplate for collecting cooking residues, sloping towards the front for draining liquids into the large drawer.

Firing plates made with satin-finished surface and surface coated with soft iron, AISI430 steel, or polished hard chrome, all available in smooth, mixed, or ribbed versions.

Large grease collection drawer.

Module sizes: 40,60,80

In the 120-width modules, the cooking plate is lowered from the top by 40 mm sloping 10 mm toward the front of the machine.

Gas version: tubular burner with self-stabilized flame with great uniformity of heat distribution.

Temperature regulation by modulating tap (temperature above 300°C) or thermostatic safety valve with thermocouple (90-280°C).

Capacious grease collection drawer with capacity for the entire volume of the perimeter channel

Grooved plate design ensures cleanliness right to the end of the plate

Non-welded plate for fast maintenance and replacement in the utility

Plate not welded to the machine bed with optimisation of structural points under thermal stress

Thermal cutting that facilitates the user and adjacent machinery.

Uniform cooking temperature across the entire plate. Optimising heat in the cooking area and increasing operator comfort in the kitchen.

Water dispenser kit available as an accessory

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Technical Information

| SPECIFICATION | DATA |
|--------------------------|-----------------------------------------|
| MATERIAL | CR1654379 |
| DEFINITION | Q90SFTT/G403 FTG LISCIO 430 M40 TER.TOP |
| COMMERCIAL LINE | QUEEN |
| SUPPLY | GAS |
| DIM. WIDTH | 400 mm |
| DIM. PRODUCTIVITY | 900 mm |
| DIM. HEIGHT | 250 mm |
| NET WEIGHT | 22 Kg |
| VOLUME (net) | 0,090 |
| PACKAGE LENGTH | 450 mm |
| PACKAGE WIDTH | 850 mm |
| PACKAGING HEIGHT | 570 mm |
| PACKAGE VOLUME | 0,218 m3 |
| GROSS PACKING WEIGHT | 29 Kg |
| GAS POWER | 10,00 |
| GAS POWER (G25.3/25mbar) | 10,00 |
| CERTIFIED MODEL | 90SFTT/G4 |

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| Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico | G Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK) |
| S Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água | H20 Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de água - Wateraansluiting - Junção alimentação água |
| S1 Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba | A1 = Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno A2 = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio |
| S2 Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresi3n - Onderdrukklep - Válvula de depress3o | L Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nível |
| S3 Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de água interst3cios - Afvoer water tussenruimte - Descarga de água na marmita com Sistema de aquecimento indirecto | |
| S4 Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubula33o de dreno | |

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PRODUCT'S RANGE PLUS



Thermal cutting that facilitates the user and adjacent machinery.



Water dispenser kit available as an accessory



Grooved plate design ensures cleanliness right to the end of the plate



Non-welded plate to speed up maintenance and possible replacement in utilities.



New version with identical useful cooking surface area and reduced energy output. An increase in output per cm² that allows a reduction in consumption of up to 15% compared to conventional versions.



Available as an accessory, the continuous discharge tube allows waste to be disposed of in an external receptacle.



Water dispenser kit available as an accessory



Stainless steel overflow plug provided as standard for gutter flooding management.

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Plate not welded to the machine
table with optimization of structural
points subjected to thermal stress.



Floodable gutter for collecting
cooking residue all around the
perimeter of the plate easier
cleaning, and better moisture
retention of cooking food.



In thermostat versions, the
temperature of the hotplate can be
adjusted from 90 to 280 °C to
optimize consumption and adapt to
the most delicate cooking.



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ACCESSORIES

| CODE | MODELLO | DESCRIZIONE |
|-----------|------------|---------------------------------------------------------------|
| CR1354989 | PRPC | Smooth plate cleaning scraper - chrome-plated |
| CR1356399 | RPR | Striped chrome plate scraper |
| CR0592089 | NXFTC6/8 | Fry top cleaning drawer M40-M60-M80-M120 |
| CR1354999 | PKLR | Replacement blades (10PCS) |
| CR1658669 | 9AFT4 | Splash guard riser 90cm M40 |
| CR1658609 | 97TFT | Plancha cleaning cap |
| CR1658839 | Q794CAFT | WATER LOADING FOR FRY TOP M40 - 70 90 QUEEN - GAS OR ELECTRIC |
| CR1659159 | Q94GKSCFT | CONTINUOUS EXHAUST FOR FRY TOP M40 - 90 QUEEN - GAS |
| CR1659189 | Q94GCASCFT | CONTINUOUS LOAD + SCAR.FOR FRY TOP M40 - 90 QUEEN - GAS |
| CR1659229 | PAFT4 | SUPER FRY TOP ACCESSORY HOLDER |
| CR1659259 | AGMFT48 | HOLDING GRID FOR FRY TOP |
| CR1659359 | AKBFT-1 | KIT 3 BOWLS GN1/9 H65 MM |
| CR1659369 | AKBFT-2 | KIT 2 BOWLS GN1/6 H65 MM |
| CR1659379 | AKBFT-3 | KIT 1 BASIN GN1/3 H65 MM |