

Lava Stone Grill GAS M80 - Mixed Meat/Fish Grill - M80 Top Version

Project
Rev.:
Zone:
Location:



CODICE
CR1657079

MODELLO
Q70SGL/G802

SERIE
QUEEN 7

GENERAL CHARACTERISTICS

For those who do not want to give up the quality and solidity of a Queen stove, the Series 7 offers a 700 mm depth and more compact dimensions to fit any room, burners available in various configurations and wattages, enhanced by the refined Scotch Brite finish.

Thanks to its extreme compositional freedom, every composition is possible: you can combine Model i tops with accessorizable oven and neutral bases and hygienic finishes; create customized solutions by matching and attaching equipment back to back, sideways "flush" perfectly sealed, or "bridge" structures, offering high-level solutions that always perfectly meet the chef's needs.

As a total guarantee, all equipment that make up a Queen7 kitchen are 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.
Aisi 304 steel burner controlled by safety valve and thermocouple.
Piezo ignition.
Adjustable temperature up to 350°C.
Device for adjusting the height of the grids on two levels.
Perimeter splash guard risers (h max=12mm).
Canal with drainage hole and removable grease and residue collection.
Internal drawer for collecting residual carbonaceous.

Larger, recessed grease trough on the worktop, easier to clean and more capacious

HUMIDIFIER accessory for optimal management of several types of cooking.

Grill height adjustment for handling different types of cooking

4 Grill types available: meat, fish, mixed stainless steel and reversible cast iron meat/fish version

Changing the type of cooking also in the utility GAS Grill / lava stone, with dedicated accessories

In gas versions, the power is regulated by a continuously variable tap to adapt the heat of the hotplate to the type of cooking

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1657079
DEFINITION	Q70SGL/G802 PIETRALAV.GAS MISTA M80 TOP
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	250 mm
NET WEIGHT	73 Kg
VOLUME (net)	0.14
PACKAGE LENGTH	840 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	550 mm
PACKAGE VOLUME	0,396 m3
GROSS PACKING WEIGHT	84.1 Kg
GAS POWER	20
GAS POWER (G25.3/25mbar)	19,00
CERTIFIED MODEL	Q70SGL/G8

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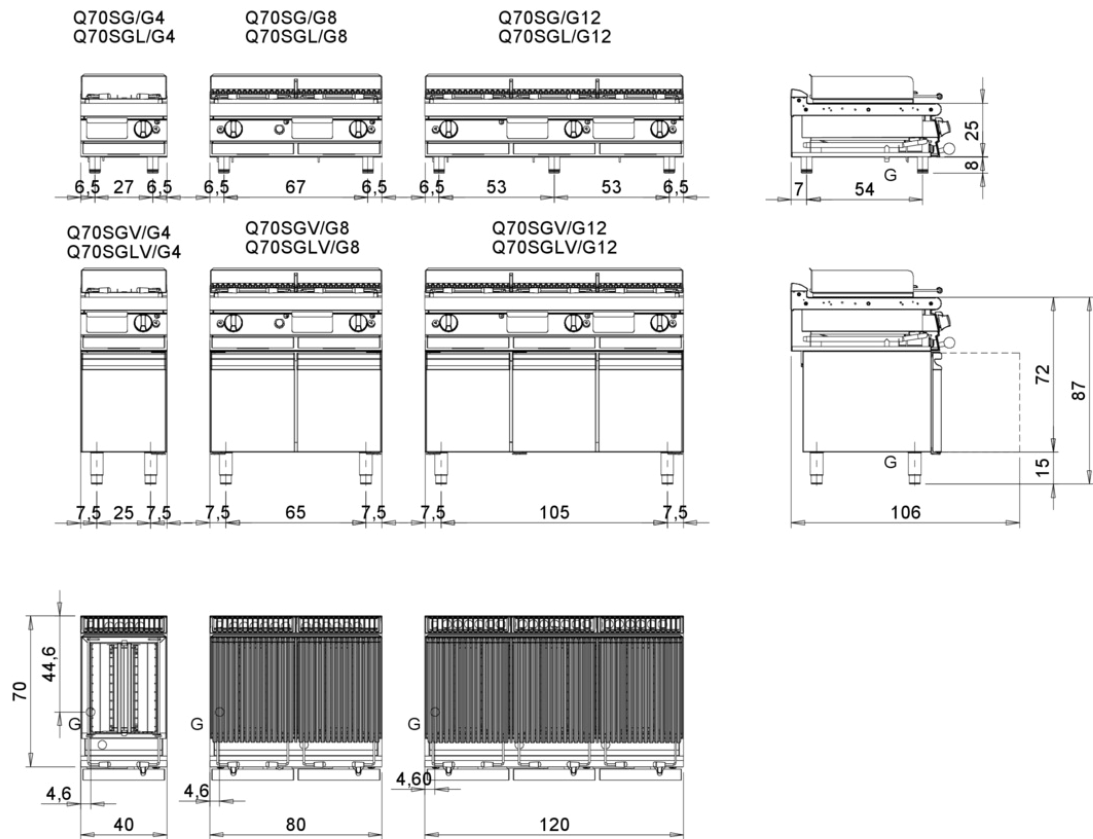
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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



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
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 agua - 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 depresión - Onderdrukklep - Válvula de depressão	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 agua intersticios - Afvoer water tussenruimte - Descarga de água na marmitta com Sistema de aquecimento indirecto	
S4 Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	

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PRODUCT'S RANGE PLUS



HUMIDIFIER accessory for optimal management of several types of cooking.



4 Types Grills available: meat, fish, mixed stainless steel and reversible cast iron meat/fish version



Smoker that can be installed on the M80 - M120 models for a barbecue-flavoured menu



Changing the type of cooking also in the utility GAS Grill / lava stone, with dedicated accessories



Cast iron cooking grill for meat and fish.



Steel cooking grill in meat and fish versions.



In gas versions, the power is regulated by a continuously variable tap to adapt the heat of the hotplate to the type of cooking



Larger, recessed grease trough on the worktop, easier to clean and more capacious

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PRODUCT'S RANGE PLUS



Grill height adjustment for handling
different types of cooking



Electric version with fold-down
heating elements to facilitate the
cleaning process.

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1658129	Q7CAA	M40 STEEL FLAME ARRESTERS
CR1658139	Q7CAG	CAST IRON FLAME ARRESTORS M40
CR1658149	Q7KP4	M40 STONEWARE KIT
CR1353909	DCPL6	Lava stone package 4 kg
CR1658159	Q7AF	Q70 SUPER GRILL SMOKER KIT
CR1658179	Q72GG	Cast Iron Grid M40 Q7
CR1658189	Q72GTI	M40 Q7 Stainless Rod Grate
CR1658389	Q72GI	Stainless Grid M40 Q7
CR1658329	Q7KU8G	QUEEN 7 M80 GAS GRILL HUMIDIFIER KIT