

FRY TOP S Electric M80 AISI plate - smooth - on thermostatically controlled compartment

Project
Rev.:
Zone:
Location:



CODICE
CR1655139T4W

MODELLO
QT90SFTV/E803-T4W

SERIE
BARON 4.0

GENERAL CHARACTERISTICS

From the solid foundation of Baron tradition, comes the new Queen 4.0 kitchen, even more practical, more accessorized, more technological.

An evolution in the field of professional kitchens.

Queen 4.0 is perfectly designed in detail to speed up and simplify every task of preparation, cooking, tidying up, and cleaning in the kitchen, and stand by you every day as a true ally in your work.



TECHNICAL SPECIFICATIONS

Stainless steel outer shells and feet.

Height of the work surface adjustable from 840 to 900 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.

Cooking 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.

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 and tilted 10 mm toward the front of the machine.

Electric version: heating by incoloy armored heating elements.

Cooking temperature controlled thermostatically and adjustable from 110 to 280°C.

Safety thermostat.

Large fat collection drawer with capacity of the entire volume of the perimeter channel

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

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

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 | CR1655139T4W |
| SUPPLY | ELECTRICS |
| DIM. WIDTH | 800 mm |
| DIM. PRODUCTIVITY | 900 mm |
| DIM. HEIGHT | 870 mm |
| STANDARD POWER SUPPLY | 380-415V 3N |
| ELECTRICAL POWER | 15 kW |

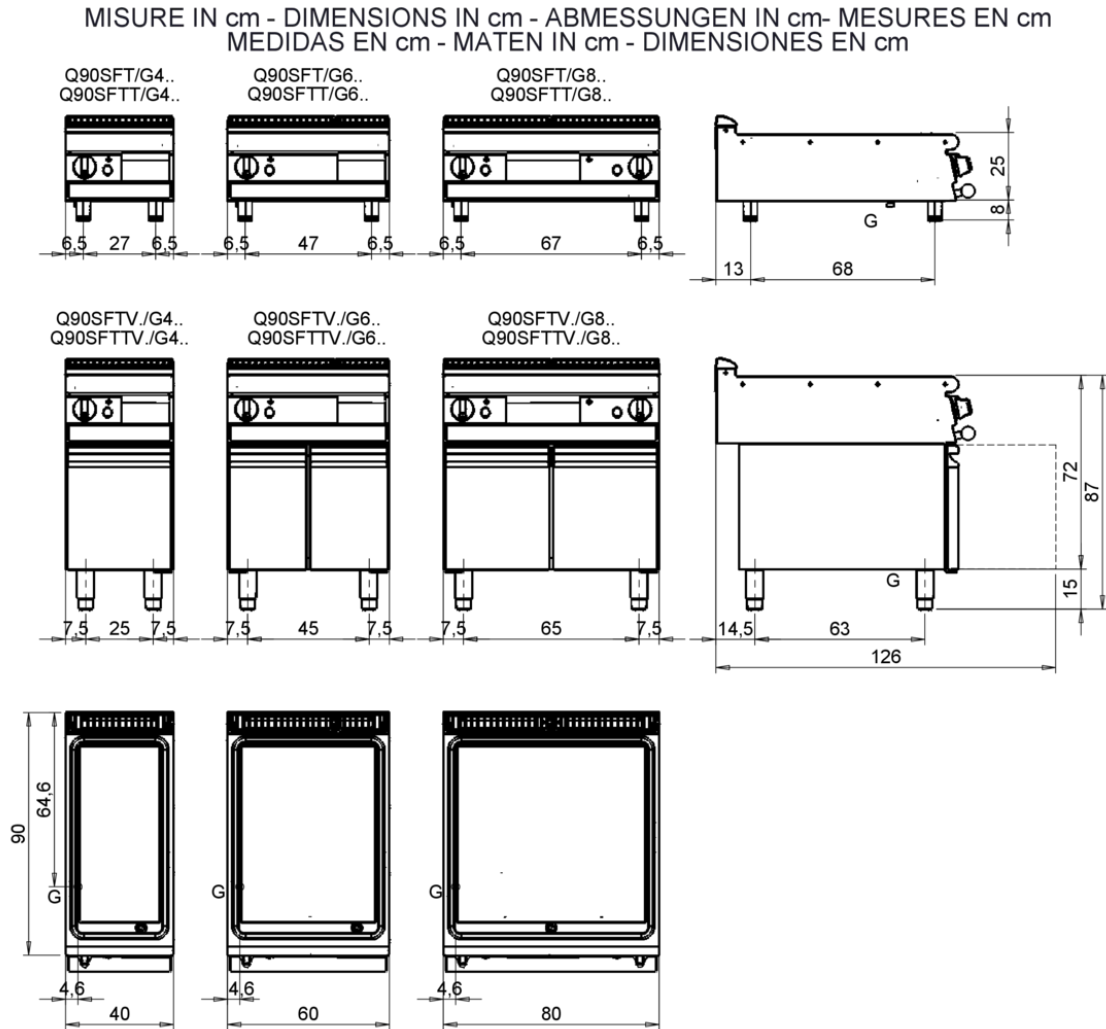
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| Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda | |
|--|---|
| E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico | 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 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 água interstícios - Afvoer water tussenruimte - Descarga de água na marmita 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



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



Power level control via touch screen and adjustment with ergonomic knob



Industry 4.0 ready version.



Possibility of setting 2 timers to control cooking. An acoustic signal warns the operator at the end of the set time.



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



Thermal cutting that facilitates the user and adjacent machinery.



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



Water dispenser kit available as an accessory

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PRODUCT'S RANGE PLUS



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



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



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



Predisposition for core probe, for even greater cooking control. Reaching the set core temperature is signalled by an acoustic signal.



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.

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ACCESSORIES

| CODE | MODELLO | DESCRIZIONE |
|-----------|-------------|---|
| CR1354989 | PRPC | Smooth plate cleaning scraper - chrome-plated |
| CR1356399 | RPR | Striped chrome plate scraper |
| CR1658619 | 97CPFT4 | M40 fry top cleaning drawer |
| CR1658609 | 97TFT | Plancha cleaning cap |
| CR1357499 | 4.0IOTPRO | PRO Subscription - Cloud |
| CR1357479 | 4.0IOTENTRY | ENTRY Subscription - Cloud |
| CR1354999 | PKLR | Replacement blades (10PCS) |
| CR1658689 | 9AFT8 | M80 splash guard |
| CR1658849 | Q7968CAF | WATER LOADING FOR FRY TOP M60 M80 - 70 90 QUEEN - GAS OR ELECTRIC |
| CR1658939 | Q98EKSCFT | CONTINUOUS DRAIN FOR FRY TOP M80 - 90 QUEEN - ELECTRIC |
| CR1658969 | Q98ECASCFT | LOAD + CONTINUOUS SCAR.FOR FRY TOP M80 - 90 QUEEN - ELECTRIC |