

2-ZONE INDUCTION FULL SURFACE ON OPEN CABINET

Project
Rev.:
Zone:
Location:



CODICE
CR1358609

MODELLO
Q90PCV/ITC401

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.

Contoured dashboards with controls angled toward the operator.

Unbreakable glass-ceramic top.

Each cooking zone is marked with a circular silkscreen printing.

Heating by means of an inductor equipped with a device that detects the presence of the cooking vessel on the cooking zone and automatically switches the heating on/off, and a device against overheating.

Power 5 kW cada zone.

Safety sensor to prevent overheating.

Power can be selected from 10 different levels for all types of cooking, from express to delicate.

Thanks to the jet-proofing certification (IPX5) obtained through specific tests, knobs and under-knobs can be washed at the end of the working day without compromising functionality and safety.

The front bar is a comfortable foothold for the cook; it keeps a safe distance from the worktop and thus protects against accidental collisions with what is resting on the worktops and at the same time the handles.

2 independent cooking zones of 5 kW each

On open cabinet version

Version with FULL SURFACE cooking zone

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1358609
DEFINITION	Q90PCV/ITC401 INDUZIONE TC M40 A/G
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	250 mm
NET WEIGHT	44 Kg
PACKAGE LENGTH	0 mm
PACKAGE WIDTH	0 mm
PACKAGING HEIGHT	0 mm
PACKAGE VOLUME	0,000 m3
GROSS PACKING WEIGHT	54 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50 Hz
ELECTRICAL POWER	14 kW

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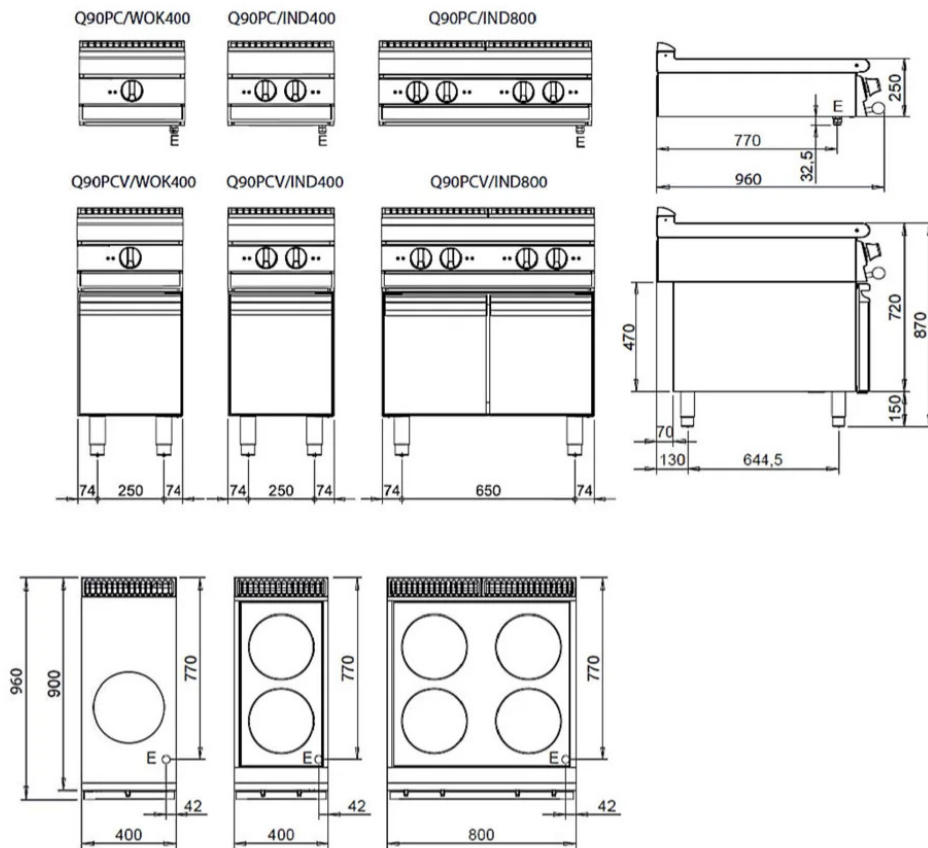
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESHEMA - IINSTALLATIONSRIJNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm



Legenda - Legende - Key - Légende - Leyenda - Legenda

E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief
Presse étoupe de câble él. - Pisacable - Elektrische kabelwartel

H2O* Attacco arrivo acqua - Wasseranschluss - Water inlet
Arrivée eau - Union de agua - Wateraansluiting
EN ISO 228-1 G 3/4

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PRODUCT'S RANGE PLUS



Professional components tested to withstand intensive use over time



Power adjustable to 12 levels



Cooking zones with 5KW power



Mechanically controlled induction ready for IOT connection to Cloud



Ensures the correct positioning and suitability of the pot



Serigraphs identifying cooking zones.