

GAS FRYER 1 BOWL 7 L - WITH BASKET

Project
Rev.:
Zone:
Location:



CODICE
CR1018339

MODELLO
Q90FR/G210

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.

Working table height adjustable from 840 to 900 mm.

Tops with a thickness of 2 mm.

AISI 18/10 stainless steel tanks with cold zone and foam expansion zone.

Oil drain taps. Oil drip pans on request.

Safety thermostat (230°C) against excessive oil temperatures

Gas version:

Heating by stainless steel burner outside the tank (1-tank model with in-tank burner also available).

Oil temperature controlled by mechanical thermostat with adjustment from 100 to 185°C.

Electric version:

Heating by means of an AISI 304 stainless steel armoured heating element inside the tank and rotatable by more than 90° in the 22lt tank version.

Fully removable heating element in the 10 and 15-liter tank version.

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.

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Technical Information

| SPECIFICATION | DATA |
|--------------------------|---|
| MATERIAL | CR1018339 |
| DEFINITION | Q90FR/G210 FRIGGITRICE GAS 1V. 10LT M20 |
| COMMERCIAL LINE | QUEEN |
| SUPPLY | GAS |
| DIM. WIDTH | 200 mm |
| DIM. PRODUCTIVITY | 900 mm |
| DIM. HEIGHT | 870 mm |
| NET WEIGHT | 28.4 Kg |
| VOLUME (net) | 0.157 |
| PACKAGE LENGTH | 460 mm |
| PACKAGE WIDTH | 1020 mm |
| PACKAGING HEIGHT | 1150 mm |
| PACKAGE VOLUME | 0,540 m3 |
| GROSS PACKING WEIGHT | 39 Kg |
| GAS POWER | 5.8 |
| GAS POWER (G25.3/25mbar) | 5,80 |
| GAS/REFRIGERANT TYPE | METANO "H, E" G20 20/25mbar |
| CAPACITY | 10 litri |
| CERTIFIED MODEL | Q90FR/G210 |

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PRODUCT'S RANGE PLUS



Heating element completely removable from the tank to allow faster and more complete cleaning. In 10- and 15-liter versions



The large cold zone allows frying residues to settle, significantly extending the quality and life of the oil.



In the gas version, the molded inner tank is clean with external burners for easy cleaning.



In the electric version, the heating element can be rotated by more than 90°.



Tank depth and width increased to increase capacity.



Moulded basin with flat top and large cold zone for easy cleaning.

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ACCESSORIES

| CODE | MODELLO | DESCRIZIONE |
|----------------|-----------|---|
| CR1353969 | QCF22/23P | STAINLESS STEEL BASKET FOR FRYERS 22/23P LT |
| CR1353979 | QCF22/23 | 22/23 L STAINLESS STEEL BASKET FOR FRYERS |
| CR0997189 | 9BRO | OIL PAN |
| BN418031940080 | CF 12M | FRYING TANK LID |
| BN418031940090 | CSFA FR | WINDPROOF SMOKE EXHAUST CHIMNEY |
| BN418031940140 | GFF10 | BOTTOM GRID FRYER 10 L |
| BN418031940150 | GFF15 | BOTTOM GRID FRYER 15 L |
| BN418031940170 | CF10 | FRYER BASKET 10 L |
| BN418031940180 | CF15 | FRYER BASKET 15 L |
| BN418031940190 | CF15P | SMALL BASKET FOR FRYER 15 LT |
| CR0985519 | CF10M | FRYER BASKET 7/10 L |
| CR0985529 | GFF10M | BOTTOM GRID FRYER 7-8 LT |