

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

AISI 304 work surface and dashboard.

"Thermoblock" heating elements: heating elements. armored included in an aluminum casting with high heat resistance.

Equipped with programmable automatic water loading.

Can be used in 7 functionalities: fry top / BRATT PAN / pasta cooker / slow cooker / steaming / kettle / bain-marie.

Double-walled lid without perimeter seal.

Two USB outputs located under the dashboard (compartment area) for storing recipes and updating software.

Control of the firings by means of a probe at the core.

Gastronorm-sized tub.

Data collection, operation monitoring, remote control are just some of the possibilities that connectivity puts at your disposal.

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.

TALENT CLASSIC L 400

Project
Rev.:
Zone:
Location:



CODICE
CR1356519T4W

MODELLO
QT90MA/E400-T4W

SERIE
BARON 4.0

Technical Information

SPECIFICATION	DATA
MATERIAL	CR1356519T4W
SUPPLY	ELECTRICS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
STANDARD POWER SUPPLY	380-415V 3N
ELECTRICAL POWER	10 kW

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TALENT CLASSIC L 400

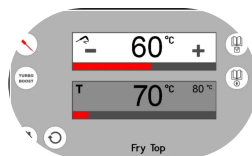
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PRODUCT'S RANGE PLUS



Easy to understand and use Touch Screen control panel. Possibility of storing personal recipes.



Basin for draining the cooked product into the tank. Guaranteed cleanliness of the station and ease in transporting products.



Industry 4.0 ready version.



Control of cooking by core probe.



Automatic water filling with the possibility of programming litres.



Mains water drain with overflow drain and basin drain hole with sealing plug.

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1200179	CAMCF	Lid for steamer use
CR1200169	GFMCF	Tank bottom grid
CR1200159	CPC1/3MCF	GN1/3 basket for pasta cooker
CR1200119	TSCMCF	Frame for slow cooking
CR0956330	SDXP	Shovel
CR0999069	CRLMCF	Trolley for multifunctional
CR1357499	4.0IOTPRO	PRO Subscription - Cloud
CR1357479	4.0IOTENTRY	ENTRY Subscription - Cloud
CR1200149	CV1/3MCP	GN1/3 steamer basket 160x280x115(H)cm