

FRY TOP S GAS M80 Brushed Chrome Plate - Smooth - On thermostat compartment

Project
Rev.:
Zone:
Location:



CODICE
CR1770989

MODELLO
Q90SFTTV/G807

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.

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.

Firing 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 versions.

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 sloping 10 mm toward the front of the machine.

Gas version: tubular burner with self-stabilized flame with great uniformity of heat distribution.

Temperature regulation by modulating tap (temperature above 300°C) or thermostatic safety valve with thermocouple (90-280°C).

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

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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

Brushed Chrome Cooking Plate, the innovative chrome plating technology adopted combines the strength of steel plates with the anti-oxidant properties of chrome plates, resulting in a slightly rough surface that improves resistance to cuts and bumps. Metal tools can be used directly on the plate without risking damage.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1770989
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	113 Kg
VOLUME (net)	0.626
PACKAGE LENGTH	1020 mm
PACKAGING HEIGHT	1170 mm
PACKAGE VOLUME	1,030 m3
GROSS PACKING WEIGHT	128.4 Kg
GAS POWER	20
GAS POWER (G25.3/25mbar)	20,00

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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 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 - Onderdrukkelep - 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 marmitta com Sistema de aquecimento indirecto	
S4 Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	

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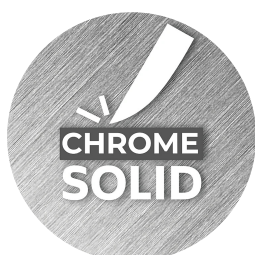
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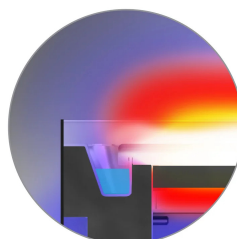
PRODUCT'S RANGE PLUS



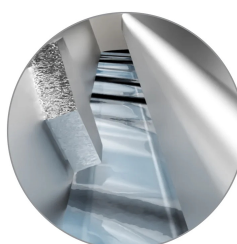
Available as an accessory, the continuous discharge tube allows waste to be disposed of in an external receptacle.



Brushed chrome plate surface designed to resist scratches and facilitate daily cleaning. complies with Regulation (EC) No. 1935/2004



Thermal cutting that facilitates the user and adjacent machinery.



Water dispenser kit available as an accessory



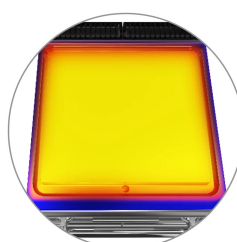
Grooved plate design ensures cleanliness right to the end of the plate



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



New version with identical useful cooking surface area and reduced energy output. An increase in output per cm2 that allows a reduction in consumption of up to 15% compared to conventional versions.



Water dispenser kit available as an accessory

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PRODUCT'S RANGE PLUS



In thermostat versions, the temperature of the hotplate can be adjusted from 90 to 280 °C to optimize consumption and adapt to the most delicate cooking.



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



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



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
CR0592089	NXFTC6/8	Fry top cleaning drawer M40-M60-M80-M120
CR1354999	PKLR	Replacement blades (10PCS)
CR1658689	9AFT8	M80 splash guard
CR1658609	97TFT	Plancha cleaning cap
CR1658849	Q7968CAF	WATER LOADING FOR FRY TOP M60 M80 - 70 90 QUEEN - GAS OR ELECTRIC
CR1659179	Q98GKSCFT	CONTINUOUS EXHAUST FOR FRY TOP M80 - 90 QUEEN - GAS
CR1659209	Q98GCASCFT	LOAD + CONTINUOUS SCAR.FOR FRY TOP M80 - 90 QUEEN - GAS
CR1659249	PAFT8	M80 SUPER FRY TOP ACCESSORY HOLDER
CR1659259	AGMFT48	HOLDING GRID FOR FRY TOP
CR1659269	AGMFT6	HOLDING GRID FOR FRY TOP
CR1659359	AKBFT-1	KIT 3 BOWLS GN1/9 H65 MM
CR1659369	AKBFT-2	KIT 2 BOWLS GN1/6 H65 MM
CR1659379	AKBFT-3	KIT 1 BASIN GN1/3 H65 MM