

# 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.

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

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

Non-welded plate for fast maintenance and replacement in the utility

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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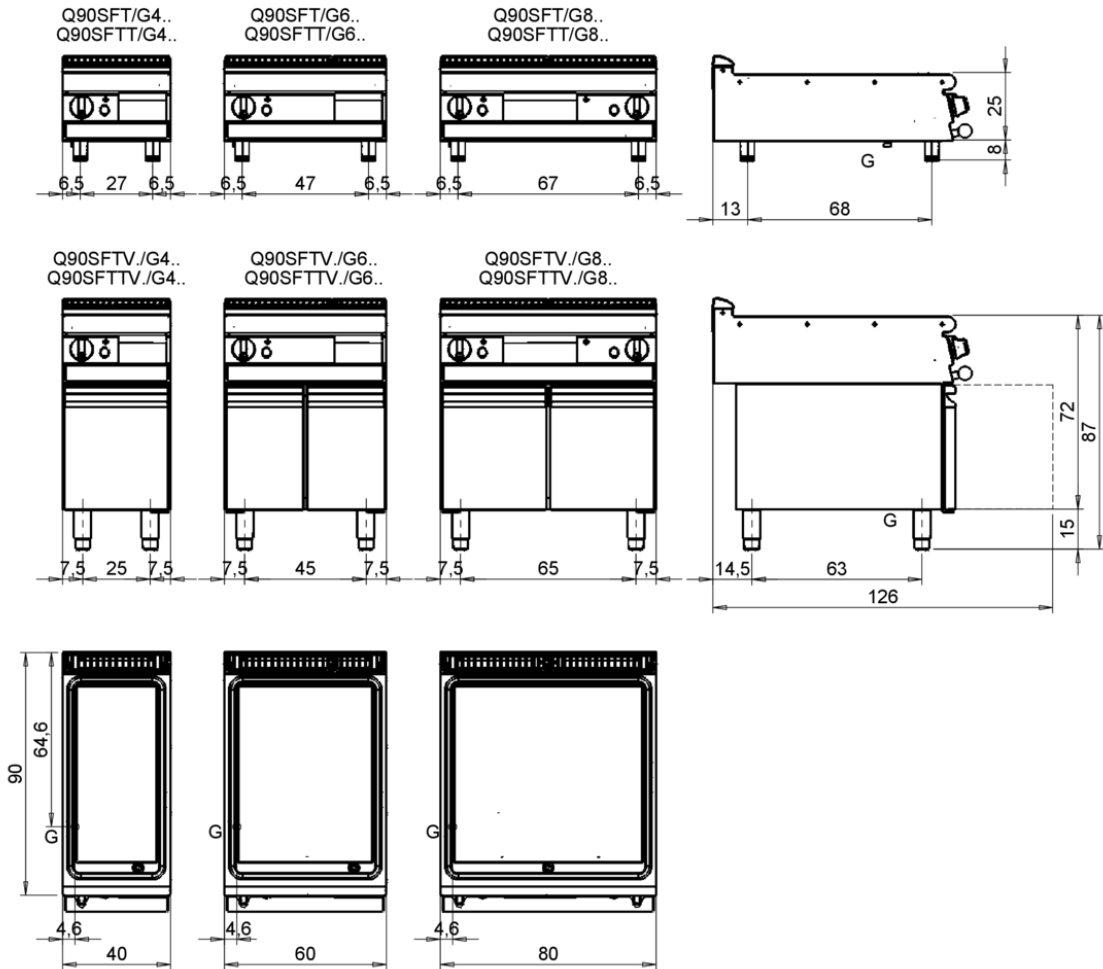
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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm  
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda	
<b>E</b> Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	<b>G</b> Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás <b>EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)</b>
<b>S</b> Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água	<b>H20</b> Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água
<b>S1</b> Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba	<b>A1</b> = Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno <b>A2</b> = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio
<b>S2</b> Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresión - Onderdrukkelep - Válvula de depressão	<b>L</b> Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nível
<b>S3</b> Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na marmitta com Sistema de aquecimento indirecto	
<b>S4</b> Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	

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## PRODUCT'S RANGE PLUS



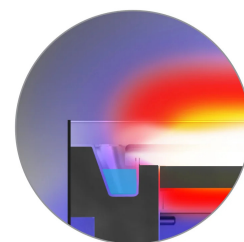
Available as an accessory, the continuous discharge tube allows waste to be disposed of in an external receptacle.



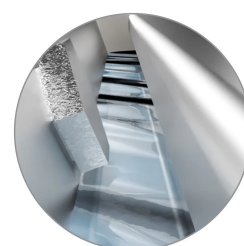
Power level control via touch screen and adjustment with ergonomic knob



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



Thermal cutting that facilitates the user and adjacent machinery.



Water dispenser kit available as an accessory

Industry 4.0 ready version.



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



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

Stainless steel overflow plug

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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.



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.



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

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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