

# FRY TOP S Electric M80 Chrome Plate - 1/3 RIBBED - thermostat - on open cabinet

Project .....  
Rev.: .....  
Zone: .....  
Location: .....



CODICE  
CR1654999T4W

MODELLO  
QT90SFTV/E825-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	CR1654999T4W
DEFINITION	QT90SFTV/E825-T4W FTE 1/3 RIG.CR.M80 A/G
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	22 Kg
VOLUME (net)	0,626
PACKAGE LENGTH	450 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	570 mm
PACKAGE VOLUME	0,218 m3
GROSS PACKING WEIGHT	29 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	15,000 kW
IP GRADE	IPX5
CERTIFIED MODEL	Q90SFTV/E825

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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 água - 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 depresi3n - Onderdrukklep - Válvula de depress3o	<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 água interst3cios - Afvoer water tussenruimte - Descarga de água na marmita com Sistema de aquecimento indirecto	
<b>S4</b> Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulaç3o de dreno	

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## PRODUCT'S RANGE PLUS



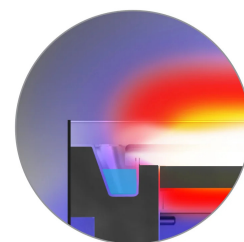
Available as an accessory, the continuous discharge tube allows waste to be disposed of in an external receptacle.



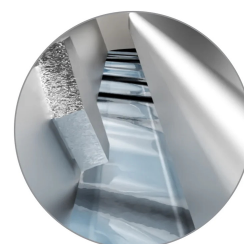
Power level control via touch screen and adjustment with ergonomic knob



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