

GAS FRY TOP 2/3 SMOOTH 1/3 GROOVED PLATE ON OPEN COMPARTMENT - THERMOSTAT-CONTROLLED

Project
Rev.:
Zone:
Location:



CODICE
CR1017209

MODELLO
Q90FTTV/G1220

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

Cooking plate lowered from the plane by 4 cm and tilted 1 cm toward the front of the machine for grease drainage.

Large grease collecting drawer.

Available with soft iron plate or polished chrome plate.

Stabilized flame burners with piezo ignition.

Independent controls every 1/2 module.

Temperature regulation from 200°C to 400°C with thermocouple safety tap or from 100°C to 280°C with thermostatic valve.

For the chrome version, the adjustment ranges from 100° to 280°.

Available in three versions:

- mild steel (for non-EU markets)
- in AISI 430
- chrome-plated

Plate welded to the hob that provides a larger cooking zone and eliminates dirt accumulation areas.

Even heat distribution thanks to several burners under the hotplate.

Mild steel plate (for non-EU markets).

Temperature regulation from 100°C to 280°C

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	CR1017209
DEFINITION	Q90FTTV/G1220 FTG 1/3 RIGATO M120 A/G
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	1200 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	133 Kg
VOLUME (net)	0.94
PACKAGE LENGTH	440 mm
PACKAGE WIDTH	980 mm
PACKAGING HEIGHT	500 mm
PACKAGE VOLUME	0,960 m3
GROSS PACKING WEIGHT	148 Kg
GAS POWER	31.5
GAS POWER (G25.3/25mbar)	30,00
GAS/REFRIGERANT TYPE	GPL 28-30/37 mbar
CERTIFIED MODEL	Q90FTTV/G1220

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PRODUCT'S RANGE PLUS



A 10-mm tilt of the plates toward the front of the machine allows for optimal grease outflow to the grease pan.



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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR0957610	90XFTP12	SPLASH GUARD FOR FRY TOP MODULE 120
CR0592079	NXFTC4	Fry top cleaning drawer M40-M120
CR0592089	NXFTC6/8	Fry top cleaning drawer M40-M60-M80-M120
CR1354989	PRPC	Smooth plate cleaning scraper - chrome-plated
CR1356399	RPR	Striped chrome plate scraper
CR1354999	PKLR	Replacement blades (10PCS)
CR0592060	NXFTT	PLANCHA CLEANING PLUG