

DIRECT-HEATED GAS BOILING PAN - 50 lt

Project
Rev.:
Zone:
Location:



CODICE
CR1014639

MODELLO
Q70NP/G650

SERIE
QUEEN 7

GENERAL CHARACTERISTICS

For those who do not want to give up the quality and solidity of a Queen stove, the Series 7 offers a 700 mm depth and more compact dimensions to fit any room, burners available in various configurations and wattages, enhanced by the refined Scotch Brite finish.

Thanks to its extreme compositional freedom, every composition is possible: you can combine Model i tops with accessorizable oven and neutral bases and hygienic finishes; create customized solutions by matching and attaching equipment back to back, sideways "flush" perfectly sealed, or "bridge" structures, offering high-level solutions that always perfectly meet the chef's needs. As a total guarantee, all equipment that make up a Queen7 kitchen are 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 2 mm thickness

AISI 304 stainless steel tanks with AISI 316 bottom.

Water loading by means of 2 solenoid valves, with the possibility of loading cold or hot water.

Frontal drain by means of 2" chrome-plated brass faucet.

Gas version: heating by means of 2 AISI 304 steel burners, positioned at the bottom of the vessel (direct heating) or in the cavity (indirect heating).

Indirect electric version: heating with 2 sets of armoured heating elements positioned inside the cavity.

Direct electric version: heating by means of 3 stainless steel heating elements positioned externally on the bottom of the container.

Stainless steel tank with aisi 316 bottom

Possibility of hot or cold water loading

Equipment certified for low voltage directive 2014/35/EU according to the international CB scheme.

Thanks to the jet-proofing certification 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	CR1014639
DEFINITION	Q70NP/G650 PENTOLA GAS M60 DIR.50 LT
COMMERCIAL LINE	QUEEN
SUPPLY	MIXED
DIM. WIDTH	600 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	870 mm
NET WEIGHT	60 Kg
VOLUME (net)	0.365
PACKAGE LENGTH	640 mm
PACKAGE WIDTH	870 mm
PACKAGING HEIGHT	1100 mm
PACKAGE VOLUME	0,600 m3
GROSS PACKING WEIGHT	72 Kg
STANDARD POWER SUPPLY	220-240V 1N
FREQUENCY	50 Hz
ELECTRICAL POWER	0.015 kW
GAS POWER	10.5
GAS POWER (G25.3/25mbar)	10,00
IP GRADE	IPX4
CAPACITY	50
CERTIFIED MODEL	Q70NP/G650

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PRODUCT'S RANGE PLUS



Indirect pot drain valve.
The valve has a dual function
- recharges the pressure inside the
cavity
- allows automatic water
condensate discharge



Stainless steel tank with aisi 316
bottom



Possibility of hot or cold water
loading

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
MA97347000	9C5	COLANDER BASKET
MA97348000	9CV5	VEGETABLE STRAINER BASKET FOR POT
CR0599730	7C8	COLAPASTA BASKET - 80 Lt. HOLES Ø 3 MM - 1 SECTOR
CR0599740	7CV8	COOLING BOWL FOR POTS - 80 Lt. HOLES Ø 6 MM - 1 SECTOR
MA97349000	9-I5	POWDER DISCHARGE INSTALLATION-50 Lt. HOLES Ø 10-15-36 MM