

Super Electric Grill M80 - Mixed Meat/Fish Grill - M80 on compartment

Project
Rev.:
Zone:
Location:



CODICE
CR1657409

MODELLO
Q70SGV/E802

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 a thickness of 2 mm.
Aisi 304 steel burner controlled by safety valve and thermocouple.
Piezo ignition.
Adjustable temperature up to 350°C.
Device for adjusting the height of the grids on two levels.
Perimeter splash guard risers (h max=12mm).
Canal with drainage hole and removable grease and residue collection.
Internal drawer for collecting residual carbonaceous.

Larger, recessed grease trough on the worktop, easier to clean and more capacious

HUMIDIFIER accessory for optimal management of several types of cooking.

Grill height adjustment for handling different types of cooking

4 Grill types available: meat, fish, mixed stainless steel and reversible cast iron meat/fish version

Electric version with tilting heating elements to facilitate the cleaning process

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1657409
DEFINITION	Q70SGV/E802 GRIGLIA ELE. MISTA M80 A/G
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	870 mm
NET WEIGHT	0.5 Kg
VOLUME (net)	0.487
PACKAGE LENGTH	840 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	1170 mm
PACKAGE VOLUME	0,836 m3
GROSS PACKING WEIGHT	1 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	8 kW
IP GRADE	IPX5
CERTIFIED MODEL	Q70SGV/E802

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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
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 agua - 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 nivel
S3 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	
S4 Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	

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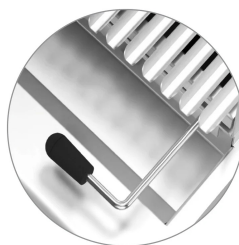


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PRODUCT'S RANGE PLUS



4 Grill types available: meat, fish,
mixed stainless steel and reversible
cast iron meat/fish version



Smoker that can be installed on
models M40-M80 - M120 for a
barbecue flavour menu. Made of
AISI304 stainless steel. Kit equipped
with a guide for sliding the smoker
box. The smoker box can be filled
with wood shavings or food-grade
wood pellets and replaced while the
grill is in use.



4 Types Grills available: meat, fish,
mixed stainless steel and reversible
cast iron meat/fish version



Exclusive stainless steel power-
boosting system (PBS) that
optimizes and channels the heat
generated by the heating elements
to the cooking zone.



HUMIDIFIER accessory for optimal
management of several types of
cooking.



Grill height adjustment for handling
different types of cooking



Electric version with fold-down
heating elements to facilitate the
cleaning process.

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1658159	Q7AF	Q70 SUPER GRILL SMOKER KIT
CR1658199	Q74GG	Cast Iron Grid M80 Q7
CR1658209	Q74GTI	M80 Q7 Stainless Round Grate
CR1658399	Q74GI	Stainless Grid M80 Q7
CR1658219	Q74GM	Mixed Meat/Fish Grill M80 Q7
CR1658509	Q7KU8E	QUEEN 7 M80 ELECTRIC GRILL HUMIDIFIER KIT