

# ELECTRIC COOKER 2 INDUCTION ZONES TOP VERSION

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



CODICE  
CR1358359

MODELLO  
Q90PC/IND401

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

Stainless steel outer shells and feet.

Height of the work surface adjustable from 840 to 900 mm.

Tops with a thickness of 2 mm.

Contoured dashboards with controls angled toward the operator.

Unbreakable glass-ceramic top.

Each cooking zone is marked with a circular silkscreen printing.

Heating by means of an inductor equipped with a device that detects the presence of the cooking vessel on the cooking zone and automatically switches the heating on/off, and a device against overheating.

Power 5 kW cada zone.

Safety sensor to prevent overheating.

Power can be selected from 10 different levels for all types of cooking, from express to delicate.

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.

TOP version for installation on open cabinet

2 independent cooking zones of 5 kW each

# ELECTRIC COOKER 2 INDUCTION ZONES TOP VERSION

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



CODICE  
CR1358359

MODELLO  
Q90PC/IND401

SERIE  
QUEEN 9

## Technical Information

SPECIFICATION	DATA
MATERIAL	CR1358359
DEFINITION	Q90PC/IND401 INDUZIONE M40 TOP
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	250 mm
NET WEIGHT	31 Kg
VOLUME (net)	0.09
PACKAGE LENGTH	440 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1170 mm
PACKAGE VOLUME	0,525 m3
GROSS PACKING WEIGHT	41.5 Kg
STANDARD POWER SUPPLY	380-415V 3
FREQUENCY	50/60 Hz
ELECTRICAL POWER	10 kW
IP GRADE	IPX4
CERTIFIED MODEL	Q90PC/IND401

# ELECTRIC COOKER 2 INDUCTION ZONES TOP VERSION

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



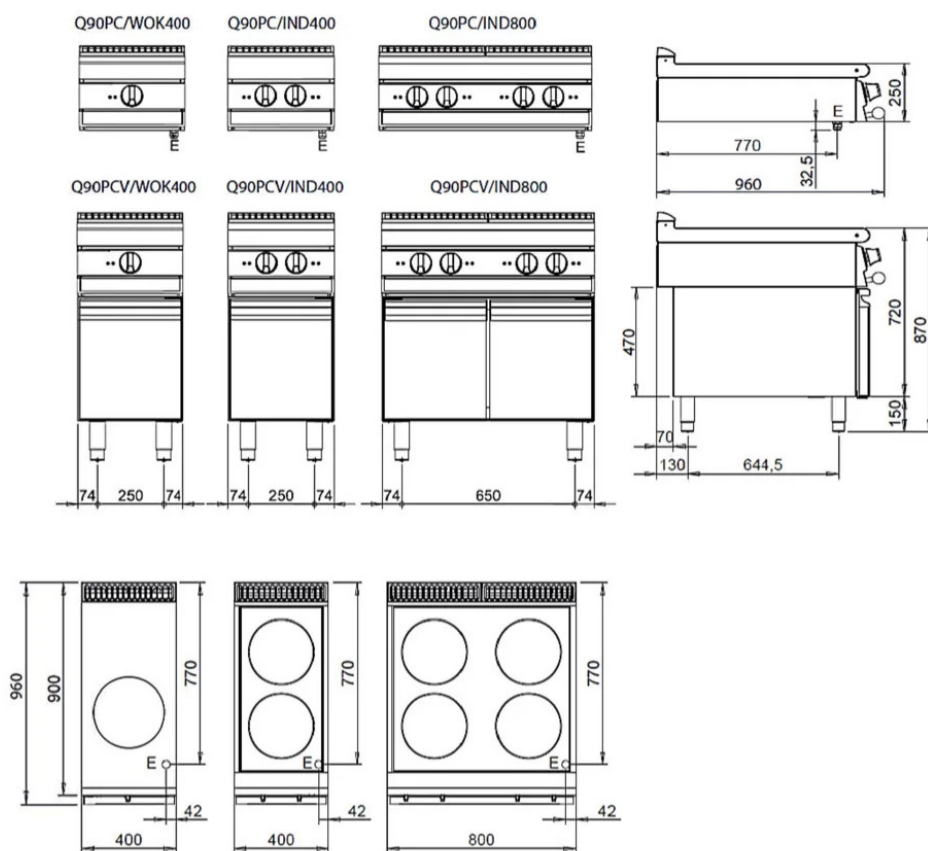
CODICE  
CR1358359

MODELLO  
Q90PC/IND401

SERIE  
QUEEN 9

## SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESHEMA - IINSTALLATIONSRIITNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm  
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm



### Legenda - Legende - Key - Légende - Leyenda - Legenda

**E** Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief  
Presse étoupe de câble él. - Pisacable - Elektrische kabelwartel

**H2O\*** Attacco arrivo acqua - Wasseranschluss - Water inlet  
Arrivée eau - Union de agua - Wateraansluiting  
**EN ISO 228-1 G 3/4**

# ELECTRIC COOKER 2 INDUCTION ZONES TOP VERSION

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



CODICE  
CR1358359

MODELLO  
Q90PC/IND401

SERIE  
QUEEN 9

## PRODUCT'S RANGE PLUS



Professional components tested to  
withstand intensive use over time



Power adjustable to 12 levels



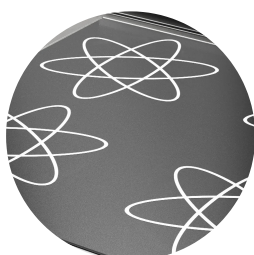
Cooking zones with 5KW power



Mechanically controlled induction  
ready for IOT connection to Cloud



Ensures the correct positioning and  
suitability of the pot



Serigraphs identifying cooking  
zones.