

FRY TOP S Electric M60 AISI Plate - Smooth - Top Version Thermostat

Project
Rev.:
Zone:
Location:



CODICE
CR1655029

MODELLO
Q90SFT/E603

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.

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.

Firing 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 versions.

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 sloping 10 mm toward the front of the machine.

Electric version: heating by means of armoured incoloy heating elements.

Cooking temperature thermostatically controlled and adjustable from 110 to 280°C. Safety thermostat.

Large fat collection drawer with capacity of the entire volume of the perimeter channel

Grooved plate design ensures cleanliness right to the end of the plate

Plate not welded to the machine bed with optimisation of structural points under thermal stress

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	CR1655029
DEFINITION	Q90SFT/E603 FTE LISCIO 430 M60 TOP
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	600 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	250 mm
NET WEIGHT	22 Kg
VOLUME (net)	0.135
PACKAGE LENGTH	640 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	550 mm
PACKAGE VOLUME	0,300 m3
GROSS PACKING WEIGHT	29 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	7.5 kW
IP GRADE	IPX5
CERTIFIED MODEL	Q90SFT/E603

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PRODUCT'S RANGE PLUS



Thermal cutting that facilitates the user and adjacent machinery.



Water dispenser kit available as an accessory



Grooved plate design ensures cleanliness right to the end of the plate



Non-welded plate to speed up maintenance and possible replacement in utilities.



New version with identical useful cooking surface area and reduced energy output. An increase in output per cm2 that allows a reduction in consumption of up to 15% compared to conventional versions.



Stainless steel overflow plug provided as standard for gutter flooding management.



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



Plate not welded to the machine table with optimization of structural points subjected to thermal stress.

PRODUCT'S RANGE PLUS



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.

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1354989	PRPC	Smooth plate cleaning scraper - chrome-plated
CR1356399	RPR	Striped chrome plate scraper
CR0592089	NXFTC6/8	Fry top cleaning drawer M40-M60-M80-M120
CR1354999	PKLR	Replacement blades (10PCS)
CR1658679	9AFT6	SPLASH GUARD FOR FRY TOP MODULE 600
CR1658609	97TFT	Plancha cleaning cap
CR1658849	Q7968CAF	WATER LOADING FOR FRY TOP M60 M80 - 70 90 QUEEN - GAS OR ELECTRIC
CR1658929	Q96EKSCFT	CONTINUOUS DRAIN FOR FRY TOP M60 - 90 QUEEN - ELECTRIC
CR1658959	Q96ECASCFT	CONTINUOUS LOAD + SCAR.FOR FRY TOP M60 - 90 QUEEN - ELECTRIC
CR1659239	PAFT6	SUPER FRY TOP ACCESSORY HOLDER M60
CR1659259	AGMFT48	HOLDING GRID FOR FRY TOP
CR1659269	AGMFT6	HOLDING GRID FOR FRY TOP
CR1659359	AKBFT-1	KIT 3 BOWLS GN1/9 H65 MM
CR1659369	AKBFT-2	KIT 2 BOWLS GN1/6 H65 MM
CR1659379	AKBFT-3	KIT 1 BASIN GN1/3 H65 MM