

# NEUTRAL BASE WITH HYGIENIC FINISH H2 M40 - GN1/1

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



CODICE  
BN41C1400142

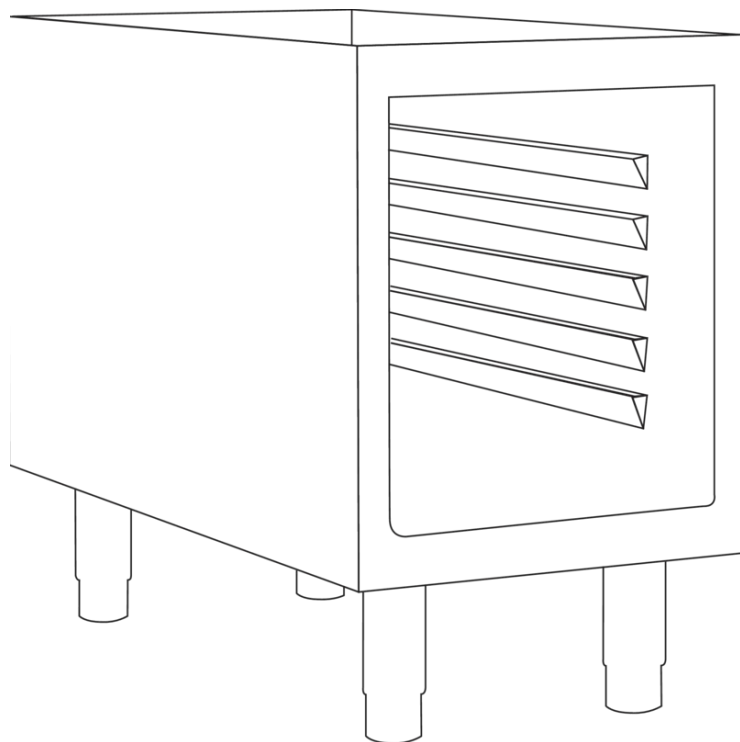
MODELLO  
70VAH400

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

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## Technical Information

SPECIFICATION	DATA
MATERIAL	BN41C1400142
DEFINITION	70VAH400 BASE VANOM40 IGIENICA S/PORTINE
COMMERCIAL LINE	QUEEN
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	650 mm
NET WEIGHT	10 Kg
VOLUME (net)	0.182
PACKAGE LENGTH	450 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	1150 mm
PACKAGE VOLUME	0,440 m3
GROSS PACKING WEIGHT	20 Kg
CERTIFIED MODEL	70VAH400

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## PRODUCT'S RANGE PLUS



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.



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.



Drawers for GN 1/1



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