

ELECTRIC FRY TOP 2/3 SMOOTH 1/3 RIBBED CHROME PLATE ON OPEN COMPARTMENT

Project
Rev.:
Zone:
Location:



CODICE
CR1017809T4W

MODELLO
QT90FTV/E1220-T4W

SERIE
BARON 4.0

GENERAL CHARACTERISTICS

From the solid foundation of Baron tradition, comes the new Queen 4.0 kitchen, even more practical, more accessorized, more technological.

An evolution in the field of professional kitchens.

Queen 4.0 is perfectly designed in detail to speed up and simplify every task of preparation, cooking, tidying up, and cleaning in the kitchen, and stand by you every day as a true ally in your work.



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.

Cooking 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.

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 and tilted 10 mm toward the front of the machine.

Electric version: heating by incoloy armored heating elements.

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

Safety thermostat.

Plate welded to the hob that provides a larger cooking zone and eliminates dirt accumulation areas.

Plate with armoured incoloy heating elements placed under the bottom for cooking with temperature uniformity.

Soft steel plate.

Data collection, operation monitoring, remote control are just some of the possibilities that connectivity puts at your disposal.

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

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.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1017809T4W
SUPPLY	ELECTRICS
DIM. WIDTH	120 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
STANDARD POWER SUPPLY	380-415V 3N
ELECTRICAL POWER	16.2 kW

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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION -
ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

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
S2 Valvola di depressione - Anti-depression valve - Unterdruck ventili - Soupape de dépression - Válvula de depresión - Onderdrukkelep - Válvula de depressão	A2 = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio
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	L Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nível

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PRODUCT'S RANGE PLUS



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



Power level control via touch screen and adjustment with ergonomic knob



Industry 4.0 ready version.



Possibility of setting 2 timers to control cooking. An acoustic signal warns the operator at the end of the set time.



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



Thermal cutting that facilitates the user and adjacent machinery.



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



Water dispenser kit available as an accessory

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PRODUCT'S RANGE PLUS



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.



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



Predisposition for core probe, for even greater cooking control. Reaching the set core temperature is signalled by an acoustic signal.



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



Floodable gutter for collecting cooking residue all around the perimeter of the plate easier cleaning, and better moisture retention of cooking food.

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR0957610	90XFTP12	SPLASH GUARD FOR FRY TOP MODULE 120
CR0592079	NXFTC4	Fry top cleaning drawer M40-M120
CR0592089	NXFTC6/8	Fry top cleaning drawer M40-M60-M80-M120
CR1354989	PRPC	Smooth plate cleaning scraper - chrome-plated
CR1356399	RPR	Striped chrome plate scraper
CR1357499	4.0IOTPRO	PRO Subscription - Cloud
CR1357479	4.0IOTENTRY	ENTRY Subscription - Cloud
CR1354999	PKLR	Replacement blades (10PCS)
CR0592060	NXFTT	PLANCHA CLEANING PLUG