

FRY TOP S GAS M60 Chrome Plate - RIBBED - thermostat - on open cabinet

Project
Rev.:
Zone:
Location:



CODICE
CR1654319

MODELLO
Q90SFTTV/G615

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.

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.

Gas version: tubular burner with self-stabilized flame with great uniformity of heat distribution.

Temperature regulation by modulating tap (temperature above 300°C) or thermostatic safety valve with thermocouple (90-280°C).

Capacious grease collection drawer with capacity for the entire volume of the perimeter channel

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

Non-welded plate for fast maintenance and replacement in the utility

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	CR1654319
DEFINITION	Q90SFTTV/G615 FTG RIGATO CROM. M60 A/G
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	600 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	22 Kg
VOLUME (net)	0,470
PACKAGE LENGTH	450 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	570 mm
PACKAGE VOLUME	0,218 m3
GROSS PACKING WEIGHT	29 Kg
GAS POWER	14,00
GAS POWER (G25.3/25mbar)	14,00
CERTIFIED MODEL	90SFTTV/G6

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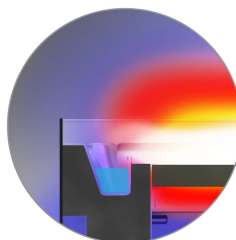


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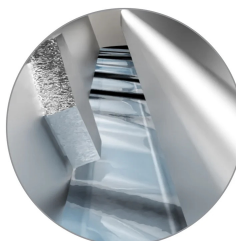
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PRODUCT'S RANGE PLUS



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.



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



Water dispenser kit available as an accessory



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

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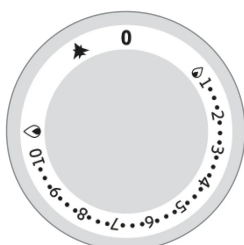
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Plate not welded to the machine table with optimization of structural points subjected to thermal stress.



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



In thermostat versions, the temperature of the hotplate can be adjusted from 90 to 280 °C to optimize consumption and adapt to the most delicate cooking.



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

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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
CR1659169	Q96GKSCFT	CONTINUOUS EXHAUST FOR FRY TOP M60 - 90 QUEEN - GAS
CR1659199	Q96GCASCFT	CONTINUOUS LOAD + SCAR.FOR FRY TOP M60 - 90 QUEEN - GAS
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