

# ELECTRIC COOKER 2 GLASS-CERAMIC ZONES ON OPEN COMPARTMENT

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



CODICE  
CR1015939

MODELLO  
Q90PCV/VCE400

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

Unbreakable watertight glass-ceramic top.

Cooking zones marked with 27x27 cm square silkscreen printing.

4 kw single zone power.

Temperature regulation from 70-450°C by thermostat.

Heating activation light and residual heat indicator light.

Electric oven

Groups of stainless steel heating elements placed on the ceiling and under the sole of the firing chamber.

Thermostatic temperature control in the chamber from 100°C to 300°C.

Warning light indicating "equipment under voltage."

Indicator light indicating that the set temperature has been reached.

The temperature is regulated by means of an energy regulator, which allows two heating zone widths to be selected according to the size of the pan bottom.

Firing surface temperature 70° to 450° C

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	CR1015939
DEFINITION	Q90NPCV/VCE400 VETROCERAMICA ELE.M40 A/G
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	59.4 Kg
VOLUME (net)	0.313
PACKAGE LENGTH	450 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1150 mm
PACKAGE VOLUME	0,540 m3
GROSS PACKING WEIGHT	70 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	8 kW
IP GRADE	IPX5
CERTIFIED MODEL	Q90NPCV/VCE400

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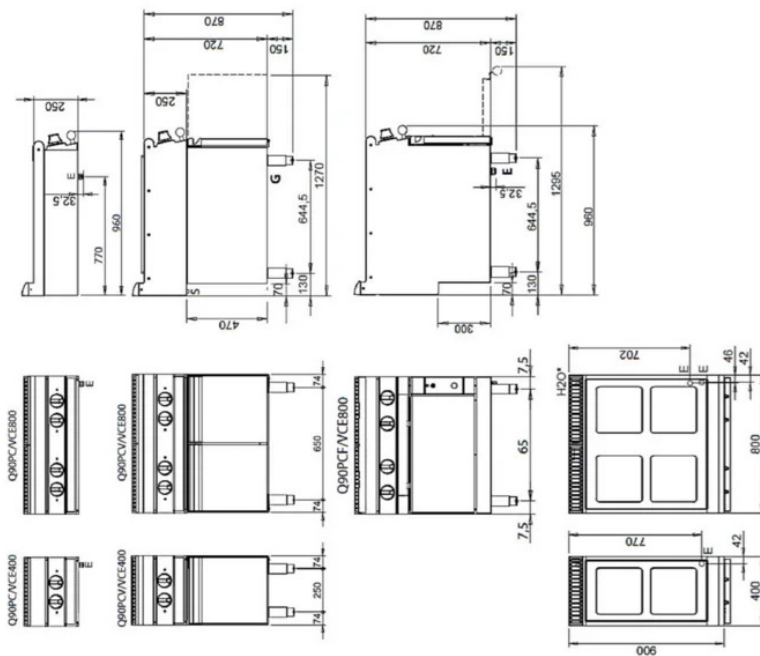
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHEMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIONSCHEMA - INSTALLATIONSRIJNINGAR

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

Presses étoupe de cable él. - Pisacable - Elektrische kabelwarte

**H20\*** Attacco arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting  
**EN ISO 228-1 G 3/4**

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# PRODUCT'S RANGE PLUS



Unbreakable flush-mounted glass  
for easy handling of pans.



The temperature is regulated by  
means of an energy regulator,  
which allows two heating zone  
widths to be selected according to  
the size of the pan bottom.



Firing surface temperature 70° to  
450° C