

## GAS SOLID TOP ON OPEN BASE ON OPEN BASE

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



CODICE  
CR1013089

MODELLO  
Q70TPV/G800

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.



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## TECHNICAL SPECIFICATIONS

Polished cast iron plate with removable central disk.  
High-power (12 kW) central burner with piezo ignition.  
Differentiated thermal zones with maximum temperature at the center 500°C, decreasing toward the perimeter.  
Safety tap with thermocouple and progressive adjustment of power output.  
Oven - General Features  
Stainless steel cooking chamber (53x70x30cm), thermally insulated and equipped with 3 anti-tip guides for 1/1 and 2/1 reduced gastronomy containers.  
Thick cast iron radiant sole for effective heat distribution.  
Stainless steel door and counter door, perfectly insulated and mounted on self-balancing hinges.  
Ergonomic full-length, thermally insulated handle.  
Gas oven  
Stabilized flame burner housed under the sole.  
Pilot burner with piezoelectric and manual ignition.  
Automatic valve with gas safety thermocouple.  
Thermostatic temperature control from 110 to 330°C.

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.  
Various connection possibilities.  
Warning light indicating "equipment under voltage."  
Indicator light indicating that the set temperature has been reached.  
  
A single high-efficiency central burner that results in differentiated heat zones on the floor with a concentration of maximum heat in the centre and decreasing temperatures in the peripheral zones.  
  
Thanks to the jet-proofing certification 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	CR1013089
DEFINITION	Q70TPV/G800 TUTTAPIASTRA GAS A/G
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	870 mm
NET WEIGHT	110 Kg
VOLUME (net)	0.487
PACKAGE LENGTH	850 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	1150 mm
PACKAGE VOLUME	0,831 m3
GROSS PACKING WEIGHT	120.8 Kg
GAS POWER	12
GAS POWER (G25.3/25mbar)	11,50
GAS/REFRIGERANT TYPE	METANO "H, E" G20 20/25mbar
CERTIFIED MODEL	Q70TPV/G80

SERIE  
QUEEN 7

# PRODUCT'S RANGE PLUS



Thick top plate with removable  
centre ring.



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zones.