

43lt MANUAL TILTING GAS BRATT PAN - STAINLESS STEEL TANK

Project
Rev.:
Zone:
Location:



CODICE
CR1014689

MODELLO
Q70BR/G80

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

Stainless steel outer shells and feet.

Height of the work surface adjustable from 840 to 900 mm.

Tops with 2 mm thickness

Available with iron, and stainless steel tanks .

Robust, double-walled, self-balancing lids made of stainless steel to reduce heat loss.

Water loading via solenoid valve.

Cooking temperature controlled by thermostat with adjustment from 100 to 280°C.

Gas version

Heating by steel burner

chromium-plated.

Safety valve with thermocouple, electric ignition.

Manual or motorised lifting.

Electric version

Heating via armoured incoloy heating elements.

Large-radius tilting tank.

Water filling via solenoid valve and fixed tap at the top.

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	CR1014689
DEFINITION	Q70BR/G80 BRASIERA GAS M80 INOX 43 LT
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	870 mm
NET WEIGHT	117 Kg
VOLUME (net)	0.487
PACKAGE LENGTH	840 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	1170 mm
PACKAGE VOLUME	0,836 m3
GROSS PACKING WEIGHT	129.2 Kg
GAS POWER	14
GAS POWER (G25.3/25mbar)	13,00
CERTIFIED MODEL	Q70BR/G80

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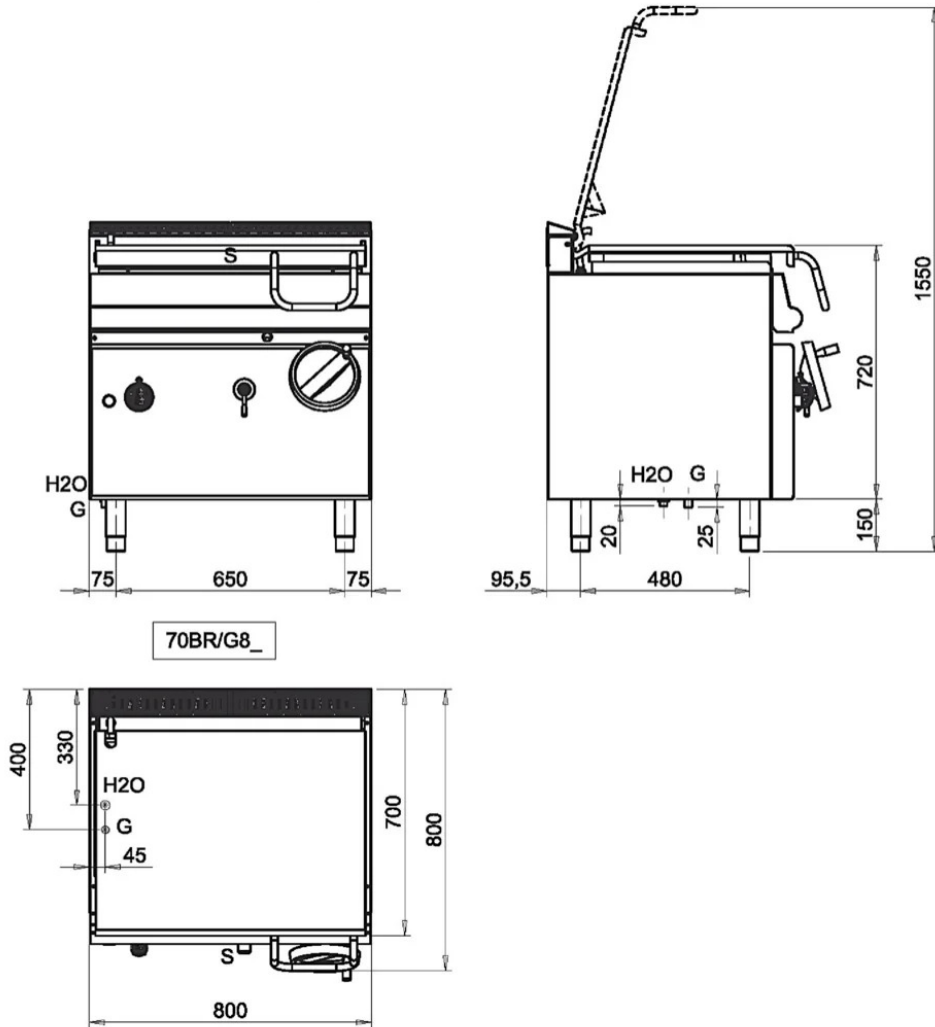
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRIITNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm



Legenda - Legende - Key - Légende - Leyenda - Legenda

G Attacco arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting
EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)

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

S Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer

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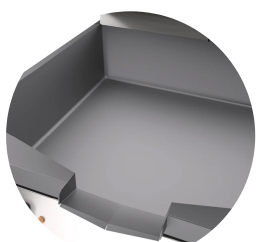
PRODUCT'S RANGE PLUS



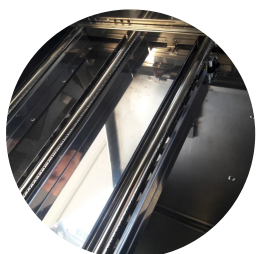
Water filling via solenoid valve and fixed tap at the top.



Self-balancing lids.



Large-radius tilting tank.



The 8 rows of flame in the M80 model and 12 in the M120 ensure uniformity in cooking. Cooking temperature controlled by thermostat with adjustment from 100 to 280°C.