

## 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

Polished cast iron plate with removable central disk.  
High-power (14 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 regulation of power output.  
Gas oven  
Stainless steel cooking chamber (53x70x30cm), thermally insulated and equipped with 3 anti-tip guides for 1/1 and 2/1 reduced gastronorm 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.  
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 (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.

# GAS SOLID TOP ON GAS OVEN

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



CODICE  
CR1016299

MODELLO  
Q90TPF/G800

SERIE  
QUEEN 9

## Technical Information

SPECIFICATION	DATA
MATERIAL	CR1016299
DEFINITION	Q90TPF/G800 TUTTAPIASTRA GAS C/FORNO GAS
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	124.8 Kg
VOLUME (net)	0.626
PACKAGE LENGTH	860 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1150 mm
PACKAGE VOLUME	1,010 m3
GROSS PACKING WEIGHT	140 Kg
GAS POWER	22.5
GAS POWER (G25.3/25mbar)	22,00
GAS/REFRIGERANT TYPE	GPL 28-30/37 mbar
CERTIFIED MODEL	Q90TPF/G80



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# PRODUCT'S RANGE PLUS



Thick top plate with removable  
centre ring.



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