

# FRY TOP S GAS M80 AISI plate - RIBBED - Top version

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



CODICE  
CR1654489

MODELLO  
Q90SFT/G813

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).

Large fat collection drawer with capacity of the entire volume of the perimeter channel

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

Plate not welded to the machine bed with optimisation of structural points under thermal stress

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	CR1654489
DEFINITION	Q90SFT/G813 FTG RIGATO 430 M80 TOP
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	250 mm
NET WEIGHT	22 Kg
VOLUME (net)	0.18
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
GAS POWER (G25.3/25mbar)	14,00
CERTIFIED MODEL	90SFT/G8

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## PRODUCT'S RANGE PLUS



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



Non-welded plate to speed up maintenance and possible replacement in utilities.



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



Thermal cutting that facilitates the user and adjacent machinery.



Water dispenser kit available as an accessory



In the tap versions, the power is regulated by a Type 22PP enhanced flow tap that can be modulated for continuous operation to adapt the heat of the hotplate according to the type of cooking.



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.



Water dispenser kit available as an accessory

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# PRODUCT'S RANGE PLUS



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



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



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.

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## ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1354989	<b>PRPC</b>	Smooth plate cleaning scraper - chrome-plated
CR1356399	<b>RPR</b>	Striped chrome plate scraper
CR0592089	<b>NXFTC6/8</b>	Fry top cleaning drawer M40-M60-M80-M120
CR1354999	<b>PKLR</b>	Replacement blades (10PCS)
CR1658689	<b>9AFT8</b>	M80 splash guard
CR1658609	<b>97TFT</b>	Plancha cleaning cap
CR1658849	<b>Q7968CAF</b>	WATER LOADING FOR FRY TOP M60 M80 - 70 90 QUEEN - GAS OR ELECTRIC
CR1659179	<b>Q98GKSCFT</b>	CONTINUOUS EXHAUST FOR FRY TOP M80 - 90 QUEEN - GAS
CR1659209	<b>Q98GCASCFT</b>	LOAD + CONTINUOUS SCAR.FOR FRY TOP M80 - 90 QUEEN - GAS
CR1659249	<b>PAFT8</b>	M80 SUPER FRY TOP ACCESSORY HOLDER
CR1659259	<b>AGMFT48</b>	HOLDING GRID FOR FRY TOP
CR1659269	<b>AGMFT6</b>	HOLDING GRID FOR FRY TOP
CR1659359	<b>AKBFT-1</b>	KIT 3 BOWLS GN1/9 H65 MM
CR1659369	<b>AKBFT-2</b>	KIT 2 BOWLS GN1/6 H65 MM
CR1659379	<b>AKBFT-3</b>	KIT 1 BASIN GN1/3 H65 MM