

43lt MANUAL TILTING ELECTRIC BRATT PAN - STAINLESS STEEL TANK

Project
Rev.:
Zone:
Location:



CODICE
CR1014719

MODELLO
Q70BR/E80

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.

Equipment certified for low voltage directive 2014/35/EU according to the international CB scheme.

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 | CR1014719 |
| DEFINITION | Q70BR/E80 BRASIERA EL.M80 43LT INOX |
| COMMERCIAL LINE | QUEEN |
| SUPPLY | ELECTRICS |
| DIM. WIDTH | 800 mm |
| DIM. PRODUCTIVITY | 700 mm |
| DIM. HEIGHT | 870 mm |
| NET WEIGHT | 115 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 | 128 Kg |
| STANDARD POWER SUPPLY | 380-415V 3N |
| FREQUENCY | 50-60 Hz |
| ELECTRICAL POWER | 9.9 kW |
| IP GRADE | IPX4 |
| CERTIFIED MODEL | Q70BR/E80 |

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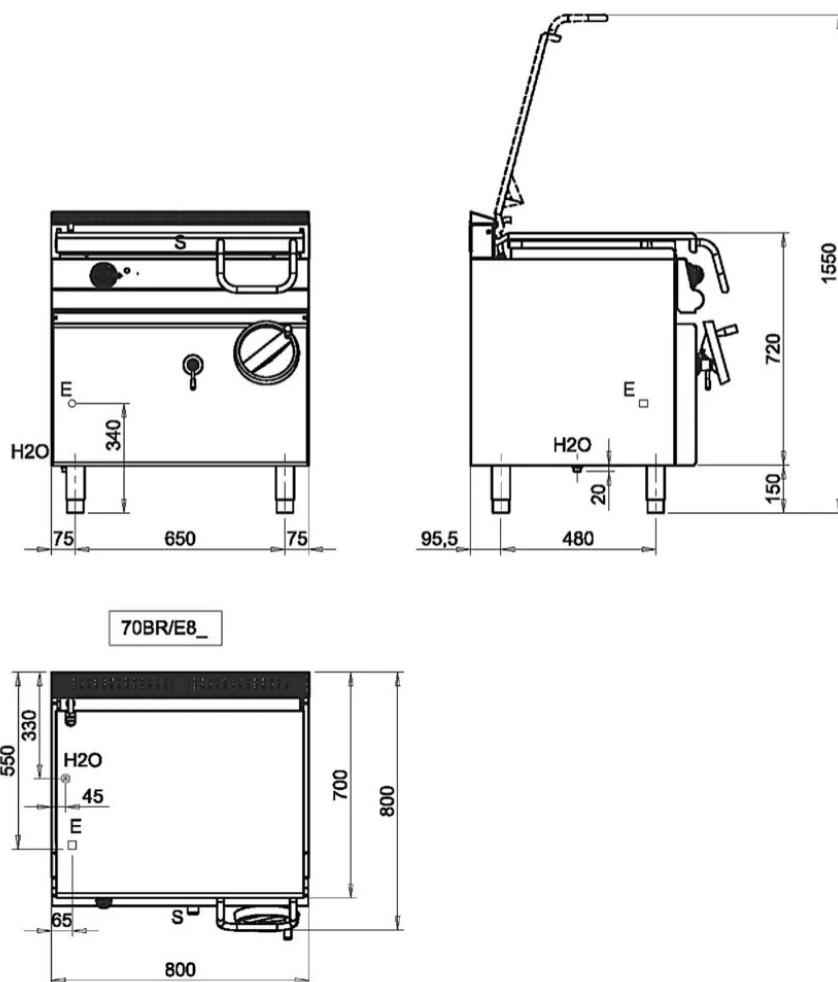
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - INSTALLATIONSRTNINGAR

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
Presse étoupe de cable él. - Pisacable - Elektrische kabelwartel
- H2O** 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.