

# 43lt MANUAL TILTING ELECTRIC BRATT PAN - IRON TANK

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



CODICE  
CR1014709

MODELLO  
Q70BR/E81

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.

43lt MANUAL TILTING ELECTRIC BRATT PAN - IRON  
TANK

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



CODICE  
CR1014709

MODELLO  
Q70BR/E81

SERIE  
QUEEN 7

Technical Information

SPECIFICATION	DATA
MATERIAL	CR1014709
DEFINITION	Q70BR/E81 BRASIERA EL.M80 43LT FE
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	870 mm
NET WEIGHT	127 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	140 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	9.9 kW
IP GRADE	IPX4
CERTIFIED MODEL	Q70BR/E81

# 43lt MANUAL TILTING ELECTRIC BRATT PAN - IRON TANK

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



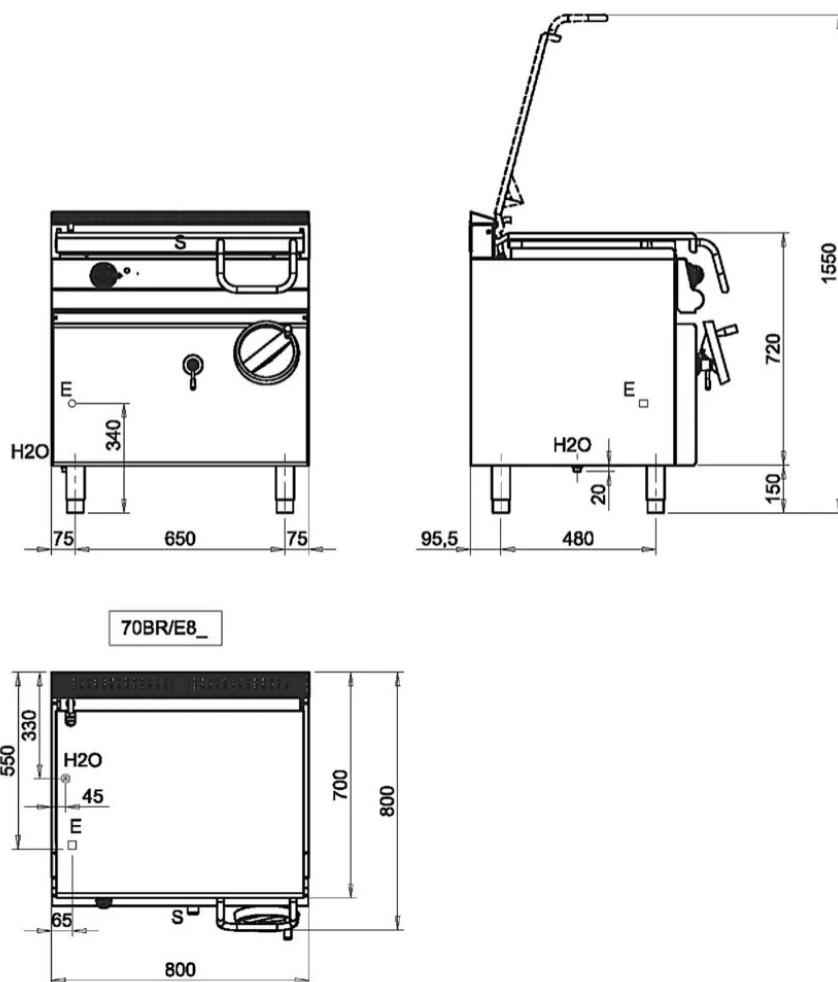
CODICE  
CR1014709

MODELLO  
Q70BR/E81

SERIE  
QUEEN 7

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 toevoyer

# 43lt MANUAL TILTING ELECTRIC BRATT PAN - IRON TANK

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



CODICE  
CR1014709

MODELLO  
Q70BR/E81

SERIE  
QUEEN 7

## 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.