

# GAS SOLID TOP WITH 2 BURNERS ON THE LEFT ON OPEN BASE

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



CODICE  
CR1016259

MODELLO  
Q90TPMV/G8001SX

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

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.

Entirely moulded top made from thick stainless steel plate.

Enamelled cast-iron grills with long spokes for easy movement of pans between fires.

High power cast iron burners 3.5- 5.7- 7 and 10 kW.

Protected pilot flame with removable and easily washable protection.

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.

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## Technical Information

SPECIFICATION	DATA
MATERIAL	CR1016259
DEFINITION	Q90TPMV/G8001SX TUTTAP. GAS+2F SX A/G
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	99.8 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	115 Kg
GAS POWER	17.5
GAS POWER (G25.3/25mbar)	17,00
N. FIRES/PLATES	DUE FUOCHI
CERTIFIED MODEL	Q90TPMV/G80SX

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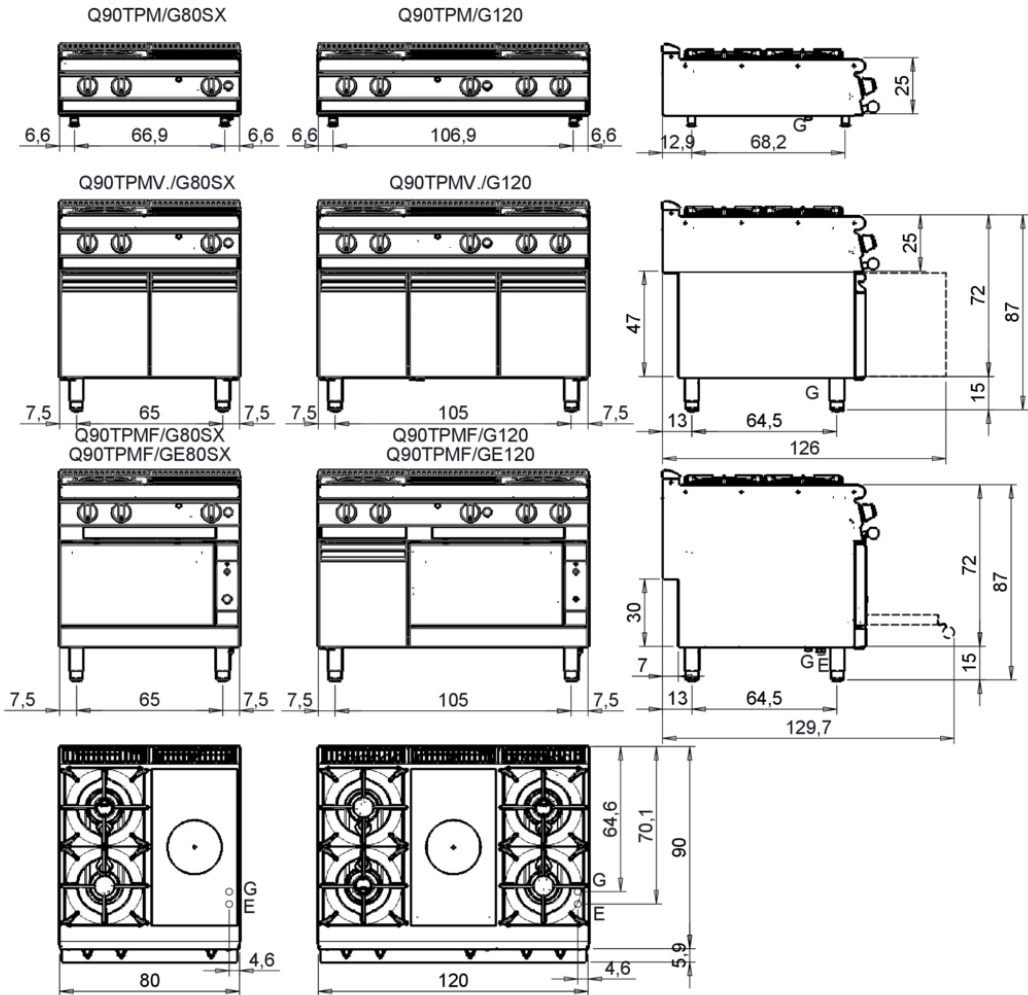
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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm  
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda

<b>E</b> Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	<b>G</b> Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligaçao gás EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
<b>S</b> Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água	<b>H20</b> Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de água - Wateraansluiting - Junção alimentação água
<b>S1</b> Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba	<b>A1</b> Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno <b>A2</b> Fredda - Kalt - Cold - Froid - Fria - Koude - Frio
<b>S2</b> Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresión - Onderdrukkelep - Válvula de depressão	
<b>S3</b> Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de água interstícios - Afvoer water tussenruimte - Descarga de água na marmitta com Sistema de aquecimento indirecto	
<b>S4</b> Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	<b>L</b> Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nivel

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## PRODUCT'S RANGE PLUS



Thick top plate with removable  
centre ring.



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.