

# GAS SOLID TOP WITH 2 BURNERS ON THE LEFT ON GAS OVEN

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



CODICE  
CR1016329

MODELLO  
Q90TPF/G1201SX

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                 | CR1016329                               |
| DEFINITION               | Q90TPF/G1201SX TUTTAP.GAS+2F SX C/F GAS |
| COMMERCIAL LINE          | QUEEN                                   |
| SUPPLY                   | GAS                                     |
| DIM. WIDTH               | 1200 mm                                 |
| DIM. PRODUCTIVITY        | 900 mm                                  |
| DIM. HEIGHT              | 870 mm                                  |
| NET WEIGHT               | 174 Kg                                  |
| VOLUME (net)             | 0.94                                    |
| PACKAGE LENGTH           | 0 mm                                    |
| PACKAGE WIDTH            | 0 mm                                    |
| PACKAGING HEIGHT         | 0 mm                                    |
| PACKAGE VOLUME           | 1,440 m3                                |
| GROSS PACKING WEIGHT     | 205 Kg                                  |
| GAS POWER                | 33                                      |
| GAS POWER (G25.3/25mbar) | 32,50                                   |
| N. FIRES/PLATES          | DUE FUOCHI                              |
| CERTIFIED MODEL          | Q90TPF/G12SX                            |

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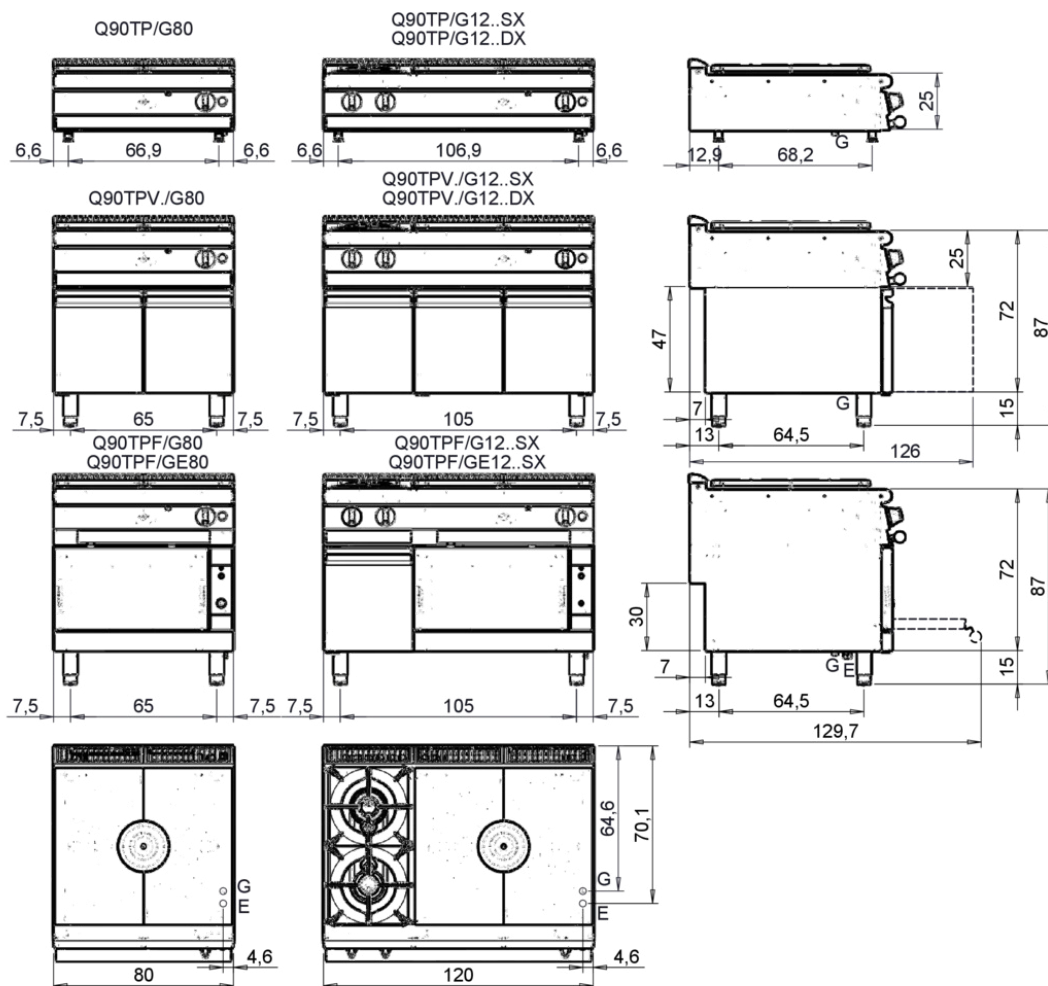


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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm  
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



| Legenda - Legende - Key - Légende - Leyenda - Legenda |   |
|---|---|
| <b>E</b>  | Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico  |
| <b>S</b>  | Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água   |
| <b>S1</b>   | Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba  |
| <b>S2</b>   | Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresión - Onderdrukklep - Válvula de depressão  |
| <b>S3</b>   | Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - 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>G</b>  | Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás<br><b>EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)</b>  |
| <b>H20</b>  | Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água   |
| <b>A1 =</b>   | Calda - Heiss - Warm - Chaud - Caliente - Warm - Morno  |
| <b>A2 =</b>   | Fredda - Kalt - Cold - Froid - Fria - Koude - Frio  |
| <b>L</b>  | Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nível  |

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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.