

DIRECT-HEATED GAS BOILING PAN - 50 lt

Project
Rev.:
Zone:
Location:



CODICE
CR1018039

MODELLO
Q90PF/G650

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.

AISI 304 stainless steel tanks with AISI 316 bottom.

Water loading by means of 2 solenoid valves, with the possibility of loading cold or hot water.

Frontal drain by means of 2" chrome-plated brass faucet.

Gas version: heating by means of 2 AISI 304 steel burners, positioned at the bottom of the vessel (direct heating) or in the cavity (indirect heating).

Indirect electric version: heating with 2 sets of armoured heating elements positioned inside the cavity.

Direct electric version: heating by means of 3 stainless steel heating elements positioned externally on the bottom of the container.

Stainless steel tank with aisi 316 bottom

Possibility of hot or cold water loading

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

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	CR1018039
DEFINITION	Q90PF/G650 PENTOLA GAS M60 DIRETTA 50LT
COMMERCIAL LINE	QUEEN
SUPPLY	MIXED
DIM. WIDTH	600 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	116 Kg
VOLUME (net)	0.47
PACKAGE LENGTH	850 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1050 mm
PACKAGE VOLUME	1,100 m3
GROSS PACKING WEIGHT	126 Kg
STANDARD POWER SUPPLY	220-240V 1N
FREQUENCY	50 Hz
ELECTRICAL POWER	0.015 kW
GAS POWER	10.5
GAS POWER (G25.3/25mbar)	10,00
IP GRADE	IPX5
CAPACITY	50
CERTIFIED MODEL	Q90PF/G650

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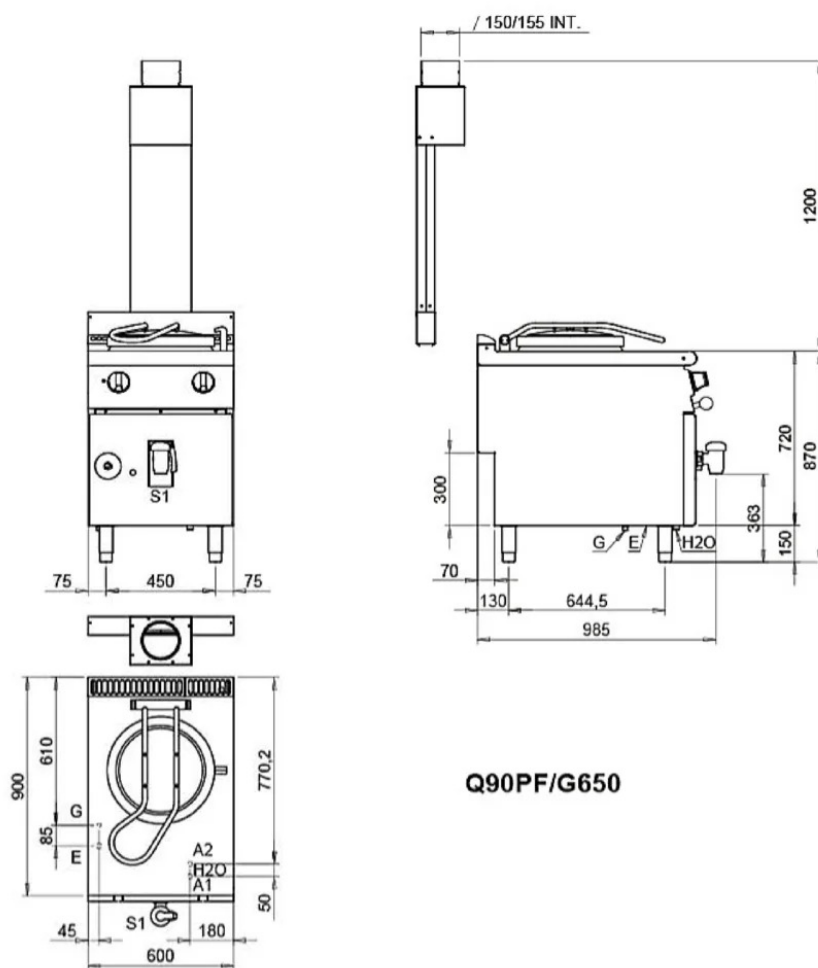
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm



Legenda - Légende - Key - Légende - Leyenda - Legenda

- H20 Attacchi arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting
- A1 = Calda - Heles - Warm - Chaude - Caliente - Warm EN ISO 228-1 G 3/4
- A2 = Fredda - Kalt - Cold - Froid - Fria - Koude EN ISO 228-1 G 3/4
- E Pressacavo entrata linea elettrica - Sopfbuchse - Electric cable stress relief - Presse étoupe de câble él. - Elektrische kabelwartel
- G Attacco arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting EN10226-1 R 1/2; EN ISO 228-1 G 1/2 (Dk)
- S1 Scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Waterafvoersluiting 2"

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PRODUCT'S RANGE PLUS



Indirect pots with automatic cavity
condensate drain valve
The valve has a dual function
- recharges the pressure inside the
interspace
- allows automatic water
condensate discharge



Stainless steel tank with aisi 316
bottom



Possibility of hot or cold water
loading

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
MA97347000	9C5	COLANDER BASKET
MA97348000	9CV5	VEGETABLE STRAINER BASKET FOR POT
MA97350900	9C10	COLANDER BASKET
MA97351000	9C15	COLANDER BASKET
MA97352000	9CV10	VEGETABLE STRAINER BASKET FOR POT
MA97353000	9CV15	VEGETABLE STRAINER BASKET FOR POT
MA97354000	9-I10	FUNNEL FOR POT DISCHARGE
MA97355000	9-I15	FUNNEL FOR POT DISCHARGE
MA97349000	9-I5	POWDER DISCHARGE INSTALLATION-50 Lt. HOLES Ø 10-15-36 MM