

80lt ELECTRIC MOTORISED TILTING BRATT PAN - DUPLEX TANK

Project
Rev.:
Zone:
Location:



CODICE
CR1018169T4W

MODELLO
QT90BR/EM80-T4W

SERIE
BARON 4.0

GENERAL CHARACTERISTICS

From the solid foundation of Baron tradition, comes the new Queen 4.0 kitchen, even more practical, more accessorized, more technological.

An evolution in the field of professional kitchens.

Queen 4.0 is perfectly designed in detail to speed up and simplify every task of preparation, cooking, tidying up, and cleaning in the kitchen, and stand by you every day as a true ally in your work.



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.

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.

Heating via armoured incoloy heating elements.

Large-radius tilting tank.

Data collection, operation monitoring, remote control are just some of the possibilities that connectivity puts at your disposal.

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	CR1018169T4W
DEFINITION	QT90BR/EM80-T4W BRAS. ELM80 MOT.DUPLEX
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	183.8 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	199 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	9 kW
IP GRADE	IPX5
CERTIFIED MODEL	Q90BR/EM80

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

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



Legenda - Legende - Key - Légende - Leyenda - Legend

- 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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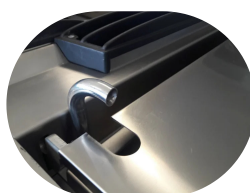
PRODUCT'S RANGE PLUS



Possibility of setting 2 timers to control cooking. An acoustic signal warns the operator at the end of the set time.



Predisposition for core probe, for even greater cooking control. Reaching the set core temperature is signalled by an acoustic signal.



Water filling via solenoid valve and fixed tap at the top.



Hotplate temperature control via touch screen and adjustment with ergonomic knob

Industry 4.0 ready version.



Self-balancing lids.



Large-radius tilting tank.



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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1357499	4.0IOTPRO	PRO Subscription - Cloud
CR1357479	4.0IOTENTRY	ENTRY Subscription - Cloud