

# 4-ZONE INDUCTION FULL SURFACE - ON OPEN CABINET

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



CODICE  
CR1358629

MODELLO  
Q90PCV/ITC801

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.

Contoured dashboards with controls angled toward the operator.

Unbreakable glass-ceramic top.

Each cooking zone is marked with a circular silkscreen printing.

Heating by means of an inductor equipped with a device that detects the presence of the cooking vessel on the cooking zone and automatically switches the heating on/off, and a device against overheating.

Power 5 kW cada zone.

Safety sensor to prevent overheating.

Power can be selected from 10 different levels for all types of cooking, from express to delicate.

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.

On open cabinet version

4 independent cooking zones of 5 kW each.

Version with FULL SURFACE cooking zone

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## Technical Information

SPECIFICATION	DATA
MATERIAL	CR1358629
DEFINITION	Q90PCV/ITC801 INDUZIONE TC M80 A/G
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	44 Kg
VOLUME (net)	0.626
PACKAGE LENGTH	0 mm
PACKAGE WIDTH	0 mm
PACKAGING HEIGHT	0 mm
PACKAGE VOLUME	0,000 m3
GROSS PACKING WEIGHT	54 Kg
STANDARD POWER SUPPLY	380-415V 3
FREQUENCY	50-60 Hz
ELECTRICAL POWER	20 kW
IP GRADE	IPX4
CERTIFIED MODEL	Q90PCV/ITC801

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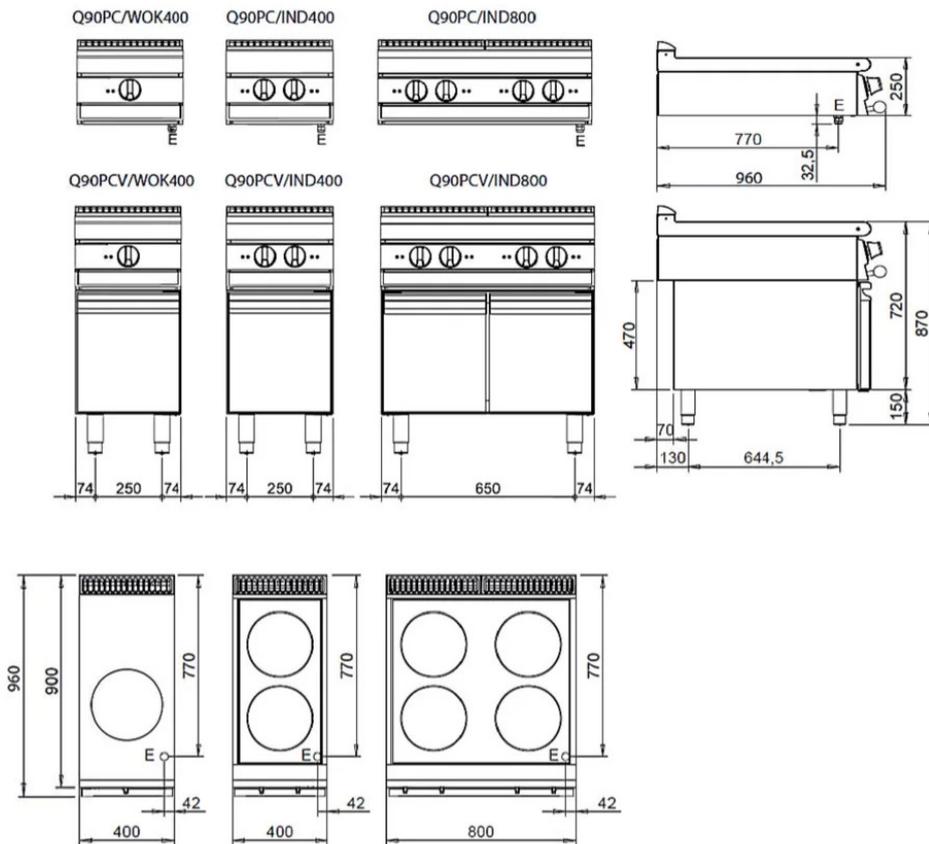
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## SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

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



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

**E** Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief  
 Presse étoupe de câble él. - Pisacable - Elektrische kabelwartel

**H2O\*** Attacco arrivo acqua - Wasseranschluss - Water inlet  
 Arrivée eau - Union de agua - Wateraansluiting  
**EN ISO 228-1 G 3/4**

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## PRODUCT'S RANGE PLUS



Professional components tested to withstand intensive use over time



Power adjustable to 12 levels



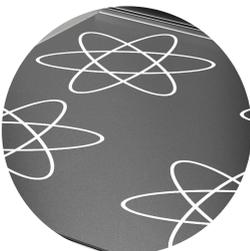
Cooking zones with 5KW power



Mechanically controlled induction ready for IOT connection to Cloud



Ensures the correct positioning and suitability of the pot



Serigraphs identifying cooking zones.