

80lt MOTORISED TILTING GAS BRATT PAN - DUPLEX TANK

Project
Rev.:
Zone:
Location:



CODICE
CR1018209

MODELLO
Q90BR/GM80

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 2 mm thickness

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.

Gas version

Heating by chrome-plated steel burner.

Safety valve with thermocouple, electric ignition.

Manual or motorised lifting.

Electric version

Heating via armoured incoloy heating elements.

Large-radius tilting tank.

The 8 flame rows in the M80 model and 12 in the M120 guarantee uniformity in cooking. Cooking temperature controlled by thermostat with adjustment from 100 to 280°C.

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 | CR1018209 |
| DEFINITION | Q90BR/GM80 BRASIERA GAS M80 MOT.DUPLEX |
| COMMERCIAL LINE | QUEEN |
| SUPPLY | MIXED |
| DIM. WIDTH | 800 mm |
| DIM. PRODUCTIVITY | 900 mm |
| DIM. HEIGHT | 870 mm |
| NET WEIGHT | 144.8 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 | 160 Kg |
| STANDARD POWER SUPPLY | 220-240V 1N |
| FREQUENCY | 50 Hz |
| ELECTRICAL POWER | 0.12 kW |
| GAS POWER | 20 |
| GAS POWER (G25.3/25mbar) | 19,00 |
| IP GRADE | IPX5 |
| CAPACITY | 80 |
| CERTIFIED MODEL | Q90BR/GM80 |

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

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
- G** Attacco arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting
EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
- H2O** Attacco arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Ater aansluiting
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



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



Self-balancing lids.



Large-radius tilting tank.



The 8 rows of flame in the M80
model and 12 in the M120 ensure
uniformity in cooking.
Cooking temperature controlled by
thermostat with adjustment from
100 to 280°C.