

GAS SOLID TOP WITH 4 BURNERS SX/DX - TOP VERSION

Project
Rev.:
Zone:
Location:



CODICE
CR1013059

MODELLO
Q70TP/G1603

SERIE
QUEEN 7

GENERAL CHARACTERISTICS

For those who do not want to give up the quality and solidity of a Queen stove, the Series 7 offers a 700 mm depth and more compact dimensions to fit any room, burners available in various configurations and wattages, enhanced by the refined Scotch Brite finish.

Thanks to its extreme compositional freedom, every composition is possible: you can combine Model i tops with accessorizable oven and neutral bases and hygienic finishes; create customized solutions by matching and attaching equipment back to back, sideways "flush" perfectly sealed, or "bridge" structures, offering high-level solutions that always perfectly meet the chef's needs.

As a total guarantee, all equipment that make up a Queen7 kitchen are certified in compliance with international standards, including CE, GAR, AGA and others.



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TECHNICAL SPECIFICATIONS

Polished cast iron plate with removable central disk.
High-power (12 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 adjustment of power output.
Oven - General Features
Stainless steel cooking chamber (53x70x30cm), thermally insulated and equipped with 3 anti-tip guides for 1/1 and 2/1 reduced gastronomy 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.
Gas oven
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 kW.

Protected pilot flame with removable and easily washable protection.

Thanks to the jet-proofing certification 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	CR1013059
DEFINITION	Q70TP/G1603 TUTTAP. GAS+4F POT. TOP
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	1600 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	250 mm
NET WEIGHT	84.2 Kg
VOLUME (net)	0.28
PACKAGE LENGTH	1660 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	570 mm
PACKAGE VOLUME	0,804 m3
GROSS PACKING WEIGHT	110 Kg
GAS POWER	33
GAS POWER (G25.3/25mbar)	26,00
GAS/REFRIGERANT TYPE	METANO "H, E" G20 20/25mbar
N. FIRES/PLATES	QUATTRO FUOCHI
CERTIFIED MODEL	Q70TP/G16

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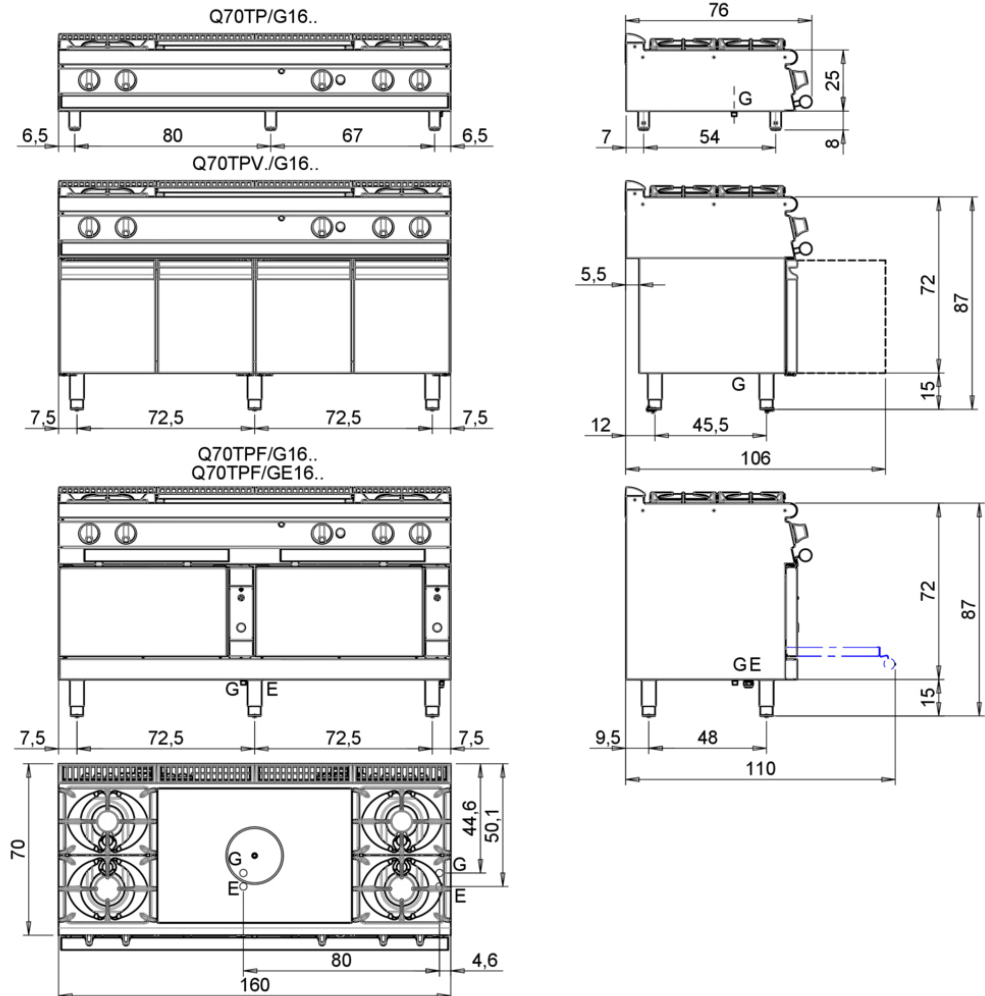
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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda	
E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	G Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
S Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água	H20 Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de água - Wateraansluiting - Junção alimentação água
S1 Scarico vasca - Wannenabflusrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba	A1 = Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno A2 = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio
S2 Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresión - Onderdrukkelep - Válvula de depressão	L Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nível
S3 Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de água interstícios - Afvoer water tussenruimte - Descarga de água na marmitta com Sistema de aquecimento indirecto	
S4 Scarico - Abflusrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	

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PRODUCT'S RANGE PLUS



Thick top plate with removable
centre ring.



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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.