

GAS FRY TOP 2/3 SMOOTH 1/3 GROOVED PLATE ON OPEN COMPARTMENT - THERMOSTAT-CONTROLLED

Project
Rev.:
Zone:
Location:



CODICE
CR1013869

MODELLO
Q70FTTV/G1220

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.



TECHNICAL SPECIFICATIONS

Plate welded to the hob that provides a larger cooking zone and eliminates dirt accumulation areas.

Even heat distribution thanks to several burners under the hotplate.

Mild steel plate (for non-EU markets).

Temperature regulation from 100°C to 280°C

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 | CR1013869 |
| DEFINITION | Q70FTTV/G1220 FTG 1/3 RIGATO M120 A/G |
| COMMERCIAL LINE | QUEEN |
| SUPPLY | GAS |
| DIM. WIDTH | 1200 mm |
| DIM. PRODUCTIVITY | 700 mm |
| DIM. HEIGHT | 870 mm |
| NET WEIGHT | 133 Kg |
| VOLUME (net) | 0.731 |
| PACKAGE LENGTH | 440 mm |
| PACKAGE WIDTH | 980 mm |
| PACKAGING HEIGHT | 500 mm |
| PACKAGE VOLUME | 0,960 m3 |
| GROSS PACKING WEIGHT | 148 Kg |
| GAS POWER | 19.5 |
| GAS POWER (G25.3/25mbar) | 18,75 |
| CERTIFIED MODEL | Q70FTTV/G1220 |

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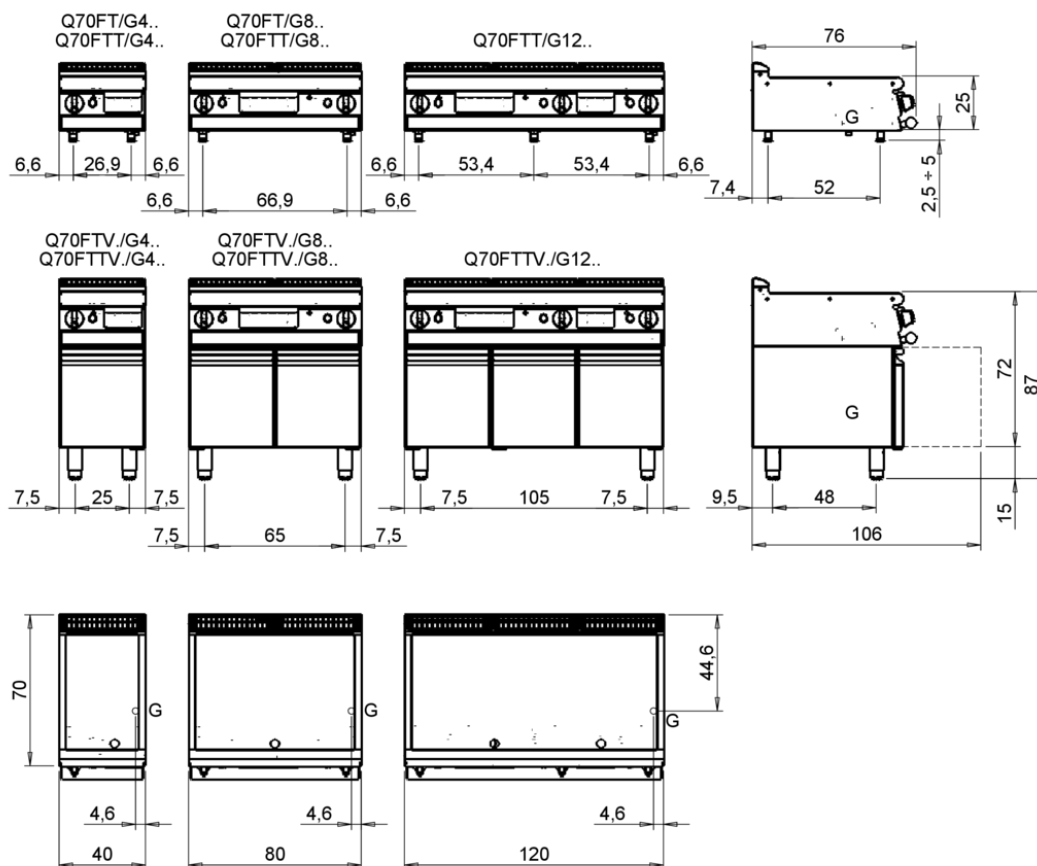


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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



| 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 - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba | A1 = | Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno |
| S2 | Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresión - Onderdrukkelep - Válvula de depressão | A2 = | Fredda - Kalt - Cold - Froid - Fria - Koude - Frio |
| 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 | L | Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nivel |
| S4 | Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno | | |

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PRODUCT'S RANGE PLUS



A 10-mm tilt of the plates toward the front of the machine allows for optimal grease outflow to the grease pan.



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ACCESSORIES

| CODE | MODELLO | DESCRIZIONE |
|-----------|----------|---|
| CR1353939 | 70XFTP12 | SPLASH GUARD FOR FRY TOP MODULE 1200 |
| CR0592079 | NXFTC4 | Fry top cleaning drawer M40-M120 |
| CR0592089 | NXFTC6/8 | Fry top cleaning drawer M40-M60-M80-M120 |
| CR1354989 | PRPC | Smooth plate cleaning scraper - chrome-plated |
| CR1356399 | RPR | Striped chrome plate scraper |
| CR1354999 | PKLR | Replacement blades (10PCS) |
| CR0592060 | NXFTT | PLANCHA CLEANING PLUG |