

ELECTRIC FRYER 1 BOWL 8 L - WITH BASKET

Project
Rev.:
Zone:
Location:



CODICE
CR1018399

MODELLO
Q90FR/E210

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.

Working table height adjustable from 840 to 900 mm.

Tops with a thickness of 2 mm.

AISI 18/10 stainless steel tanks with cold zone and foam expansion zone.

Oil drain taps. Oil drip pans on request.

Safety thermostat (230°C) against excessive oil temperatures

Gas version:

Heating by stainless steel burner outside the tank (1-tank model with in-tank burner also available).

Oil temperature controlled by mechanical thermostat with adjustment from 100 to 185°C or electronic thermostat with adjustment from 100 to 185°C, 4-button keypad, 3-digit display, pid adjustment and melting cycle.

Electric version:

Heating by means of an AISI 304 stainless steel armoured heating element inside the tank and rotatable by more than 90° in the 22lt tank version.

Fully removable heating element in the 10 and 15-liter tank version.

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	CR1018399
DEFINITION	Q90FR/E210 FRIGGITRICE EL. 1V 10LT M20
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	200 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	27.4 Kg
VOLUME (net)	0,157
PACKAGE LENGTH	460 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1150 mm
PACKAGE VOLUME	0,540 m3
GROSS PACKING WEIGHT	38 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	6,800 kW
IP GRADE	IPX5
CAPACITY	15 litri
CERTIFIED MODEL	Q90FR/E210

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PRODUCT'S RANGE PLUS



Heating element completely removable from the tank to allow faster and more complete cleaning.
In 10- and 15-liter versions



The large cold zone allows frying residues to settle, significantly extending the quality and life of the oil.



In the gas version, the molded inner tank is clean with external burners for easy cleaning.



Tank depth and width increased to increase capacity.



In the electric version, the heating element can be rotated by more than 90°.



Moulded basin with flat top and large cold zone for easy cleaning.

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1353969	QCF22/23P	STAINLESS STEEL BASKET FOR FRYERS 22/23P LT
CR1353979	QCF22/23	22/23 L STAINLESS STEEL BASKET FOR FRYERS
CR0997189	9BRO	OIL PAN
BN418031940080	CF 12M	FRYING TANK LID
BN418031940090	CSFA FR	WINDPROOF SMOKE EXHAUST CHIMNEY
BN418031940140	GFF10	BOTTOM GRID FRYER 10 L
BN418031940150	GFF15	BOTTOM GRID FRYER 15 L
BN418031940170	CF10	FRYER BASKET 10 L
BN418031940180	CF15	FRYER BASKET 15 L
BN418031940190	CF15P	SMALL BASKET FOR FRYER 15 LT
CR0985519	CF10M	FRYER BASKET 7/10 L
CR0985529	GFF10M	BOTTOM GRID FRYER 7-8 LT