

FRY TOP S GAS M60 AISI Plate - RIBBED - Thermostat Top Version

Project
Rev.:
Zone:
Location:



CODICE
CR1653159

MODELLO
Q70SFTT/G613

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

Stainless steel outer shells and feet.

Height of the work surface adjustable from 840 to 900 mm.

Tops with a thickness of 2 mm.

Baking plate 15 mm thick totally independent of the top.

Large floodable channel around the perimeter of the hotplate for collecting cooking residues, sloping towards the front for draining liquids into the large drawer.

Firing plates made with satin-finished surface and surface coated with soft iron, AISI430 steel, or polished hard chrome, all available in smooth, mixed, or ribbed versions.

Large grease collection drawer.

Module sizes: 40,60,80

In the 120-width modules, the cooking plate is lowered from the top by 40 mm and tilted 10 mm toward the front of the machine.

Gas version: tubular burner with self-stabilized flame with great uniformity of heat distribution.

Temperature regulation by modulating tap (temperature above 300°C) or thermostatic safety valve with thermocouple (90-280°C).

Capacious grease collection drawer with capacity for the entire volume of the perimeter channel

Grooved plate design ensures cleanliness right to the end of the plate

Non-welded plate for fast maintenance and replacement in the utility

Plate not welded to the machine bed with optimisation of structural points under thermal stress

Thermal cutting that facilitates the user and adjacent machinery.

Uniform cooking temperature across the entire plate. Optimising heat in the cooking area and increasing operator comfort in the kitchen.

Water dispenser kit available as an accessory

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Technical Information

| SPECIFICATION | DATA |
|--------------------------|--|
| MATERIAL | CR1653159 |
| DEFINITION | Q70SFTT/G613 FTG RIGATO 430 M60 TE.TOP |
| COMMERCIAL LINE | QUEEN |
| SUPPLY | GAS |
| DIM. WIDTH | 600 mm |
| DIM. PRODUCTIVITY | 700 mm |
| DIM. HEIGHT | 250 mm |
| NET WEIGHT | 22 Kg |
| VOLUME (net) | 0,105 |
| PACKAGE LENGTH | 640 mm |
| PACKAGE WIDTH | 850 mm |
| PACKAGING HEIGHT | 550 mm |
| PACKAGE VOLUME | 0,300 m3 |
| GROSS PACKING WEIGHT | 29 Kg |
| GAS POWER | 9,00 |
| GAS POWER (G25.3/25mbar) | 9,00 |
| CERTIFIED MODEL | 70SFTT/G6 |

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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 agua - 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 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 agua intersticios - Afvoer water tussenruimte - Descarga de água na marmitta com Sistema de aquecimento indirecto | |
| S4 Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno | |

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PRODUCT'S RANGE PLUS



Thermal cutting that facilitates the user and adjacent machinery.



Water dispenser kit available as an accessory



Grooved plate design ensures cleanliness right to the end of the plate



In the tap versions, the power is regulated by a Type 22PP enhanced flow tap that can be modulated for continuous operation to adapt the heat of the hotplate according to the type of cooking.



Non-welded plate to speed up maintenance and possible replacement in utilities.



New version with identical useful cooking surface area and reduced energy output. An increase in output per cm2 that allows a reduction in consumption of up to 15% compared to conventional versions.



Available as an accessory, the continuous discharge tube allows waste to be disposed of in an external receptacle.



Uniform cooking temperature across the entire plate. Optimizing heat in the cooking area by increasing the comfort of operators in the kitchen.

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Stainless steel overflow plug
provided as standard for gutter
flooding management.



Plate not welded to the machine
table with optimization of structural
points subjected to thermal stress.



Floodable gutter for collecting
cooking residue all around the
perimeter of the plate easier
cleaning, and better moisture
retention of cooking food.



In thermostat versions, the
temperature of the hotplate can be
adjusted from 90 to 280 °C to
optimize consumption and adapt to
the most delicate cooking.



Capacious grease collection drawer
with capacity for the entire volume
of the perimeter channel

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ACCESSORIES

| CODE | MODELLO | DESCRIZIONE |
|-----------|------------|---|
| CR1354989 | PRPC | Smooth plate cleaning scraper - chrome-plated |
| CR1356399 | RPR | Striped chrome plate scraper |
| CR1658629 | D97CPFT68 | Fry top cleaning drawer M60 - M80 |
| CR1658609 | 97TFT | Plancha cleaning cap |
| CR1354999 | PKLR | Replacement blades (10PCS) |
| CR1658649 | 7AFT6 | M60 splash guard |
| CR1658849 | Q7968CAF | WATER LOADING FOR FRY TOP M60 M80 - 70 90 QUEEN - GAS OR ELECTRIC |
| CR1659109 | Q76GKSCFT | CONTINUOUS EXHAUST FOR FRY TOP M60 - 70 QUEEN - GAS |
| CR1659139 | Q76GCASCFT | CONTINUOUS LOAD + SCAR.FOR FRY TOP M60 - 70QUEEN - GAS |
| CR1659239 | PAFT6 | SUPER FRY TOP ACCESSORY HOLDER M60 |
| CR1659259 | AGMFT48 | HOLDING GRID FOR FRY TOP |
| CR1659269 | AGMFT6 | HOLDING GRID FOR FRY TOP |
| CR1659359 | AKBFT-1 | KIT 3 BOWLS GN1/9 H65 MM |
| CR1659369 | AKBFT-2 | KIT 2 BOWLS GN1/6 H65 MM |
| CR1659379 | AKBFT-3 | KIT 1 BASIN GN1/3 H65 MM |