

# ELECTRIC FRYER 1 BASIN 15 L - ELECTRONIC CONTROL AND MELTING PHASE

Project .....  
Rev.: .....  
Zone: .....  
Location: .....



CODICE  
CR1014889

MODELLO  
Q70FRI/E415M

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

Moulded upper surface machined from a single sheet of thick stainless steel.

Large-capacity contoured firing tanks with large vertical expansion zone that prevents foam from settling during loading.

Automatic regulation thermostat of the

Fire safety thermostat (230°C).

Oil drain taps.

Holder for baskets and lids.

Gas models

Tubular steel burners outside the tank.

Oil drain taps.

Piezoelectric ignition of the pilot burner.

Electric models

Liftable and removable stainless steel armoured heating elements.

Optical signal when the programmed temperature has been reached.

Indicator light "equipment under voltage."

The tanks have a large pouring area and a cold zone at the bottom to collect food particles and prolong the life of the oil.

Dirt collecting convector included. This element facilitates the deposition of dirt in the cold zone, preventing dirt from depositing in the hot zones of the tank. The life cycle of the oil is thus longer.

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	CR1014889
DEFINITION	Q70FRI/E415M FRIGGITRICE EL. 1V.15LT M40
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	870 mm
NET WEIGHT	41 Kg
VOLUME (net)	0,244
PACKAGE LENGTH	450 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	1150 mm
PACKAGE VOLUME	0,450 m3
GROSS PACKING WEIGHT	51.2 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	13,000 kW
IP GRADE	IPX5
CAPACITY	15 litri
CERTIFIED MODEL	Q70FRI/E415M

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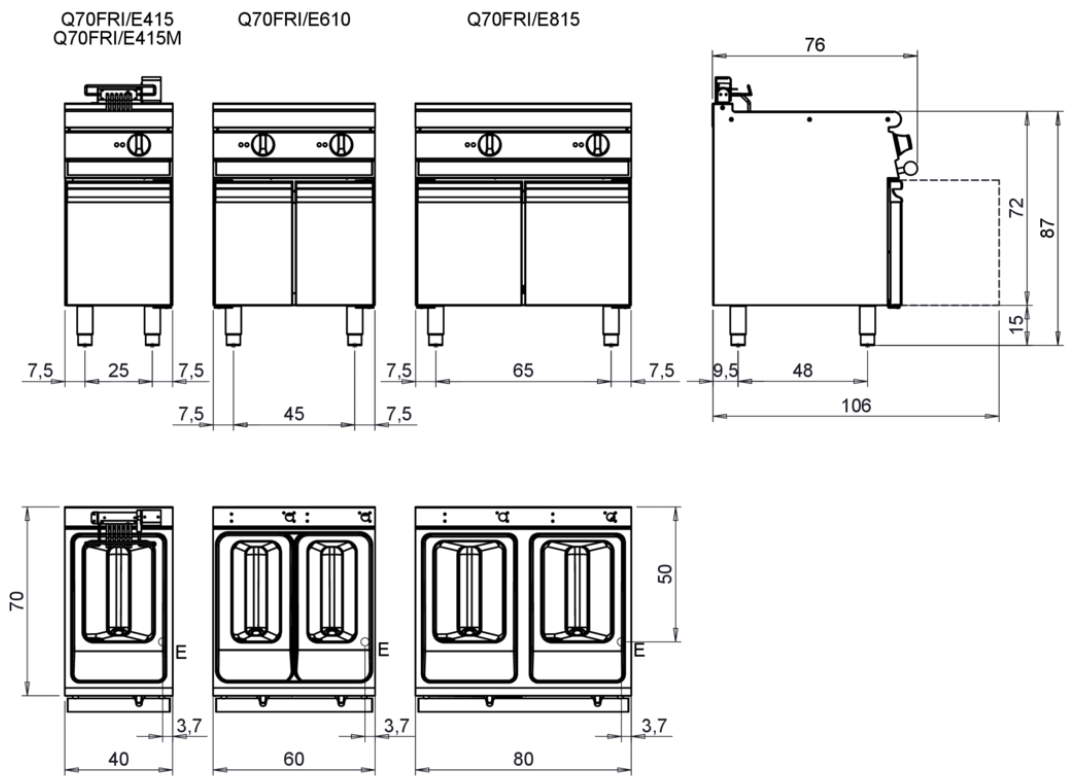


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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm  
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda	
<b>E</b> Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	<b>G</b> Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás
<b>S</b> Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água	<b>H20</b> Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de água - Wateraansluiting - Junção alimentação água
<b>S1</b> Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba	<b>A1 =</b> Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno
<b>S2</b> Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresión - Onderdrukklep - Válvula de depressão	<b>A2 =</b> Fredda - Kalt - Cold - Froid - Fria - Koude - Frio
<b>S3</b> 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	
<b>S4</b> Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	<b>L</b> Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nivel

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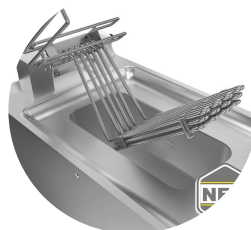


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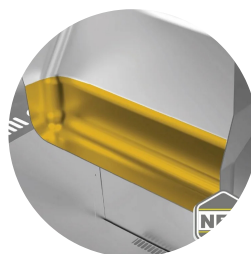
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## PRODUCT'S RANGE PLUS



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.



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

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## ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR0997179	<b>7BRO</b>	OIL PAN
BN418031940220	<b>CSFA FR6</b>	WINDPROOF FLUE EXHAUST CHIMNEY 600
BN418031940230	<b>CSFA FR8</b>	WINDPROOF FLUE STACK 800
BN418031940140	<b>GFF10</b>	BOTTOM GRID FRYER 10 L
BN418031940150	<b>GFF15</b>	BOTTOM GRID FRYER 15 L
BN418031940170	<b>CF10</b>	FRYER BASKET 10 L
BN418031940180	<b>CF15</b>	FRYER BASKET 15 L
BN418031940190	<b>CF15P</b>	SMALL BASKET FOR FRYER 15 LT
CR0985519	<b>CF10M</b>	FRYER BASKET 7/10 L
CR0985529	<b>GFF10M</b>	BOTTOM GRID FRYER 7-8 LT
MA10405096900	<b>OC-1M</b>	Basket for tub 8 Lt 1pcs 20x28x11,5 cm
MA10405230900	<b>ONC-1M</b>	Basket for tub 10 Lt TOP17,5x30x10,5 cm ONLY TOP VERSION