

GAS FRYER 1 BOWL 23 L - WITH 2 BASKET KIT

Project
Rev.:
Zone:
Location:



CODICE
CR1353779

MODELLO
Q90FRI/G423

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.

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.

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 (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	CR1353779
DEFINITION	Q90FRI/G423 FRIGGITRICE GAS 1V.23LT M40
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	65 Kg
VOLUME (net)	0.313
PACKAGE LENGTH	440 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1160 mm
PACKAGE VOLUME	0,522 m3
GROSS PACKING WEIGHT	75 Kg
GAS POWER	21
GAS POWER (G25.3/25mbar)	20,00
CAPACITY	22 litri
CERTIFIED MODEL	Q90FRI/G423

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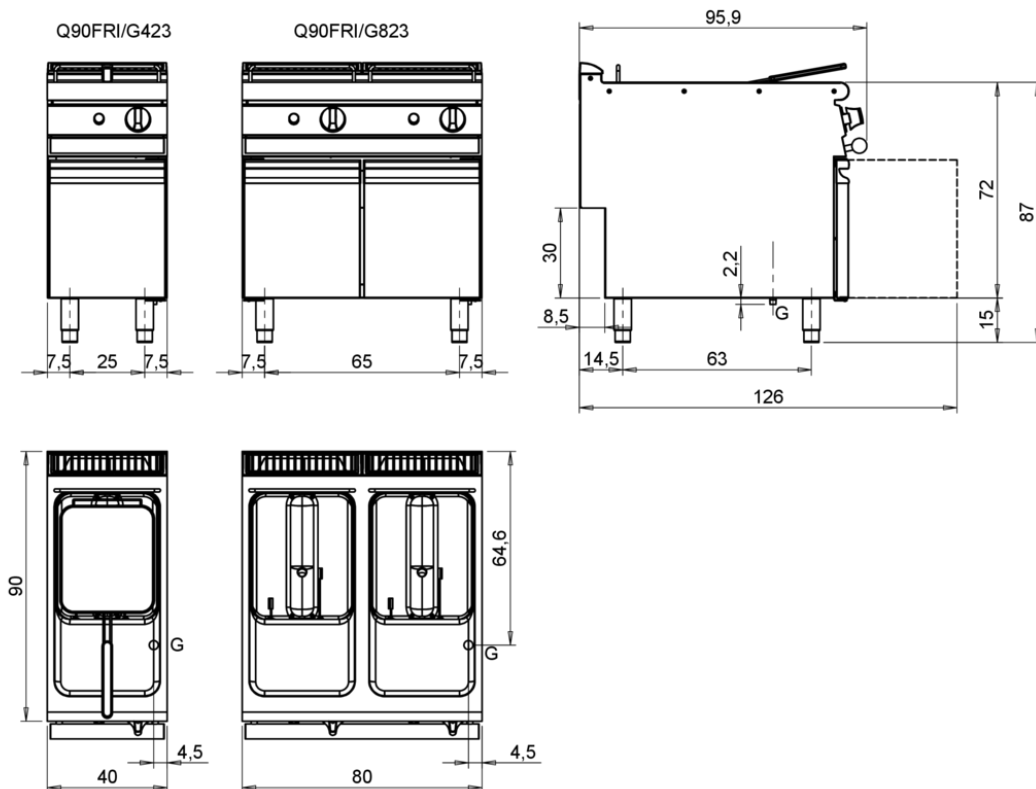


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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda	
E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwattel - 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 depresi3n - Onderdrukkelep - Válvula de depress3o	L Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nivel
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 - Tubulaç3o de dreno	

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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
CR1652569	9FFG23	TANK BOTTOM FILTER FOR GAS FRYERS 23 LT
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