

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

AISI 304 work surface and dashboard.

"Thermoblock" heating elements: armored heating elements included in an aluminum casting with high heat resistance.

Equipped with programmable automatic water loading.

Can be used in 7 functionalities: fry top / BRATT PAN / pasta cooker / slow cooker / steaming / kettle / bain-marie.

Double-walled lid without perimeter seal.

Two USB outputs located under the dashboard (compartment area) for storing recipes and updating software.

Control of cooking by core probe.

Gastronorm-sized tub.

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.

CODICE
CR1356519MODELLO
Q90MA/E400SERIE
QUEEN 9

Technical Information

SPECIFICATION	DATA
MATERIAL	CR1356519
DEFINITION	Q90MA/E400 NEW MULTI COOKER TALENT BARON
COMMERCIAL LINE	QUEEN
SUPPLY	ELECTRICS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NET WEIGHT	88 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	98 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRICAL POWER	10 kW
IP GRADE	IPX5
CAPACITY	17 lt
CERTIFIED MODEL	Q90MA/E400

TALENT CLASSIC L 400

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CR1356519	Q90MA/E400	QUEEN 9

Project
Rev.:
Zone:
Location:



PRODUCT'S RANGE PLUS



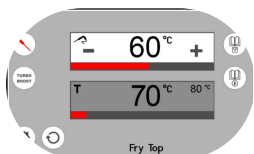
Control of cooking by core probe.



Automatic water filling with the possibility of programming litres.



Mains water drain with overflow drain and basin drain hole with sealing plug.



Easy to understand and use Touch Screen control panel. Possibility of storing personal recipes.

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1200179	CAMCF	Lid for steamer use
CR1200169	GFMCF	Tank bottom grid
CR1200159	CPC1/3MCF	GN1/3 basket for pasta cooker
CR1200119	TSCMCF	Frame for slow cooking
CR0956330	SDXP	Shovel
CR0999069	CRLMCF	Trolley for multifunctional
CR1200149	CV1/3MCP	GN1/3 steamer basket 160x280x115(H)cm
CR1018819	QP14	DOOR FOR BASE L 200
CR1353259	D79CCPG	Yam holder upright