

Lava Stone Grill GAS M80 - Mixed Meat/Fish Grill - M80 Top Version

Project
Rev.:
Zone:
Location:



CODICE
CR1657739

MODELLO
Q90SGL/G802

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.

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

Tops with a thickness of 2 mm.

Aisi 304 steel burner controlled by safety valve and thermocouple.

Piezo ignition.

Adjustable temperature up to 350°C.

Device for adjusting the height of the grids on two levels.

Perimeter splash guard risers (h max=12mm).

Canal with drainage hole and removable grease and residue collection.

Internal drawer for collecting carbon residue.

Larger, recessed grease trough on the worktop, easier to clean and more capacious

HUMIDIFIER accessory for optimal management of several types of cooking.

Grill height adjustment for handling different types of cooking

4 Grill types available: meat, fish, mixed stainless steel and reversible cast iron meat/fish version

Changing the type of cooking also in the utility GAS Grill / lava stone, with dedicated accessories

In gas versions, the power is regulated by a continuously variable tap to adapt the heat of the hotplate to the type of cooking

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1657739
DEFINITION	Q90SGL/G802 PIETRALAV.GAS MISTA M80 TOP
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	250 mm
NET WEIGHT	1 Kg
VOLUME (net)	0.18
PACKAGE LENGTH	840 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	550 mm
PACKAGE VOLUME	0,476 m3
GROSS PACKING WEIGHT	2 Kg
GAS POWER	25
GAS POWER (G25.3/25mbar)	24,00
CERTIFIED MODEL	90SGL/G8

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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 - 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 - Onderdrukklep - Válvula de depressão	
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	L Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nível

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PRODUCT'S RANGE PLUS



4 Grill types available: meat, fish,
mixed stainless steel and reversible
cast iron meat/fish version

Changing the type of cooking also in
the utility GAS Grill / lava stone, with
dedicated accessories



Smoker that can be installed on
models M40-M80 - M120 for a
barbecue flavour menu. Made of
AISI304 stainless steel. Kit equipped
with a guide for sliding the smoker
box. The smoker box can be filled
with wood shavings or food-grade
wood pellets and replaced while the
grill is in use.



In gas versions, the power is
regulated by a continuously variable
tap to adapt the heat of the hotplate
to the type of cooking



HUMIDIFIER accessory for optimal
management of several types of
cooking.



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.



Grill height adjustment for handling
different types of cooking

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR1658229	Q9CAA	M40 STEEL FLAME ARRESTERS
CR1658239	Q9CAG	CAST IRON FLAME ARRESTORS M40
CR1658249	Q9KP4	M40 STONEWARE KIT
CR1353909	DCPL6	Lava stone package 4 kg
CR1658259	Q9AF	Q90 SUPER GRILL SMOKER KIT
CR1658299	Q94GG	Cast Iron Grid M80 D9
CR1658309	Q94GTI	M80 Q9 Stainless Round Grate
CR1658559	Q94GI	Stainless Grid M80 Q9
CR1658319	Q94GM	Mixed Meat/Fish Grill M80 Q9
CR1658349	Q9KU8G	QUEEN 9 M80 GAS GRILL HUMIDIFIER KIT