

FRY TOP S GAS M80 AISI plate - RIBBED - Top version

Project
Rev.:
Zone:
Location:



CODICE
CR1653209

MODELLO
Q70SFT/G813

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).

Large fat collection drawer with capacity of the entire volume of the perimeter channel

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

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

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	CR1653209
DEFINITION	Q70SFT/G813 FTG RIGATO 430 M80 TOP
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	250 mm
NET WEIGHT	22 Kg
VOLUME (net)	0.14
PACKAGE LENGTH	840 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	550 mm
PACKAGE VOLUME	0,396 m3
GROSS PACKING WEIGHT	29 Kg
GAS POWER	12
GAS POWER (G25.3/25mbar)	12,00
CERTIFIED MODEL	70SFT/G8

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QUEEN 7

PRODUCT'S RANGE PLUS



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



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



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



Thermal cutting that facilitates the user and adjacent machinery.



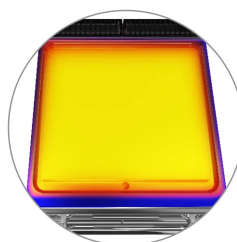
Water dispenser kit available as an accessory



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.



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.



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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PRODUCT'S RANGE PLUS



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.



Large fat collection drawer with capacity of the entire volume of the perimeter channel



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.

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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)
CR1658659	7AFT8	M80 splash guard
CR1658849	Q7968CAF	WATER LOADING FOR FRY TOP M60 M80 - 70 90 QUEEN - GAS OR ELECTRIC
CR1659119	Q78GKSCFT	CONTINUOUS EXHAUST FOR FRY TOP M80 - 70 QUEEN - GAS
CR1659149	Q78GCASCFT	LOAD + CONTINUOUS SCAR.FOR FRY TOP M80 - 70QUEEN - GAS
CR1659249	PAFT8	M80 SUPER FRY TOP ACCESSORY HOLDER
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