

GAS SOLID TOP WITH TWO BURNERS ON LEFT ON ELECTRIC OVEN

Project:
Rev.:
Zone:
Location:



CODE
CR1016379

MODEL
Q90TPMF/GE8001SX

SERIE
QUEEN 9

GENERAL FEATURES

- AISI 304 stainless-steel bases and worktops, Scotch-Brite finish
- Depth of 900 mm for high power and performance
- Catalogue offers more than 350 standard models
- Worktop, base cabinet, base cabinet with doors and oven versions
- 20/10 worktop thickness
- Twin-piece knobs prevent infiltration of dirt and have an IPX5 water ingress protection rating
- Gas ranges having burners with various configurations and power ratings: 3.5 kW - 5.7 kW, 7 kW and 10 kW. Double-ring burners for 7 and 10 kW models
- Wide range of accessories

The knobs offer optimum grip and help the chef to have the setting controls right under his eyes. Special attention has also been paid to the knob bezel that has been expertly designed to avoid penetration of liquids and/or dirt. Thanks to the IPX5 water jet ingress protection rating, awarded after passing specific tests, knobs and knob bezels can be washed at the end of the working day without affecting performance or safety.



TECHNICAL DETAILS

GAS
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- Cast iron brushed griddle with removable central disc;
- High power (14 kW) central burner with piezoelectric ignition;
- Distinguished heating zones with maximum temperature in the centre 500°C, decreasing towards the perimeter;
- safety valve with thermocouple and supplied power progressive adjustment;
- Long prongs enamelled cast iron grilles to easily move pots between one burner and another; Stainless steel rod grilles are available
- High power cast iron burners (3.5- 5.7- 7 and 10 kW);
- Burners piezo-electric ignition available as optional
- Stainless steel removable two-burner basin accessory

Electric oven

- Stainless steel heating element units positioned at the top and below the cooking area base plate;

- Thermostatic control of range temperature from 100°C to 300°C;
- "Powered appliance" indicator light;
- "Set temperature reached" indicating light

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| | | |
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TECHNICAL INFORMATION

| SPECIFICATIONS | DATA |
|-------------------------------|--|
| CODE | CR1016379 |
| DEFINITION | Q90TPMF/GE8001SX TUTTAP.GAS+2F SX C/F EL |
| MODEL | Q90TPMF/GE8001SX |
| COMMERCIAL LINE | QUEEN |
| SUPPLY | MISTA |
| WIDTH | 800 MM |
| DEPTH | 900 MM |
| HEIGHT | 870 MM |
| NET WEIGHT | 178,000 |
| VOLUME | 0,626 M3 |
| PACKAGING LENGTH | 840,000 |
| PACKAGING WIDTH | 980,000 |
| PACKAGING HEIGHT | 520,000 |
| PACKAGING VOLUME | 1,100 |
| PACKAGING GROSS WEIGHT | 189,000 |
| POWER SUPPLY VOLTAGE STANDARD | 380-415V 3N |
| FREQUENCY | 50-60 Hz |
| ELECTRIC POWER | 6,000 KW |
| GAS POWER (G30/30 MBAR) | 17,50 KW |
| GAS POWER (G25/25 MBAR) | 17,00 KW |
| IPX PROTECTION | IPX4 |
| CERTIFIED MODEL | Q90TPMF/GE80SX |
| CERTIFICATION NUMBER | CE-0085BS0154 |
| POT GAS TOT / POT FRIGO2 | 17,50 |
| CERTIFICATION BODY | 0085 |
| TYPE | A GIORNO |
| PRODUCT VARIANTS | FUOCHI+PIASTRA TUTTAP. A SX |
| NUMBER OF MODULES | 1/1+1/2 MODULO |

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ACCESSORIESES

| CODE | MODEL | DESCRIPTION |
|----------------|-----------|---|
| CR1018839 | QP12 | Base door L 400 |
| CR1018859 | QKC21 | KIT DRAWERS GN2/1 H150 |
| CR1015359 | QRG21 | SET OF TRY SLIDES GN 2/1 |
| CR0592790 | ZA80 | FRONT PLINTH |
| CR0982789 | ZL90 | SIDE PLINTH SERIE 900 |
| MA97432000 | NXR | SET OF WHEELS NXR |
| MA97433000 | NXRI | SET OF WHEELS INOX NXRI |
| CR1015369 | QCH20 | DIRECTABLE WATER FLUE |
| CR0592869 | CR0592869 | 4 PIEDI X INSTALL.SU ZOCCOLO DI CEMENTO |
| CR1015339 | QPT | N. 4 PIEDINI IN ACCIAIO INOX PER INSTALLAZIONE SU PIANI |
| CR0592879 | CR0592879 | KIT ANTI RIBALTAMENTO 2 PIEDI X N900 |
| CR0592399 | NXTVT1 | KIT PANNELLI X BASE TECN.1 FRONTE NXTVT1 |
| CR0592409 | NXTVT2 | KIT PANNELLI X BASE TECN.2 FRONTI NXTVT2 |
| CR1018879 | Q90FTDX | FIANCO TERMINALE DESTRO QUEEN |
| CR1018889 | Q90FTSX | FIANCO TERMINALE SINISTRO QUEEN |
| CR0980009 | CANT | TUBULAR HANDRAIL FRONTALE (AL METRO LINEARE) |
| CR0980019 | 9CLAT | TUBULAR HANDRAIL LATERALE SERIE 900 |
| BN418031900211 | 9PRD | PIANO LATERALE RIBALTABILE DESTRO |
| BN418031900460 | 9PFD | PIANO LATERALE FISSO DESTRO |
| BN418031900221 | 9PRS | PIANO LATERALE RIBALTABILE SINISTRO |
| BN418031900470 | 9PFS | PIANO LATERALE FISSO SINISTRO |
| BN8031920110 | | |

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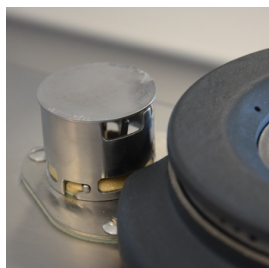
PRODUCT'S
RANGE PLUS



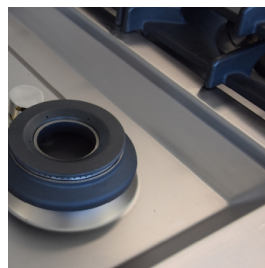
Extra-thick top plate with removable middle ring.



Single high-efficiency middle burner providing different temperature zones on the hob with maximum heat in the centre and gradually decreasing temperatures when moving towards the edges.



Protected pilot flame, with easily washable protection.



Fully moulded top, obtained from a large stainless steel plate.



Thanks to the IPX5 water jet ingress protection rating, awarded after passing specific tests, knobs and knob bezels can be washed at the end of the working day without affecting performance or safety.



Long prongs enamelled cast iron grilles to easily move pots between one burner and another.



The front bar is a comfortable place for the chef to lean on; it means you will remain at a safe distance from the worktop and therefore protects from accidentally knocking against both items lying on the worktop and the knobs.



High power cast iron burners 3.5-5.7- 7 and 10 kW.

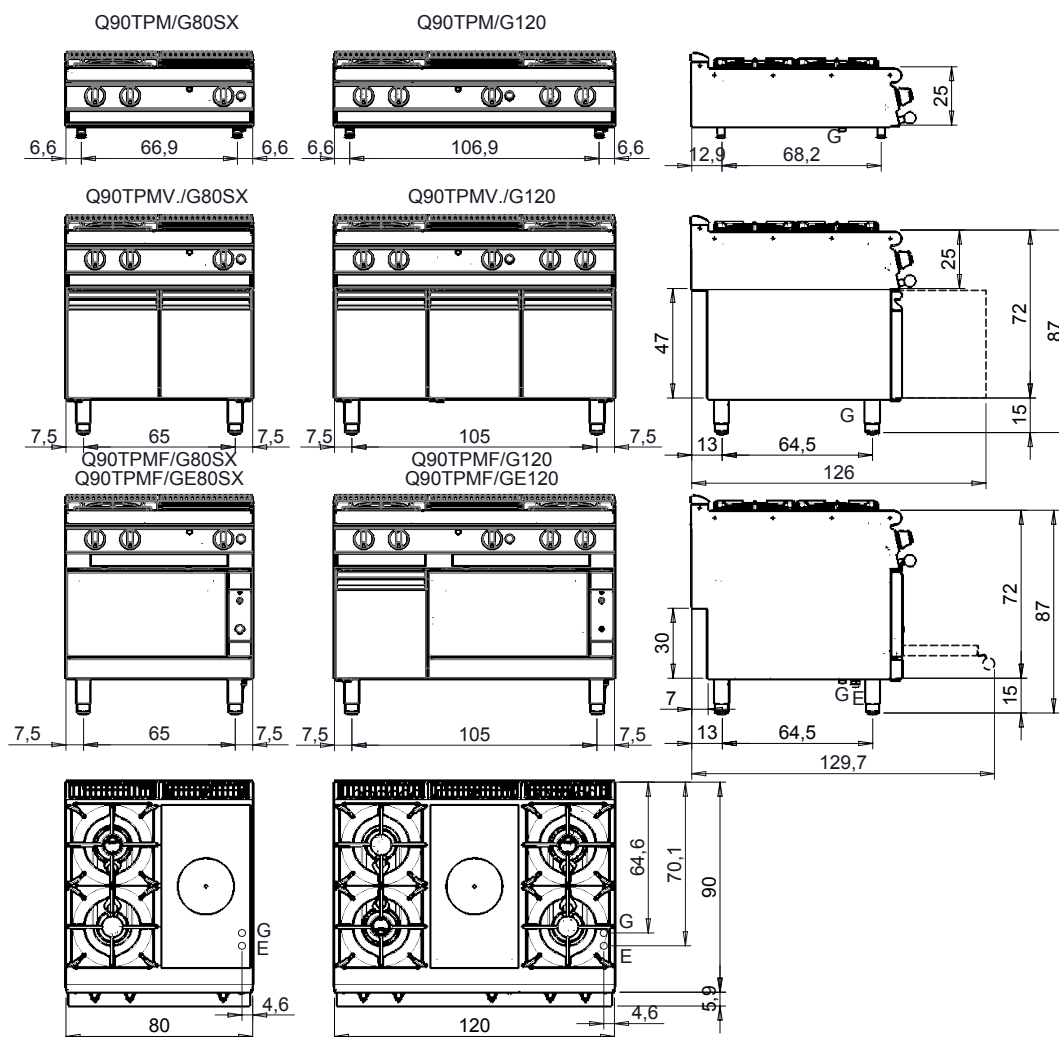
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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm - MESURES EN cm
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda

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