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CODICE CR1657619 MODELLO Q90SGV/G801

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

Grid height adjustment device on two levels.

Canal with drainage hole and removable grease and residue collection. Internal drawer for collecting residues.

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

GRILL, HUMIDIFIER, SMOKER ACCESSORIES: Always available as accessories for all versions.

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

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

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR1657619
DEFINITION	Q90SGV/G801 GRIGLIA GAS PESCE M80 A/G
COMMERCIAL LINE	QUEEN
SUPPLY	GAS
DIM. WIDTH	800 mm
DIM. PRODUCTIVITY	900 mm
DIM. HEIGHT	870 mm
NETWEIGHT	1 Kg
VOLUME (net)	0.626
PACKAGE LENGTH	840 mm
PACKAGE WIDTH	1020 mm
PACKAGING HEIGHT	1170 mm
PACKAGE VOLUME	1,003 m3
GROSS PACKING WEIGHT	2 Kg
GAS POWER	25
GAS POWER (G25.3/25mbar)	24,00
CERTIFIED MODEL	90SGV/G8

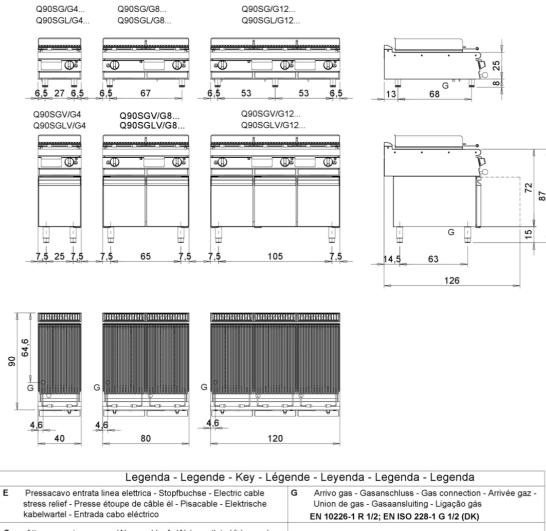


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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



	Rabelwarter - Entrada Cabo electrico		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 agua - Wateraansluiting - Junção
S1	Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba		alimentação água Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno Fredda - Kalt - Cold - Froid - Fria - Koude - Frio
S2	 S2 Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de dépresión - 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 marmita com Sistema de aquecimento indirecto 		
00			Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nivel
S4	Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno		

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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.



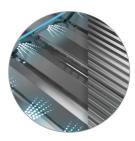
In gas versions, the power is regulated by a continuously variable tap to adapt the heat of the hotplate to the type of cooking



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

