

## GENERAL CHARACTERISTICS

From the solid foundation of Baron tradition, comes the new Queen 4.0 kitchen, even more practical, more accessorized, more technological.

An evolution in the field of professional kitchens.

Queen 4.0 is perfectly designed in detail to speed up and simplify every task of preparation, cooking, tidying up, and cleaning in the kitchen, and stand by you every day as a true ally in your work.



## TECHNICAL SPECIFICATIONS

Use in 7 functions: fry top / BRATT PAN / pasta cooker / slow cooking / steaming / kettle / bain-marie.

Control of cooking by core probe.

Management of 2 independent cooking zones using the D-CARE function that allows different temperatures to be set and alerts the operator if recipes are not compatible

Automatic water filling programmable in 3 different modes: automatic with litre counter, fast, slow.

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

Discharge of the product through a dedicated hole on a tray positioned on the open cabinet becomes a quick and safe operation, without dangerous pouring or tipping of hot substances

Thanks to the G-Power system, you have the ability to manage the power delivered in a simple and customized way; the algorithm manages the power delivered in 4 + 100 variants.

Dedicated water drain with overflow.

Internal memory for storing pre-set recipes, transferable to another device via USB.

Double-walled lid without perimeter seal.

Fry top: A cooking plate used to cook foods such as meat, fish, vegetables and eggs in a direct way.

Braising pan: Used to braise or cook meat, poultry, or vegetables entirely in an aromatic liquid at a controlled temperature.

Pasta Cooker: An appliance designed to cook pasta in large quantities.

Slow cook: A low-temperature, slow-cooking method that allows meat, stews, soups, and other dishes to be cooked slowly in thermostatically controlled, eight-vacuum cooking for hours.

Steamer: An appliance used to cook food through steam, preserving nutrients and maintaining the texture and flavor of food.

Kettle: An appliance used to bring water to a boil quickly and efficiently.

Bain-marie: A cooking or holding technique that with placing a container of food over boiling water.

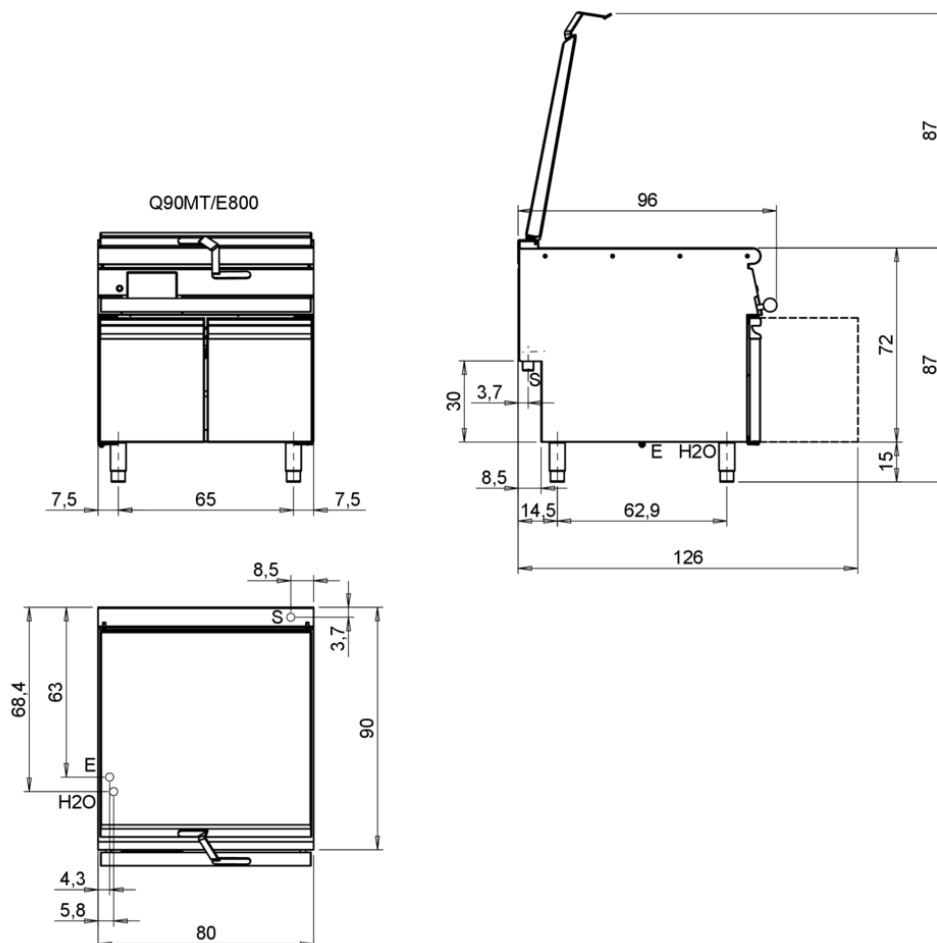
CODICE  
CR1659839T4WMODELLO  
Q90MT/E800-T4WSERIE  
BARON 4.0

## Technical Information

| SPECIFICATION         | DATA                                     |
|-----------------------|--|
| MATERIAL              | CR1659839T4W                             |
| DEFINITION            | QT90MA/E800-T4W MULTICOOKER EL.TALENT BA |
| COMMERCIAL LINE       | QUEEN                                    |
| SUPPLY                | ELECTRICS                                |
| DIM. WIDTH            | 800 mm                                   |
| DIM. PRODUCTIVITY     | 900 mm                                   |
| DIM. HEIGHT           | 870 mm                                   |
| NET WEIGHT            | 126 Kg                                   |
| VOLUME (net)          | 0.626                                    |
| PACKAGE LENGTH        | 860 mm                                   |
| PACKAGE WIDTH         | 1020 mm                                  |
| PACKAGING HEIGHT      | 1150 mm                                  |
| PACKAGE VOLUME        | 1,010 m3                                 |
| GROSS PACKING WEIGHT  | 135 Kg                                   |
| STANDARD POWER SUPPLY | 380-415V 3N                              |
| FREQUENCY             | 50-60 Hz                                 |
| ELECTRICAL POWER      | 20 kW                                    |
| IP GRADE              | IPX5                                     |

|                        |                           |                    |
|------------------------|---------------------------|--------------------|
| CODICE<br>CR1659839T4W | MODELLO<br>Q90MT/E800-T4W | SERIE<br>BARON 4.0 |
|------------------------|---------------------------|--------------------|

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   |   |
|---|---|
| <b>E</b> Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico   | <b>G</b> Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás                       |
| <b>S</b> Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água  | <b>H20</b> Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água    |
| <b>S1</b> Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba  | <b>A1</b> = Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno<br><b>A2</b> = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio |
| <b>S2</b> Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresión - Onderdrukkelep - Válvula de depressão   | <b>L</b> Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nível         |
| <b>S3</b> 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 |   |
| <b>S4</b> Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno   |   |

# PRODUCT'S RANGE PLUS



Control of cooking by core probe.



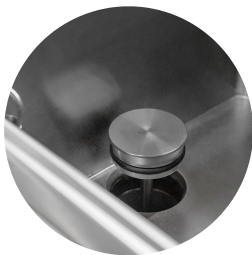
Easy to understand and use Touch Screen control panel. Possibility of storing personal recipes.



Automatic water filling with the possibility of programming litres.



The PREHEAT function allows you to preheat the griddle in order to reactively cook dishes. By setting a set temperature, the equipment will set a higher temperature delta to compensate for the lowering due to the positioning of the dish.



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



Basin for draining the cooked product into the tank. Guaranteed cleanliness of the station and easy transport of products.



With the G-Power system, you have the ability to manage the power delivered by FitPan in an easy and customized way; the algorithm manages the power delivered in 4 + 100 variants.



The ability to control 2 separate zones at different temperatures. 5 Armored heating elements high thermal resistance, maintain uniform and stable temperature over the whole surface.

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## ACCESSORIES

| CODE      | MODELLO     | DESCRIZIONE                           |
|-----------|-------------|---------------------------------------|
| CR1659899 | BFTM        |                                       |
| CR1200169 | GFMCF       | Tank bottom grid                      |
| CR1659929 | FSLM        |                                       |
| CR1200159 | CPC1/3MCF   | GN1/3 basket for pasta cooker         |
| CR1659909 | PMLM        |                                       |
| CR1200119 | TSCMCF      | Frame for slow cooking                |
| CR1659919 | PPRM        | Food scoop in stainless steel         |
| CR0956330 | SDXP        | Shovel                                |
| CR0999069 | CRLMCF      | Trolley for multifunctional           |
| CR1200149 | CV1/3MCP    | GN1/3 steamer basket 160x280x115(H)cm |
| CR1357479 | 4.0IOTENTRY | ENTRY Subscription - Cloud            |
| CR1357499 | 4.0IOTPRO   | PRO Subscription - Cloud              |