

CODICE
CR1654499MODELLO
Q90SFTT/G813SERIE
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.



MODEL SPECIFICATIONS

- 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
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- 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

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 sloping 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).

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Technical Information

| SPECIFICATION | DATA |
|--------------------------|--|
| MATERIAL | CR1654499 |
| DEFINITION | Q90SFTT/G813 FTG RIGATO 430 M80 TE.TOP |
| COMMERCIAL LINE | QUEEN |
| SUPPLY | GAS |
| DIM. WIDTH | 800 mm |
| DIM. DEPTH | 900 mm |
| DIM. HEIGHT | 250 mm |
| NET WEIGHT | 22 Kg |
| VOLUME (net) | 0.18 |
| PACKAGE LENGTH | 450 mm |
| PACKAGE WIDTH | 850 mm |
| PACKAGING HEIGHT | 570 mm |
| PACKAGE VOLUME | 0,218 m3 |
| GROSS PACKING WEIGHT | 29 Kg |
| GAS POWER | 20,00 |
| GAS POWER (G25.3/25mbar) | 20,00 |
| CERTIFIED MODEL | 90SFTT/G8 |

FRY TOP S GAS M80 AISI Plate - RIBBED - Thermostat

Top Version

Project

Rev.:

Zone:

Location:

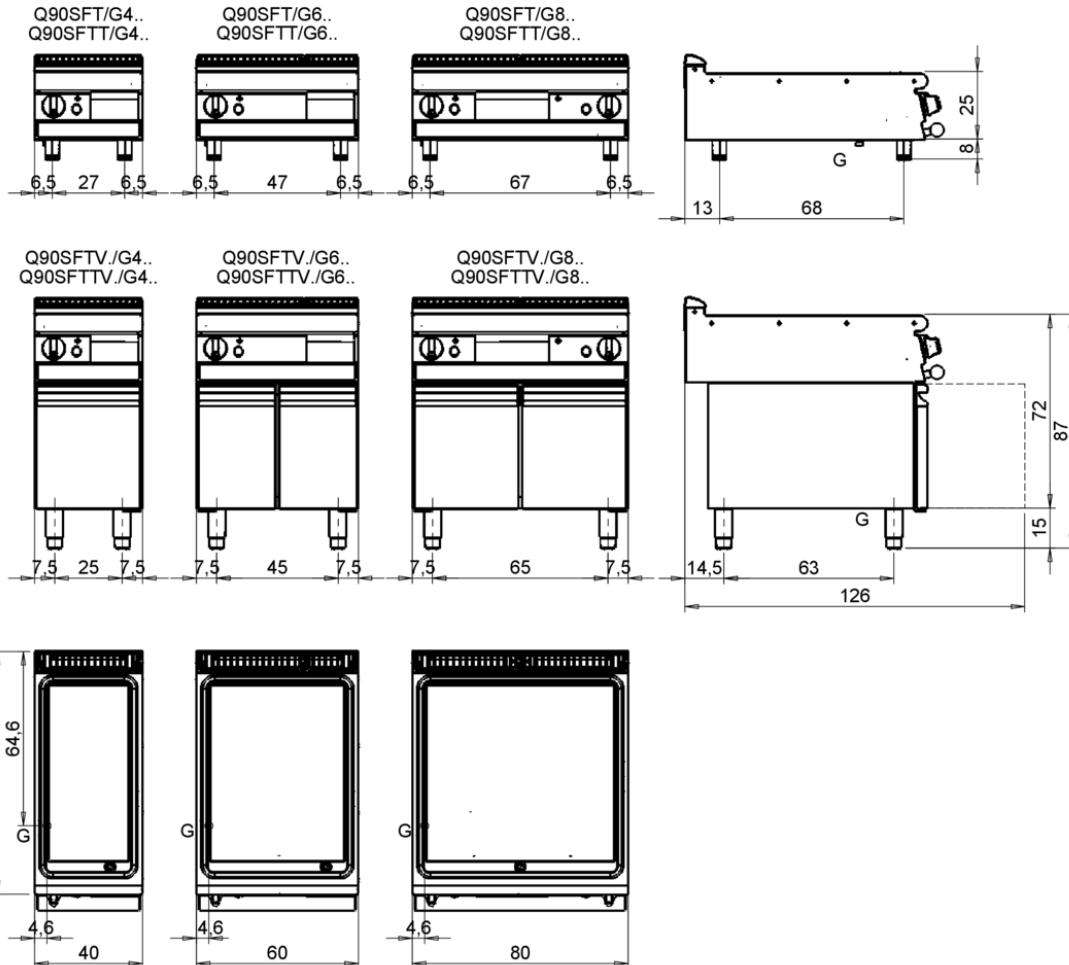


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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm
MEDIDAS EN cm - MAREN IN cm - DIMENSIONES EN cm



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

| | | | |
|-----------|---|-------------|--|
| E | Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - 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 agua - Waternaansluiting - 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 |
| S2 | Valvola di depressione - Anti-depression valve - Unterdruck ventil - Souape de dépression - Válvula de depresión - Onderdrukklep - Válvula de depressão | A2 = | Fredda - Kalt - Cold - Froid - Fria - Koude - Frio |
| S3 | Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de agua na marmita com Sistema de aquecimento indireto | L | Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukaan - Torneira de nível |
| S4 | Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno | | |

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PRODUCT'S RANGE PLUS



The GraphiTherm gasket, made of high-quality fiberglass and treated with graphite, withstands extreme temperatures and ensures effective sealing even in demanding conditions, protecting the fry top with safety and reliability.



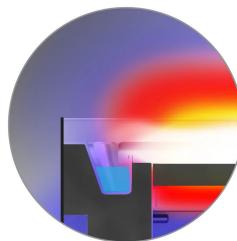
Grooved plate design ensures cleanliness right to the end of the plate



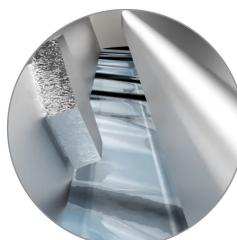
Non-welded plate to speed up maintenance and possible replacement in utilities.



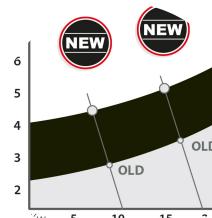
Available as an accessory, the continuous discharge tube allows waste to be disposed of in an external receptacle.



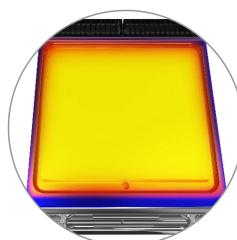
Thermal cutting that facilitates the user and adjacent machinery.



Water dispenser kit available as an accessory



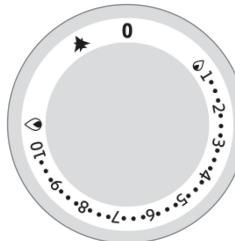
New version with identical useful cooking surface area and reduced energy output. An increase in output per cm² that allows a reduction in consumption of up to 15% compared to conventional versions.



Water dispenser kit available as an accessory

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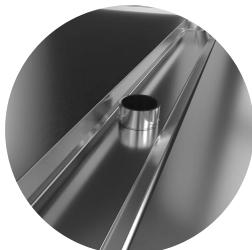
PRODUCT'S RANGE PLUS



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.



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



Stainless steel overflow plug provided as standard for gutter flooding management.

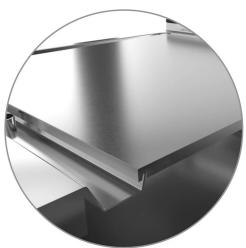


Plate not welded to the machine table with optimization of structural points subjected to thermal stress.



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 |
| CR1354999 | PKLR | Replacement blades (10PCS) |
| CR1658689 | 9AFT8 | M80 splash guard |
| CR1658609 | 97TFT | Plancha cleaning cap |
| CR1658849 | Q7968CAF | WATER LOADING FOR FRY TOP M60 M80 - 70 90 QUEEN - GAS OR ELECTRIC |
| CR1659179 | Q98GKSCFT | CONTINUOUS EXHAUST FOR FRY TOP M80 - 90 QUEEN - GAS |
| CR1659209 | Q98GCASCFT | LOAD + CONTINUOUS SCAR.FOR FRY TOP M80 - 90 QUEEN - 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 |
| CR1771669 | 98ACM | MAGNETIC CONTAINMENT SPLASHBACK FRY TOP 80X90 |
| CR1658629 | 97CPFT68 | Fry top cleaning drawer M60 - M80 |