

MODEL Q70FT/G600

CODE



## GAS GRIDDLE WITH SMOOTH PLATE

## **QUEEN7**

- 15/10 worktop thickness
- · Stainless steel, Scotch-Brite finish
- · Sturdy and powerful with compact design
- Depth of 700 mm means it will fit the most common configurations
- Catalogue offers more than 300 standard models
- Worktop, base cabinet and oven Versions
- Twin-piece knobs prevent the infiltration of dirt and are watertight
- Gas kitchens having burners with various configurations and power ratings: 3.5 kW - 5.7 kW - 7.0 Kw
- · Wide range of accessories



## Technical / functional characteristics

- Lowered griddle compared to the 4 cm top and tilted towards the machine front by 1 cm to drain the fat.
- · Wide drawer for fat collection.
- · Available with soft iron griddle or polished chrome griddle.
- · Stable flame burners with piezo ignition.
- Independent controls every 40 cm wide module.
- Temperature adjustment from 200°C to 400°C with thermocouple safety valve.

DIMENSIONS	
Width (mm)	600
Depth (mm)	700
Height (mm)	250
Gas connection (Ø)	3/4"
Electric connection (V/~/Hz)	
Cold water connection (Ø)	
Hot water connection (Ø)	

Cold soft water connection (Ø)	
Drain (Ø)	
Gas power (Mj/hr)	39.6
Electric power (kW)	
Plate dimensions (mm)	
Tank capacity (L)	
Tank dimensions (mm)	
Internal oven dimensions (mm)	



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